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New Restaurant Opens at Park James Hotel

MENLO PARK — Oak + Violet, a California Craft Kitchen, has opened at the new Luxury Park James Hotel in Menlo Park and began serving dinner this week. Breakfast, lunch and brunch will follow later this month.

Oak + Violet pays homage to California's rich bounty with a full menu featuring high quality, hand-picked, and locally sourced ingredients. Diners will enjoy a great selection of sharable items, large plates, and sweet endings as well as a full wine, beer and cocktail list.

The dinner menu is comprised of "Shared Bites," a selection of starters like Salt Cured Local Yogurt — Cold Pressed California Olive Oil, house made huckleberry jam, rustic bread, Sicilian pistachios, Dungeness Crab Toast — fennel tops, spicy aioli, horseradish, Butcher Steak Tartare — pickled vegetables, truffle Texas toast, poached egg and Mini Lobster Tacos — cilantro, avocado creme, red onion saffron. There are also daily fresh offerings like Pacific Oysters, served with mignonette and horseradish cocktail sauce and a Charcuterie Board, with meats and cheese provided by local artisan vendors like Fra' Mani and Bellweather Farms. Diners will also find a selection of "Grains & Greens" like Beets & Burrata and Fall Quinoa & Honey Crisp Apple Salad.



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Entrée Highlights Include Stuffed Whole Branzino Romesco (\$31) — roasted fennel, artichokes, olives and peppers, Toasted Farro Risotto (\$23) — baby spinach, butternut squash puree, marscarpone cheese, toasted hazelnuts, Whole Roasted Organic Petaluma Baby Chicken (\$26) — petite salad with lemon dressing, and Cast Iron Bone-in Filet (\$59 - 16 oz.) — roasted shallots, fennel, parsnip puree, bone marrow butter. Also offered are a colorful selection of sharable vegetable sides like Wood Roasted Carrots — black garlic, yogurt, honey, mint and Crispy Brussel Sprouts.

An assortment of seasonal house made desserts, includes Panna Cotta — huckleberry, Meyer lemon curd, pound cake crumbs; Coffee & Donuts — glazed doughnut bread pudding, espresso crème anglaise, Luxardo cherries, and Salted Carmel Pudding — Butterscotch, gram, fleur de sal, peanut butter cookie.



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Guests can also expect a great selection of unique craft cocktails, microbrews, and a full wine list featuring the region's best varietals, curated by Oak + Violet GM, Reed Woogerd.

Cocktail highlights include—Bay Vieux Carre — Old Potrero Rye, Martel Blue Swift Cognac, Alessio Vermouth, Chinato Benedictine, Pacific Mule — Re-Find Cucumber Vodka, kiwi puree,

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