

The Park

BISTRO & BAR

TO SHARE

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

fava bean bruschetta | charred avocado, ricotta, cured egg yolk, spring greens \$15 (V)

flatbread | pecorino, mozzarella, provolone, ricotta, calabrese sausage, arugula \$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 | cauliflower, pears, crispy capers, herb salad \$15

ahi tuna crudo | horseradish cream, shaved radishes, avocado, cherry tomatoes, yuzu vinaigrette \$19

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

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

county line farms baby greens | mandarins, almond tuile, goat cheese feta, 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 | wild rice, snap peas, foraged mushrooms, fine herb puree, salmon jus \$25 (G)

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

pressed mary's chicken | asparagus, prosciutto, wheat berries, parmesan chicken jus \$28

atlantic cod | potato puree, cabbage, brown butter-lemon sauce, crispy spigarello, capers \$32 (G)

braised short rib | charred alliums, olive oil crushed potatoes, english peas, black garlic \$30 (G)

duroc pork chop tomahawk | creamy cheddar polenta, grilled carrots, charcuterie sauce \$35 (G)

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