

SEASONS IN THE PARK

Dine Out Menu

\$49, priced per person, not including tax & gratuity

We politely decline modifications to the Dine Out Menu
Please inform your server of any allergy concerns

appetizers

Caesar Salad

housemade crouton, parmesan cheese

Tuna Tataki 🌊

seared tuna, green onions, soy sauce, wasabi aioli

Truffle Mushroom Soup (V) (GF)

truffle oil

entrees

6 oz New York Striploin (GF)

peppercorn demi-glace, garlic mashed potatoes, broccolini, roasted red peppers

Cioppino (GF)

snapper, prawns, scallops, mussels, fennel, saffron & tomato broth

Linguine alla Puttanesca (V)

roasted peppers, zucchini, olives, capers, shallots, basil, cherry tomatoes, roma tomato sauce, grana padano

enhancements

\$59*

Veal Osso Bucco

braised veal, saffron risotto, broccolini, gremolata

Sablefish 🌊

citrus ponzu marinade, coconut rice, seasonal vegetables

**for \$10 more, substitute your entrée for one of these*

desserts

Vanilla Crème Brûlée (GF)

orange zest

Chocolate Truffle Cake

raspberry coulis, chocolate truffle

featured wines

	6oz	9oz	btl
Quails' Gate Chardonnay	\$10 ^{.50}	\$15 ^{.75}	\$42
Quails' Gate Pinot Noir	\$14	\$21	\$56
Burrowing Owl Sauvignon Blanc	\$14	\$21	\$56
Burrowing Owl Merlot	\$18	\$27	\$72
Quails' Gate Late Harvest Optima			\$11/glass

(V) Vegetarian

🌊 Ocean Wise

(GF) Gluten Free