

SEASONS  
IN THE PARK

# 3 COURSE MENU

\$55 per person

Available Monday to Friday for lunch

---

## TO START

### Humboldt Squid

flash fried, tzatziki

### Caesar Salad

parmesan, capers

### Truffle Mushroom Soup <sup>Ⓥ</sup> <sup>Ⓤ</sup>

truffle oil

## ENTRÉES

### 6 oz New York Striploin <sup>Ⓤ</sup>

peppercorn demi-glace, garlic mashed potatoes, seasonal vegetables

### Cioppino

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

### Duck Confit

mashed potatoes, seasonal vegetables, demi-glace

### Wild Mushroom Agnolotti <sup>Ⓥ</sup>

basil pesto cream sauce, arugula, toasted pine nuts

## ENHANCEMENTS +\$10

### 7oz Grass-Fed Tenderloin <sup>Ⓤ</sup>

garlic mashed potatoes, seasonal vegetables, red wine demi-glace

### Sablefish <sup>🌱</sup>

ponzu marinade, coconut rice, broccolini, glazed carrots

## DESSERT

### Vanilla Crème Brûlée <sup>Ⓤ</sup>

orange zest

### Chocolate Truffle Cake

raspberry coulis, chocolate truffle

---



SEASONS  
IN THE PARK