

SEASONS
IN THE PARK

3 COURSE MENU

\$56 per person

Monday to Friday for lunch

TO START

Dungeness Crab Arancini

lemon tarragon aioli, parmesan, arugula

Caesar Salad

parmesan, capers

Truffle Mushroom Soup ^(V) ^(GF)

truffle oil

ENTRÉES

Cioppino

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

Duck Confit

mashed potatoes, seasonal vegetables, demi-glace

Wild Mushroom Agnolotti ^(V)

basil pesto cream sauce, arugula, toasted pine nuts

ENHANCEMENTS

7oz Grass-Fed Tenderloin ^(GF) + \$15

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

Sablefish ^(V) + \$10

ponzu marinade, coconut rice, broccolini, glazed carrots

DESSERT

Vanilla Crème Brûlée ^(GF)

orange zest

Chocolate Cake

chocolate truffle, raspberry coulis



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