

# PARKER & QUINN

PLEASE CHOOSE ONE ITEM FROM EACH COURSE AND A BOTTLE OF WINE

DESSERT WILL BE PROVIDED AT YOUR NEXT STOP - A HOUSE-MADE CHOCOLATE CHIP COOKIE SKILLET AND TWO COCKTAILS

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## *Appetizers*

**FRIED BURRATA** HEIRLOOM TOMATO, BASIL, ARUGULA PESTO, SABA

**FRIED CALAMARI** PASSATA SAUCE, PICKLED FRESNOS, AIOLI

**BUTCHER'S MEATBALLS** MEATBALL SAUCE, RICOTTA, PARM, CHIVES, HOUSE-MADE FOCACCIA

## *Entrees*

**ROASTED HALF CHICKEN** ROASTED POTATOES, CHARRED CARROTS, CIPOLLINI ONIONS

**STEAK FRITES** 8oz HANGER STEAK, NICE LIL' SALAD, FRIES

**TRUE NORTH SALMON** FARRO, BUTTERNUT SQUASH, ZUCCHINI, BABY SPINACH,  
CHERRY TOMATO, POMEGRANATE GREMOLATA

**RISOTTO** KABOCHA SQUASH PUREE, FAVA BEANS, EDAMAME, PARMESAN BUTTER,  
KABOCHA SQUASH RINGS, CRISPY SAGE

## *Wines*

**MALBEC** TAHUAN, MENDOZA, ARGENTINA

**ROSE** MINUTY, COTES DE PROVENCE

**PINOT GRIGIO** LAVIS, ITALY



EXECUTIVE CHEF: FERNANDO SANTIAGO



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.