



# park



RESTAURANT & BAR

---

## FIRST COURSE

### N.E. Clam Chowder

Smoked Bacon, Fresh Clams,  
Old Bay "Oyster Cracker"

### Caesar Salad

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

### Mixed Greens

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

---

## SECOND COURSE

### Bar Steak

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

### Pan-Seared Salmon

Parsnip Puree, Citrus Salad

### Roasted Half Chicken

Mashed Potatoes, Roasted Baby Carrots, Pan Jus

### Quinoa & Kale Bowl

Roasted Fall Vegetables, Apple,  
Toasted Pepitas, Balsamic Vinaigrette

---

## DESSERT

### Creamsicle Panna Cotta

Blood Orange & Pomegranate Puree,  
Candied Orange Peel

### Chocolate Mousse

Espresso, Whipped Cream, Sea Salt

**\$55 Per Guest**

Subject to Seasonal Adjustments