

park
RESTAURANT & BAR

Dine Out Boston 2020

APPETIZER

Heirloom Tomato Salad

Fresh Mozzarella, Basil, Balsamic Glaze
Pinot Bianco, Terlano, Alto Adige

Pan-Seared Duck Leg

Blackberry Frisée Salad, Maple Glaze
Pinot Noir, Evolution, Willamette Valley, OR

ENTRÉE

Grilled Swordfish

Parsnip Purée, Avocado & Arugula Salad
Albariño, Fillaboa, Rias Baixas, Spain

NY Strip Steak

Grilled Asparagus, Morel Mushroom Sauce, Crispy Onion Strings
Cabernet Sauvignon, Josh Cellars, Napa Valley, CA

DESSERT

Raisin Bread Pudding

Vanilla Ice Cream, Caramel
Malbec, Maipe, Mendoza, Argentina

Cinnamon Churros

Chocolate Ganache
Firestone, Nitro Merlin Milk Stout, 5.5% CA

\$33 Per Person
Executive Chef Victor Valdivieso