

PARK AVENUE

RESTAURANT WEEK 2017

DINNER \$42

Cucumber Mule \$10

Cucumber Vodka, Housemade Ginger Beer

Grüner Veltliner, Macherndl, Austria 2011 \$10/40

Tokaji Furmint, Kiralyudvar, Hungary 2013 \$10/40

Nebbiolo, Travaligni, Italy 2014 \$10/40

Syrah, Baker Lane, Sonoma Coast 2010 \$10/40

APPETIZERS

ROASTED BUTTERNUT SOUP Lobster Crouton

LOCAL BURRATA Persimmon "Alla Puttanesca"

OXTAIL ORECCHIETTE Meyer Lemon & Swiss Chard

SEARED HAMACHI CRUDO Marcona Almonds, Grapes & Olives

PUMPKIN RAVIOLI Hazelnuts & Pecorino, Pickled Cranberries

PEEKYTOE 'CRABCAKE' Citrus, Elderflower & Jalapeno (\$5 supplement)

MAIN COURSE

MEDITERRANEAN BRANZINO Olives, Fennel & Citrus, Dill Aioli

SCOTTISH SALMON Granny Smith Apple, Pecans & Smoked Miso

NOVA SCOTIA HALIBUT Black Truffle & Brioche Crusted Egg (\$10 supplement)

SHORT RIB Roots & Alliums

GREEN CIRCLE CHICKEN Salsify & Black Garlic

RED WATTLE PORK LOIN Charred Lemon, Bacon Popped Sorghum

DESSERTS

STICKY TOFFEE GINGERBREAD PUDDING Candied Lemon & Lemon Cream

"TAKE 5" MOUSSE Chocolate, Caramel, Peanut Butter & Pretzels

PEAR & POMEGRANATE SORBET Wine -Soaked Figs

WINTER MARKET FRUIT PLATE

PARK AVENUE CHOCOLATE CUBE Chocolate Ancho Sorbet (\$5 supplement)

(Side Dishes, Beverages, Tax and Gratuity are not included.)

