

The Park

BISTRO & BAR

TO SHARE

deviled eggs | pickled mustard seeds, roasted garlic croutons, chives \$6 (G)

chicharrón | sour cream and onion dip \$5 (G)

crispy calamari | harissa aioli, lemon \$13

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 | sweet onion fondue, maitake mushrooms, bacon lardons, frisee salad \$13

farmhouse charcuterie

each - \$7 | all - \$35 (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 | heirloom carrots, brown butter, parsley and tarragon \$15

***salmon tartare** | buckwheat lavash, egg yolk, kaluga caviar, crème fraiche, citrus \$19

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

roasted beet salad | whipped ricotta, roasted grapes, red verjus, toasted almonds, watercress \$15 (VG)

county line farms baby greens | k&j pears, toasted hazelnuts, pecorino cheese, white balsamic vinaigrette \$11 (GVN)

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

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

MAIN

skuna bay salmon | pumpkin fondant, fregola sarda, crispy brussels sprout petals, salmon jus \$25 (G)

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

pressed mary's chicken | sweet potato mille feuille, bacon-wrapped escarole, natural jus \$28 (GN)

day boat scallops | butter-braised savoy cabbage, marble potatoes, pancetta, tomato confit \$35 (G)

braised short rib | sweet turnip, french radishes, crispy rice, puffed amaranth \$30 (G)

duroc pork tomahawk chop | tuscan style, smoked pork shoulder, butter bean stew, chicharrón, salsa verde \$37 (G)

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

add: meatballs | chicken | shrimp | each \$10

***the park burger** | house-made aioli, 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 | \$38

*11 ounce new york | \$35

*7 ounce flat iron | \$24

SIDES

mac and cheese | pommes frites
whipped yukon gold potatoes
each \$5

brussel sprouts | grilled broccolini | polenta
seasonal vegetables | wild mushrooms
each \$7

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

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

dinner