

SEASONS  
IN THE PARK

# 3 COURSE MENU

\$55 per person

Monday to Friday for lunch & Monday to Thursday for dinner

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## TO START

### Dungeness Crab Arancini

lemon tarragon aioli, parmesan, arugula

### Caesar Salad

parmesan, capers

### Truffle Mushroom Soup <sup>(V)</sup> <sup>(GF)</sup>

truffle oil

## ENTRÉES

### Cioppino

snapper, prawns, scallops, mussels, fennel, saffron & tomato broth

### Duck Confit

mashed potatoes, seasonal vegetables, demi-glace

### Wild Mushroom Agnolotti <sup>(V)</sup>

basil pesto cream sauce, arugula, toasted pine nuts

## ENHANCEMENTS +\$10

### 7oz Grass-Fed Tenderloin <sup>(GF)</sup>

garlic mashed potatoes, seasonal vegetables, red wine demi-glace

### Sablefish <sup>(V)</sup>

ponzu marinade, coconut rice, broccolini, glazed carrots

## DESSERT

### Vanilla Crème Brûlée <sup>(GF)</sup>

orange zest

### Chocolate Truffle Cake

raspberry coulis, chocolate truffle

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