

# Parkside Grille

## Valentine's Menu

### **1<sup>st</sup> (choose one)**

#### **Shrimp Bisque**

Tobiko

Or

#### **Duck Confit Flatbread**

Fontina, caramelized onions, arugula, pine nuts, balsamic glaze

Or

#### **Fried Tempura Avocado**

arugula, lemon aioli

### **2<sup>nd</sup> (choose one)**

#### **Butter Lettuce Salad**

Blackberries, pear, spiced pecans, red onion, Pt. Reyes blue cheese,

blood orange vinaigrette

Or

#### **Dungeness Crab Napoleon**

forage mushrooms, arugula, puff pastry, citrus fondue

Or

#### **Diver Scallop**

Applewood-bacon wrapped, spiced pepper fondue, toasted brioche,

aged balsamic reduction

### **3<sup>rd</sup> (choose one)**

#### **New Zealand Sea Bass**

Clementine beurre blanc, potato puree, braised local asparagus,

micro greens

Or

#### **Grilled Aged Certified Angus Filet Mignon**

Foie gras butter, exotic mushrooms, bone marrow veal glaze,

Yukon gold mashers, wilted spinach, truffle salt

Or

#### **Lemon and Vegetables Risotto**

Shaved asparagus, Tuscan-sun dried tomatoes, baby spinach,

Parmigiano Reggiano

Or

#### **Seared Muscovy Duck Breast**

Winter cherry-port reduction, Duck confit brandada, glazed heirloom carrots

**4<sup>th</sup> (choose one)**  
**Warm Chocolate Lava Cake**

Grant Marnier macerated berries, Vanilla Bean Gelato, Valrhona Sauce

Or

**Red Velvet Cake**

Chocolate and Raspberry Coulis

\$98 Per Person

*Does Not Include Tax and Gratuity or Any Beverage*