

PARKER & QUINN

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

DESSERT WILL BE PROVIDED AT YOUR NEXT STOP

Appetizers

BURRATA ROASTED ACORN SQUASH, HAZELNUTS, HONEY, POMEGRANATE, CRISPY SAGE

FRIED CALAMARI PASSATA SAUCE, ZUCCHINI, PICKLED FRESNOS, AIOLI

MEATBALL SLIDERS RED SAUCE, RICOTTA, PARMESAN

Entrees

RIGATONI LAMB RAGU, PARMIGIANO-REGGIANO, TRUFFLE BUTTER, ROSEMARY

TRUE NORTH SALMON LOBSTER SAUCE, MAITAKE MUSHROOMS, PEAS, WATERCRESS

GRILLED PORK CHOP CARAMELIZED GALA APPLE, GREEN BEANS, MAPLE CIDER SAUCE

WILD MUSHROOM RISOTTO PARMESAN, TRUFFLE ZEST

Wines

CAYMUS RED BLEND, THE WALKING FOOL - CALIFORNIA

THE PRISONER UNSHACKLED, SAUVIGNON BLANC - CALIFORNIA

FAIRE LA FETE BRUT, CHAMPAGNE - FRANCE



EXECUTIVE CHEF: FERNANDO SANTIAGO



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