



park



RESTAURANT & BAR

FIRST COURSE

Mixed Greens

Tomatoes, Cucumbers, Peppers,
Onions, Olives, Lemon Vinaigrette

Classic Caesar

Romaine Hearts, "Toad in the Hole",
Shaved Parmesan

SECOND COURSE

Bar Steak

Bacon & Parmesan "Potato Skins",
Arugula, Herb-Shallot Butter

Pan-Seared Salmon

Summer Succotash, Chive Potato Rosti,
Harissa Sauce, Crispy Skin

Roasted Chicken

Asparagus, Mashed Potatoes, Herb Jus

DESSERT

Creamsicle Panna Cotta

Blood Orange & Pomegranate Puree,
Candied Orange Peel

Chocolate Mousse

Espresso, Whipped Cream, Sea Salt

\$45 Per Guest

Subject to Seasonal Adjustments