

MAIN COURSE

~ALL WINE RECOMMENDATIONS WERE CHOSEN BY PARK AVENUE CLUB'S SOMMELIER WENDY TAIT~

FROM THE SEA

ORA SALMON* (New Zealand)

WHITE BEAN RAGOUT, KALE, PANCETTA, SMOKED TOMATO

SOMMELIER RECOMMENDATION: 2015 ERATH "RESPLENDANT", PINOT NOIR

KEY WEST RED SNAPPER

FINGERLING POTATOES, FENNEL TOMATO CONFIT, RADICCHIO,

KALAMATA ROSEMARY VINAIGRETTE

SOMMELIER RECOMMENDATION: 2015 GHOST PINES, MERLOT

FROM THE FARM

GREEN CIRCLE ROAST CHICKEN*

MAPLE GLAZED BRUSSELS SPROUTS, TURNIPS, MERLOT APPLE SILK

SOMMELIER RECOMMENDATION: 2015 GHOST PINES, MERLOT

BRAISED SHORT RIB

ROQUEFORT WHIPPED POLENTA, CANDY CANE BEETS, VELVET PIOPPINO

MUSHROOMS

SOMMELIER RECOMMENDATION: 2014 LOIS MARTINI, CAB SAUVIGNON

VEGAN POWER BOWL

SALSA VERDE RICE, GRILLED PEPPERS, GRAPE TOMATOES, CUCUMBER, KALAMATA OLIVES, AVOCADOS, CHICKPEA HUMMUS, STUFFED GRAPE LEAVES, VEGAN CHEDDAR, TOASTED NAAN CHIPS

SOMMELIER RECOMMENDATION: 2016 ALBA VINEYARDS, RIESLING

P.A.C. HAMBURGER

8 OZ USDA CHOICE SIRLOIN, BRIOCHE BUN, FRENCH FRIES, L.T.O.

SOMMELIER RECOMMENDATION: RIVER HORSE "ROLY POLY PILS" PILSNER

CHARBROILED

~ALL STEAKS INCLUDE ROASTED HEAD OF GARLIC AND RED WINE DEMI GLAZE~

1 8OZ CAB COWBOY STEAK*

2 0OZ CAB PORTERHOUSE*

1 0OZ CENTER CUT FILET MIGNON*

1 2OZ BERKSHIRE PORK CHOP*

1 0OZ GRASS FED HANGER STEAK*

SCALLOP COQUILLES SAINT JACQUES

LOUIS MARTINI CABERNET SAUVIGNON & ALBA RIESLING RECOMMENDED FOR ALL CHAR BROILED SELECTIONS

ENTRÉE COMPLIMENTS

- ONION MASHED POTATOES*
- ROASTED FINGERLING POTATOES*
- CHARRED LOCAL VEGETABLES*
- MAPLE GLAZED BRUSSELS SPROUTS*
- ROQUEFORT POLENTA*
- SALSA VERDE RICE*
- CHANTERELLES*
- GARLIC SPINACH*

Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness

* DENOTES GLUTEN FREE