PARK & GROVE

A SEASONAL EATERY

RESTAURANT WEEK | JANUARY 12 - 23 | 3 COURSES FOR \$45

Wine Pairings: \$30

Mocktail Pairings in Honor of Dry January: \$18

COURSE 1

CELERY ROOT BISQUE

truffle mushroom duxelles, scallions

CITRUS SALAD

arugula, radicchio, feta, red onion, balsamic vinaigrette

CRAB TARTINE

milk bread, avocado, radish, peppadew peppers, toasted sesame seeds

COURSE 2

TAGLIATELLE

shrimp, winter squash panna, almonds, pecorino, chili flakes

PORK TENDERLOIN CUTLETS

broccolini, marble potatoes, crispy capers, lemon, parsley

CRISPY FLOUNDER

chowder

COURSE 3

VANILLA BUDINO

oreo crumb, dulce de leche

WARM FUDGE BROWNIE

vanilla ice cream, toffee sauce

