



# park



RESTAURANT & BAR

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## FIRST COURSE

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### N.E. Clam Chowder

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

### Mixed Greens

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

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## SECOND COURSE

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### Bar Steak

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

### Roasted Half Chicken

Mashed Potatoes, Roasted Baby Carrots, Pan Jus

### Quinoa & Kale Bowl

Roasted Fall Vegetables, Apple,  
Toasted Pepitas, Balsamic Vinaigrette

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## DESSERT

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### Creamsicle Panna Cotta

Blood Orange & Pomegranate Puree,  
Candied Orange Peel

### Chocolate Mousse

Espresso, Whipped Cream, Sea Salt

**\$45 Per Guest**

Subject to Seasonal Adjustments