

SMALL PLATES

CHILLED PRAWNS | 19

saffron aioli, classic cocktail sauce

VOL AU VENT | 15

puff pastry, braised chicken & mushroom,
brandy, cream, fines herbs

GRILLED OCTOPUS | 24

shaved fennel, zucchini, blood orange,
avocado purée, pimento sauce, squid ink aioli

CHARCUTERIE & CHEESE | 25

honeycomb, dried fig, pickled vegetables,
corn cracker, lavash

FOIE GRAS BRÛLÉE | 20

creamy foie gras mousse,
ginger turbinado crust, sourdough crisp

SMOKED SALMON | 18

mixed greens, braised & pickled beets,
asparagus, dill, paprika, watermelon, blinis

CRISPY BRUSSEL SPROUTS | 14

cauliflower, pickled beets, bacon,
remoulade, pecorino

BEEF CARPACCIO | 22

seared tenderloin, arugula, caperberries,
lemon zest, parmesan

GREENS

WEDGE SALAD | 12

apple smoked bacon, bleu cheese, croutons

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

PARISIAN SALAD | 11

red oak & bibb lettuce, french mustard vinaigrette

SOUPS

TORTILLA SOUP | 10

shredded chicken, roasted corn, cilantro crema

FRENCH ONION SOUP | 11

texas onion, brandy, beef broth, gruyere crouton

BLACK RIVER OSETRA CAVIAR

1oz | 120

warm blinis, crème fraîche, chopped
eggs, chives, caper berry, diced onions

SUSHI PLATES

YELLOWTAIL JALAPEÑO | 24

hamachi, ponzu, jalapeño, cilantro

TUNA TATAKI | 32

blue fin, creamy wasabi, radish, kaiware sprouts

CRISPY RICE

spicy tuna 8 | spicy salmon 8 | A5 wagyu 16

PARK HOUSE ROLLS

SPICY SALMON | 17

avocado, cucumber, spicy aioli, unagi sauce

NARUTO | 17

salmon, tuna, crab, avocado, cucumber wrap, ponzu

CALIFORNIA | 15

snow crab, cucumber, avocado

SIMPLY GRILLED

FILET MIGNON 8oz | 49
PRIME RIBEYE 14oz | 55
TOMAHAWK 38oz | 140

served with a choice of sauce
peppercorn | bordelaise
beurre blanc | chimichurri

ATLANTIC SALMON | 26
BRANZINO | 30
WILD SCALLOPS | 30

LARGE PLATES

TRADITIONAL DUCK CONFIT | 36
herbed truffle potatoes, frisee aux lardons

ROASTED CHICKEN "BASQUAISE" | 29
prosciutto, grilled pepper & eggplant,
braised tomato, pomme gauffrette

SEARED BEEF TENDERLOIN | 55
truffled sunchokes, red wine jus,
confit texas potatoes

48 HOUR BRAISED SHORT RIB | 42
pomme purée, braised carrots,
brocolinni, red port jus

CHICKEN PAILLARD | 28
spinach & arugula salad, parmesan,
pesto, pine nuts, cherry tomatoes

ORGANIC NEW ZEALAND VENISON | 45
braised baby onion, carrot,
champagne sauerkraut, huckleberry jus

ROASTED SCALLOPS | 36
creamy mushroom risotto, trumpet mushrooms

LOBSTER TAIL TEMPURA | 52
squash & zucchini tempura,
thai chili, sesame ponzu, kewpie aioli

KING SALMON | 34
poached in ginger & lemongrass,
thumbelina carrots, dry figs, spinach beurre blanc

PAN SEARED HALIBUT | 38
pumpkin gratin, sauce bordo

PLANCHA ROASTED BRANZINO | 36
baby squash curry, basmati rice pilaf,
toasted almond

PISTACHIO RIGATONI | 24
pistachio pesto, confit tomato, arugula

SIDES | 10

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

SAUTEED SPINACH

CRISPY BRUSSELS

GRILLED ASPARAGUS

SASHIMI & NIGIRI

ordered per piece (2 piece minimum)

TUNA 7
blue fin

OH TORO 15
premium fatty tuna

CHU TORO 13
medium fatty tuna

A5 WAGYU 16
premium japanese beef

SALMON 6
king salmon

HAMACHI 6
japanese yellowtail

HIRAME 7
japanese flounder

TAI 8
japanese red snapper

KINMEDAI 8
golden eye sea bream

UNAGI 7
freshwater eel