



park

RESTAURANT & BAR



Dine Out Boston 2017

FIRST COURSE

Crispy Calamari

Endive, Opal Basil, Caperberries, Preserved Lemon, Pistacio
Louis Bouillot Brut Rose

French Onion Soup

Beef Cheek, Vidalia Onion, Sherry, Gruyere, Rye
Cune Tempranillo

Wild Mushroom "Hot Pocket"

Tuscan Kale, Taleggio Cheese, Balsamic Sabayon, Phyllo
Maipé Malbec

MAIN COURSE

Duck Breast

Lightly Smoked, Red Wine Lentils, Peaches, White Turnips, Jus
Queen's Peak Cabernet Sauvignon

Lamb Ragu

Saffron Pappardelle, Charred Tomato, Anise, Cherry Peppers, Feta
Guigal Cotes du Rhone

Pan-Seared Monkfish

Smashed Cauliflower, Crispy Shallot, Romesco, Charred Scallion Oil
MacRostie Chardonnay

\$28 Per Person

\$16 Optional Wine Pairing

Executive Chef Jay Jordison

