

THE PARK ROOMTM

RESTAURANT

Starters

Lobster Bisque

Poached Lobster / \$9

Vegetable Lentil Soup

Cardamom Scented Crème Fraiche / \$9

Chilled Seafood Cocktail

Gulf Shrimp, Snow Crab Claws

New Zealand Mussels with Tropical Fruit Salsa / \$18

Yellow Fin Tuna Tartare

Diced Avocado, Daikon Sprouts,

Crisp Lotus Root / \$18

Frog Legs Provençal

Sautéed Snap Peas, Herb Roast Potatoes,

White Wine-Caper Burr Noisette / \$14

Roast Bandera Quail

Truffled Mushroom Duxelle, Port Reduction / \$16

Seared Fois Gras

Fresh Strawberry & Baby Arugula Salad,

Hazelnut Vinaigrette / \$20

Red Beet & Goat Cheese Terrine

Grilled Asparagus, Golden Beet Coulis, Aged Balsamic / \$12

Mrs. Helmsley's Chopped Salad

Lettuce, Dates, Goat Cheese, Olives, Red Onion,

Tomatoes, Pine Nuts, Herb Vinaigrette / \$14

Caesar Salad

Herbed Croutons, Garlic Parmesan Dressing / \$10

Entrees

Grilled Swordfish

Eggplant Caponata, Basil Whipped Potatoes,
Smoked Tomato Coulis / \$25

Roast Stripped Bass

Braised Cannellini Beans, Grilled Asparagus,
Extra Virgin Olive Oil / \$27

Baked Salmon Filet

Cranberry-Lemon Risotto, Crispy Sweet potato / \$24

Octopus Puttanesca

Spaghetti, Kalamata Olives, Capers, Tomato & Slivered Garlic / \$20

Baked Chicken Breast

Glazed Carrots, Celery Root Puree, Natural Jus / \$22

Crisp Duck Leg Confit & Duck Sausage

Braised Red Cabbage, Caraway Spaetzle, Lingonberry Compote/ \$27

Colorado Lamb Shank

Toasted Saffron Orzo, Braised Root Vegetables / \$26

Braised Beef Short Ribs

Cherry-Chestnut Wild Rice, Whipped Sweet Potatoes / \$24

Fillet of Beef Au Poivre

Sugar Snap Peas, Roast Garlic Mashed Potatoes,
Green Pepper Corn Glacé / \$36

N.Y. Sirloin Strip Steak

Seasoned Fries, Grilled Asparagus/ \$38