

THE PARK ROOM

Starters

Chilled Rock Lobster Ceviche
Tropical Fruit Salsa, Crispy Plantain / \$18

Chilled Shrimp Cocktail
Wasabi Aioli & Cocktail Sauce / \$16

Grilled Portuguese Sardines
Orange, Fennel, Cracked Olives, Crumbled Feta & Field Greens,
Citrus Vinaigrette / \$18

Jumbo Lump Crabcake
Watermelon and Jicama salad, Cilantro Oil / \$16

Diced Tomato & Artichoke Caprese
Fresh Mozzarella, Oregano Pesto, Aged Balsamic,
Parmesan Crisp / \$12

Soup and Salad

Poached Chicken & Spring Vegetable Soup
Mini Matzoh Dumplings / \$10

Split Green Pea
Sautéed Mushrooms / \$9

Onion Soup Gratinée
Muenster, Gruyère & Parmesan Cheese / \$9

Caesar Salad
Garlic Croutons, Parmesan Dressing / \$14

Mrs. Helmsley's Chopped Salad
Lettuce, Dates, Goat Cheese, Olives, Red Onion, Tomatoes,
Parmesan, Pine Nuts, Herb Vinaigrette / \$16

Entrées

Baked Black Sea Bass

Sautéed Fava Beans, Oven Dried Yellow & Red Tomatoes,
Extra Virgin Olive Oil / \$28

Sesame Crusted Salmon Fillet

Shiitake Fried Rice, Poached Scallion, Ginger Soy Glaze / \$26

Sautéed Shrimp

Gemelli Pasta, Creamy Shellfish Bisque/ \$26

Grilled Chicken Paillard

Toasted Corn & Black Bean Salsa, Avocado & Chipotle Aioli / \$26

5 Spice Duck Breast

Pine Nut & Sun-Dried Apricot Cous-Cous,
Roast Eggplant, Mirin Soy Glaze/ \$28

Organic Lamb Chops

Herb Roasted Potatoes, Sautéed Broccoli Rabe / \$32

Roast Bone in Pork Loin

Tamarind & Pineapple Chutney, Crispy Yucca Fries,
Cubanelle Pepper Coulees / \$32

12oz NY Strip

Seasoned Fries, Red Wine Vinaigrette Tossed Field Greens / \$38

Seared Filet of Beef & Port Glazed Foie Gras

Sautéed Asparagus, Porcini Scented Whipped Potatoes / \$42

Chef - Anthony Marra