

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 coulis, foie gras emulsion
smoked beets, pistachio

BROCCOLI & CHEDDAR SOUP

fontina, tellicherry black pepper

choice of

CRISPY FAROE ISLAND SALMON*

citronette

BRICK-PRESSED CHICKEN

haricot verts, espelette lemon butter, onion jus

WOOD-GRILLED SKIRT STEAK*

red wine butter

8 OZ RIB CAP* 50 SUPPLEMENT

8 OZ FILET MIGNON* 30 SUPPLEMENT

to share

CAULIFLOWER & KALE

WHIPPED POTATOES

SAUTEÉD SPINACH

WINE PAIRING

\$45 per person

Begin your evening with Bollinger

\$60 375ml

served 5:00PM – 6PM, 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 11.05.25