

# **park**

RESTAURANT & BAR

## **FIRST COURSE**

### **Seasonal Parfait**

House-Made Granola, Honey, Greek Yogurt, Mixed Berries

### **Breakfast Breads**

Blueberry, Lemon Poppy, Cranberry Walnut, Maple Butter

### **Apple Salad**

Baby Spinach, Granny Smith Apple, Goat Cheese,  
Dried Cranberries, Toasted Almonds, Mustard Vinaigrette

## **MAIN COURSE**

### **Classic Breakfast Platter**

Two Eggs Any Style, Applewood-Smoked Bacon,  
Sausage, Breakfast Potatoes

### **Corned Beef Hash**

Fried Eggs, Veal Demi

### **Strawberry French Toast**

Whipped Cream, Vermont Maple Syrup

### **EBLT**

Over Easy Egg, Bacon, Arugula, Tomato,  
Chipotle Aioli, Sourdough, Crispy Fries

### **PARK Patty Melt**

Griddled Burger, American Cheese, Cholula Onions,  
Russian Dressing, Organic Rye, Crispy Fries

### **Quinoa & Kale Bowl**

Roasted Fall Vegetables, Apple,  
Toasted Pepitas, Balsamic Vinaigrette

## **DESSERT**

### **Creamsicle Panna Cotta**

Blood Orange & Pomegranate Puree, Candied Orange Peel

### **Chocolate Mousse**

Espresso, Whipped Cream, Sea Salt

**\$30 Per Guest**

**Subject to Seasonal Adjustments**