

BOURBON STEAK

NEW YORK

PARKSIDE PRIX FIXE

\$75 per person

for the table

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear, habanero-sesame oil

BACON-WRAPPED SCALLOPS*

cranberry, turnip, marcona almond
foie gras emulsion

SUMMER CORN SOUP

glazed lobster, purple basil, vanilla oil

choice of

CRISPY FAROE ISLAND SALMON*

horseradish potato puree, snap peas, herb buerre blanc

BRICK-PRESSED CHICKEN

haricot verts, espelette lemon butter, onion jus

WOOD-GRILLED SKIRT STEAK*

red wine butter

8 OZ RIB CAP* 40 SUPPLEMENT

8 OZ FILET MIGNON* 10 SUPPLEMENT

to share

GRILLED ASPARAGUS

WHIPPED POTATOES

SAUTEÉD SPINACH

WINE PAIRING

\$45 per person

Begin your evening with Bollinger

\$60 375ml

served 5:00PM – 5:45PM, reservations requested
for parties of 6 or less

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

UPDATED 6.27.25