

The Park

BISTRO & BAR

TO SHARE

deviled eggs | smoked salmon, "everything spice", red pearl onion \$6 (G)

chicharrón | pancetta vinaigrette \$5 (G)

crispy calamari | harissa aioli, lemon \$12

marinated olives | artisanal varieties, citrus zest, aromatic rosemary \$5 (GV)

prince edward island mussels | saffron and white wine broth, garlic confit, grilled bread \$15

flatbread | pecorino, mozzarella, provolone, ricotta, calabrese sausage, arugula \$13

farmhouse charcuterie

each - \$7 | all - \$25 (GN)

fra'mani salami duo | molinari's spicy coppa
la quercia prosciutto | goat's milk cheese
cow's milk cheese | sheep's milk cheese

FIRST

soup of the day | seasonal selection \$8

french onion soup | gratinéed with imported gruyere & emmental cheeses \$11 (G)

dungeness crab cake | cauliflower, pears, crispy capers, herb salad \$14

poached maine lobster | yuzu vinaigrette, avocado mousse, cucumber, orange, shaved fennel salad \$19

classic caesar | torn garlic croutons, shaved parmesan, creamy anchovy dressing \$10 (G)

roasted beet salad | green apple, crème fraîche, sumac, watercress, arugula, sesame tuile \$14 (GV)

county line farms baby greens | roquefort cheese, sliced k&j orchards pear, pecans, white balsamic vinaigrette \$11 (GVN)

harvest grains | cracked bulgur, seasonal vegetables, feta, toasted walnuts, sultana vinaigrette \$12 (VN)

add to any large salad: *steak* | *chicken* | *salmon* | *shrimp*
each \$10

MAIN

skuna bay salmon | smoked fingerling potatoes, chanterelles, spinach, lemon thyme, mousseline sauce \$25 (G)

bouillabaisse | striped bass, mussels, gulf shrimp, manila clams, marble potatoes, saffron fumet \$32 (G)

pressed mary's chicken | pressed breast, roasted thigh fettucine, artichokes, wild mushrooms, arugula, chicken jus \$28 (G)

black cod | soy marinated, shiitake, leeks, dashi-lemongrass broth, yam \$32 (G)

braised short rib | anson mills polenta, lollipop kale, pepper mignonette, horseradish, bordelaise \$28 (G)

seared duck breast | anson mills green farro, roasted baby root vegetables, pomegranate-duck jus \$32

saporito spaghettini | tomato pomodoro sauce, torn basil, capers \$18 (GV)

add: *meatballs* | *chicken* | *shrimp* | each \$8

"the park burger" | house-made aioli, french fries, sesame bun \$15

add: cheddar cheese \$1

add: *bacon* | *avocado* | *mushrooms* | egg each \$3

butcher block

Working with brandt farms beef, we offer the finest cuts of steak. All of our steaks come with a trio of chimichurri, bordelaise, and béarnaise sauces.

12 ounce family reserve ribeye | \$42

8 ounce filet mignon | \$37

11 ounce new york | \$35

7 ounce flat iron | \$24

SIDES

polenta | pommes frites | whipped yukon gold potatoes
brussel sprouts | grilled broccolini | mac and cheese
seasonal vegetables | wild mushrooms
each \$5

house bread and water served upon request

(V) suitable for vegetarians | (G) can be prepared with gluten free ingredients | (N) contains nuts

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

dinner