

Parc

Bistro-Brasserie



Private Dining Pharma Dinner Menu



\$125 per person

Coffee, tea, iced tea, water and soda included.

TABLE SHARE

Assorted Artisan Crostini

FIRST COURSE

DAILY SOUP

Chef's Selection

BABY ROASTED BEET SALAD

Bruleed Goat Cheese, Anjou pear, arugula

LARGE SHRIMP COCKTAIL

House made cocktail sauce

SECOND COURSE

PAN ROASTED SEA BASS

Orzo, tomato, garlic confit

WILD MUSHROOM RAVIOLI

Wild mushroom, tarragon cream sauce

ROASTED HALF DUCK

A la orange

Second Course Continued on 2nd Page

Parc

Bistro-Brasserie



Private Dining Pharma Dinner Menu

\$125 per person



SECOND COURSE (cont'd)

NEW YORK STEAK

Roasted potatoes, spinach, maître d' butter

DESSERT COURSE

Tarte Tatin

Crème Brulee

Chocolate Mousse

(2) Glasses of House Wine or House Beer
per person included in pricing

Coffee, tea, iced tea, water and soda included.