

## PRIX FIXE MENU 1

Parkhouse rolls with  
chive butter

### First Course

#### **Baby Iceberg Stack**

Vine ripe tomatoes, chopped  
olives, bell pepper, burrata  
cheese & crispy chickpeas with  
a red wine vinaigrette

### Intermezzo Course

**Chilled Strawberry Basil  
Bisque**

### Third Course

#### **Caramelized Sunchoke Lasagnette**

Truffle bechamel, swiss chard  
fine herbs, fontina cheese &  
baby caulini

### Fourth Course

#### **Dessert duo**

**Dolce de leche brownie  
Banana Foster Cheesecake**

**\$60**

## PRIX FIXE MENU 2

Parkhouse rolls with  
chive butter

### First Course

#### **Tuna Tartar**

Ahi tuna, sesame, avocado,  
soy vinaigrette & plantain  
chips

### Intermezzo Course

**Chilled Strawberry Basil  
Bisque**

### Third Course

#### **Dover Sole**

Spinach mascarpone mousse,  
tomato basil risotto & a  
warm champagne dressing

### Fourth Course

#### **Dessert duo**

**Dolce de leche brownie  
Banana Foster Cheesecake**

**\$70**

## PRIX FIXE MENU 3

Parkhouse rolls with  
chive butter

### First Course

#### **Swiss Cheese Fondue**

Beef pepperoni, focaccia &  
grapes

### Intermezzo Course

**Chilled Strawberry Basil  
Bisque**

### Third Course

#### **Land and Sea**

Wagyu steak, black tiger  
shrimp, le roux port wasabi  
emulsion, yogurt yukon  
pomme puree & a candied  
rainbow carrot

### Fourth Course

#### **Dessert duo**

**Dolce de leche brownie  
Banana Foster Cheesecake**

**\$80**