

# Parc

Bistro-Brasserie



## Private Dining Menu Options

619-795-1501

2760 Fifth Ave  
San Diego, CA 92103

[parcbb.com](http://parcbb.com)

|          |  |
|----------|--|
| UN 1     | \$25 LUNCH MENU                        |
| DEUX 2   | \$55 DINNER MENU                       |
| TROIS 3  | \$75 DINNER MENU                       |
| QUATRE 4 | \$75 DINNER MENU <small>CONT'D</small> |
| CINQ 5   | \$95 DINNER MENU                       |
| SIX 6    | \$95 DINNER MENU <small>CONT'D</small> |
| SEPT 7   | APPETIZERS                             |
| HUIT 8   | BAR PACKAGES                           |

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## Private Dining Lunch Menu



\$25 per person  
includes sales  
tax, gratuity and  
room fee.

Coffee, tea, iced tea,  
water and soda included.

### CHOICE OF

#### SEAFOOD COBB SALAD

Mixed greens, crab, shrimp, smoked salmon,  
avocado, hard-boiled egg

#### WILD MUSHROOM RAVIOLI

Wild mushroom, tarragon cream sauce

#### SALMON PAILLARD

Served over mixed greens, tomato, shaved  
fennel

#### QUICHE

Chef's selection

### UPGRADES

Crostini Appetizer +\$5pp

Charcuterie and Cheese +\$5pp

Wine by the Glass +\$9 per glass

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## Private Dining Dinner Menu

\$55 per person  
includes sales  
tax, gratuity and  
room fee.



Coffee, tea, iced tea,  
water and soda included.

### FIRST COURSE

#### DAILY SOUP

Chef's Selection

#### ARTISAN SALAD

Greens, tomato, shaved fennel, house dressing

### SECOND COURSE

#### PAN ROASTED SALMON

Potato, spinach, lemon champagne sauce

#### WILD MUSHROOM RAVIOLI

Wild mushroom, tarragon cream sauce

#### SHORT RIB BOURGUIGNON

Braised short ribs, crimini mushrooms, carrots,

Cipollini onions, mashed potato

#### CHICKEN FORESTIERE

Wild mushrooms, artichoke hearts, white wine

### DESSERT

Chocolate Mousse

Crème Brulee

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## Private Dining Dinner Menu

\$75 per person  
includes sales  
tax, gratuity and  
room fee.



Coffee, tea, iced tea,  
water and soda included.

### TABLE SHARE

Assorted Artisan Crostini

### FIRST COURSE

#### DAILY SOUP

Chef's Selection

#### BABY ROASTED BEET SALAD

Bruleed Goat Cheese, Anjou pear, arugula

#### SMOKED SALMON RILLETTES

Cucumber, arugula

### SECOND COURSE

#### PAN ROASTED SEA BASS

Orzo, tomato, garlic confit

#### WILD MUSHROOM RAVIOLI

Wild mushroom, tarragon cream sauce

#### ROASTED HALF DUCK

a l'Orange

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## Private Dining Dinner Menu

\$75 per person  
includes sales  
tax, gratuity and  
room fee.



Coffee, tea, iced tea,  
water and soda included.

### SECOND COURSE (cont'd)

#### NEW YORK STEAK

Roasted potatoes, spinach, maître d' butter

### DESSERT COURSE

Tarte Tatin

Crème Brulee

Chocolate Mousse

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## Private Dining Dinner Menu

\$95 per person  
includes sales  
tax, gratuity and  
room fee.



Coffee, tea, iced tea,  
water and soda included.

### TABLE SHARE

Cheese & Charcuterie Board

### FIRST COURSE

#### DAILY SOUP

Chef's Selection

#### ARTISAN SALAD

Greens, tomato, shaved fennel, house dressing

### SECOND COURSE

#### SMOKED SALMON RILLETTES

Cucumber, arugula

#### ESCARGOT DE BOURGOGNE

Garlic, parsley, pernod

#### LARGE SHRIMP COCKTAIL

House made cocktail sauce

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\$95 per person  
includes sales  
tax, gratuity and  
room fee.



Coffee, tea, iced tea,  
water and soda included.

### THIRD COURSE

#### ALASKAN HALIBUT

Cauliflower puree, Brussel sprouts, pearl onions, port  
wine gastric

#### WILD MUSHROOM RAVIOLI

Wild mushroom, tarragon cream sauce

#### LOBSTER RISOTTO

Creamy risotto, lobster tail

#### ROASTED HALF DUCK

a l'Orange

#### GRILLED FILET MIGNON

Truffle mashed potato, Brussel sprouts, Bordelaise  
sauce

#### RACK OF LAMB

Herb crusted, roasted potato, spinach

### DESSERT COURSE

Tarte Tatin

Crème Brulee

Chocolate Mousse

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## Private Dining Appetizer Options



Upgrades available with  
all dinner packages.

### TRAY PASSED APPETIZERS

\$2.75 per piece

Minimum order of 10 pieces per appetizer

#### CROSTINIS

Tomato-Basil, Pear-Brie, Salmon Rilette

#### SESAME CRUSTED AHI TUNA

Wonton Chip

#### CAPRESE SKEWER GF

Mozzarella, Basil, Heirloom Tomato

#### SHRIMP COCKTAIL SHOOTER GF

House Made Cocktail Sauce, Lemon

#### PEPPER CRUSTED BEEF TENDERLOIN CROSTINI

Roasted Garlic Aioli

#### STUFFED MUSHROOMS PROVENCAL

Fresh Herbs

#### TORCHON DE FOIE GRAS +\$1 per piece

Fig Jam, Balsamic, Toasted Brioche



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*Private Dining  
Bar Upgrade  
Options*



Upgrades available with  
all dinner packages.

## BAR PACKAGES

**22 PER PERSON PER 45MIN**

Unlimited beer & wine

**25 PER PERSON PER 45MIN**

Unlimited well drinks, beer and wine

**30 PER PERSON PER 45MIN**

Unlimited premium specialty cocktails, beer  
and wine

**PRIVATE IN ROOM BAR PACKAGE**

**50 SET UP FEE**

Enjoy your own private bar with accompanying bartender inside of your enclosed dining space specifically dedicated to you and your guests. Available with any bar package or a la carte service.