

park
RESTAURANT & BAR

DINE OUT BOSTON 2018

APPETIZER

Confit Swordfish Nicoise Salad 13

Green Beans, Cherry Tomatoes, Olives, Egg
Chardonnay, Steelbird, Santa Barbara, CA

Tomato & Farro Soup 11

Fresh Mozzarella, Herbs
Vermentino, Villa Solais, Sardegna, Italy

ENTRÉE

Roasted Hake 24

Roasted Tomato Sauce, Herb Oil, Zucchini, Mushroom & Pepper Fricassee
Sauvignon Blanc, Saint Bris, Burgundy, France

Roasted Vaudovan Half Chicken 21

Japanese Eggplant, Sautéed Kale, Spiced Yogurt
Cotes du Rhone, E. Guigal, France

\$28 per person
\$16 Optional Wine Pairing
Executive Chef Patrick Gilmartin