

PARC BISTRO-BRASSERIE

Executive Chef Benjamin Navarro

SAN DIEGO RESTAURANT WEEK

\$50 3~COURSE MENU

FIRST COURSE

BEET SALAD

Brûléed goat cheese, Anjou pear

DUNGENESS LUMP CRAB CAKE

Aleppo red pepper aioli, avocado mousse

✓ KALE SALAD

Crispy quinoa, smoked feta, roasted tomatoes

ESCARGOTS DE BOURGONE

Garlic, herbs, pernod

WAGYU BEEF CARPACCIO

Arugula salad, capers, olive oil

ADD 6 FRESH WASHINGTON OYSTERS

Housemade mignonette \$18

SECOND COURSE

TROUT ALMONDINE

Brown butter, toasted almonds, haricot verts

PAN ROASTED SALMON

Wild mushrooms, mashed potatoes, beurre rouge

OVEN ROASTED RACK OF LAMB

Zaatar crusted, sweet potato gratin, brussel sprouts, red wine demi-glaze

DUCK CONFIT

Potatoes Martinique, mixed greens, sour cherry reduction

COQ AU VIN

Braised chicken thighs, fresh mushrooms, lardons, mashed potatoes

NEW YORK STEAK AU POIVRE

Sauteed seasonal vegetables, garlic mashed potatoes, peppercorn sauce
Add Lobster Tail \$15

✓ CRISPY QUINOA WITH OVEN ROASTED VEGETABLES

18 year aged balsamic glaze

DESSERTS

CHOCOLATE MARQUISE

Flourless chocolate cake, dark chocolate mousse

CREME BRULEE

Vanilla bean, fresh berries

✓ LEMON OR RASPBERRY SORBET

Eating raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.