



Weekend At The Park Menu

\$85 per person | Friday & Saturday

(not including beverages, tax and gratuity)

All guests must participate at table. Please select one choice per course.

ANTIPASTI

Egg Yolk & Ricotta Raviolo

handmade raviolo, ricotta, farm egg yolk, truffle cream sauce

Grilled Octopus & Chickpeas

tender octopus, chickpeas, calabrian chili, extra virgin olive oil

Sea Scallops & Jumbo White Asparagus *(+\$18 supplement)*

pan-seared sea scallops white asparagus, truffle sauce, quail egg

Ricotta-Stuffed Zucchini Flowers

crisp zucchini blossoms, ricotta, cherry tomato, caper sauce

Burrata with Prosciutto & Arugula

creamy burrata, prosciutto di Parma, arugula, roasted tomatoes, artichoke hearts, balsamic glaze, truffle oil

ENTRÉE

Black Angus Filet Mignon *(+\$15 supplement)*

wild mushrooms, seasonal vegetables

Mediterranean Branzino

farro, Sicilian caponata, lemon-ginger olive oil

Organic Pollo Martini

roasted potatoes, seasonal vegetables, white wine lemon sauce

Paccheri with Slow-Braised Short Rib

paccheri pasta, slow-braised short rib ragù, wild mushrooms, burrata

Vegetarian Risotto Of The Day

DESSERT

Valbella Napoleon

puff pastry, cream, toasted almonds

Chocolate Lava Cake

vanilla bean ice cream

Gelato & Sorbet

flavors of the day

please speak to your manager or server if you have food allergies