

# the *park* restaurant

dinner | winter 2010



- starters*
- Gorgonzola Dolce & Roast Pear Galette* - \$9. with a warm frisée, spinach, toasted almonds, radish salad with brown butter pear vinaigrette
  - Szechuan Fried Calamari* - \$8. with sesame-soy glaze
  - Butter Poached Lobster* - \$10. with garlic noodles & scallion garnish
  - Eggplant Involtni* - \$8. stuffed with mushrooms, parmesan, fresh mozzarella & served with tomato sauce
  - New England Clam Chowder* - cup \$6, bowl \$8. served with bacon & oyster crackers

- snacks*
- garlic noodles - \$4. french fries - \$4. garlic bread - \$4. brussels sprouts - \$4.
  - levain stuffing - \$4. mashed potatoes & wild mushroom gravy - \$4.

- salads*
- Wild Arugula Salad* - \$8. with smoked almonds, shaved gouda, pickled cauliflower & sherry vinaigrette
  - Butter Lettuce Salad* - half \$7, full \$11. with beets, oranges, maytag blue cheese, walnuts, shaved fennel & orange-parsley vinaigrette
  - Caesar Salad* - half \$6, full \$9. the classic (with anchovies on request)

*entrées* add the house dessert to any entree for \$3. \_\_\_\_\_

*Roast Fidori Half Chicken* - \$15.  
with demi-glace, french fries, & arugula

*Grilled 8oz. Vintage Hanger Steak* - \$15.  
with bearnaise, roast fingerling potatoes, brussels sprouts & crispy onion garnish

*Grilled Polenta & Braised Kale* - \$13.  
with mushroom-pepper ragout, butternut squash sauce & crispy onion garnish.

*Pan Roasted King Salmon* - \$16.  
with caraway mustard sauce, sautéed savoy spinach, mashed potatoes, choucroute garnie & soft herb salad.

*Grilled Kurobuta Pork Belly* - \$14.  
with spicy vietnamese caramel sauce, pickled carrots, jasmine rice & dry fried string beans.

*Pan Seared Duck Breast* - \$18.  
with apple cider reduction, sautéed escarole & levain stuffing with caramelized onion, apples & walnuts.

*Vegetarian Pot Pie* - \$12  
with root vegetables, kale, wild mushroom gravy & cranberry biscuit top.

*Chicken Caesar Salad* - \$12.  
(with anchovies on request)

*Spaghetti with Meatballs* - \$12.  
with garlic bread

*French Herb Gnocchi* - \$14.  
with romesco sauce, brussels sprout leaves, mushrooms, roast butternut squash & fried sage garnish. served with garlic bread

*The Park Burger* - \$10

*Home Made Veggie Burger* - \$10

add \$1. each for cheddar, gruyère or blue cheese, mushrooms & garlic, caramelized onion, crispy onions, or homemade aioli

add \$1.50 for applewood bacon

add \$2. for fried organic egg

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- hot tea - \$3 chai, green, earl grey, white peony, peppermint, chamomile, assam
  - organic coffee, regular or decaf - \$3 12oz french press, \$8 32oz french press
  - cold brewed iced coffee - \$3, refills \$1
  - fresh orange juice - \$2.50 8oz, \$4.50 16oz
  - iced tea - \$2.50. pellegrino 500ml - \$3. orangina - \$2.50. mexican coke - \$2.50

## drinks

a 20% surcharge will be added to all parties of 6 or more; menu offerings are subject to seasonal change; \*consuming raw or undercooked meat or eggs increases your risk of foodborne illness

