

# Parc

Bistro-Brasserie



## Private Dining Pharma Dinner Menu

\$125 per person  
includes sales  
tax, gratuity and  
room fee.



Coffee, tea, iced tea,  
water and soda included.

### TABLE SHARE

Assorted Artisan Crostini

### FIRST COURSE

#### DAILY SOUP

Chef's Selection

#### BABY ROASTED BEET SALAD

Bruleed Goat Cheese, Anjou pear, arugula

#### LARGE SHRIMP COCKTAIL

House made cocktail sauce

### SECOND COURSE

#### PAN ROASTED SEA BASS

Orzo, tomato, garlic confit

#### WILD MUSHROOM RAVIOLI

Wild mushroom, tarragon cream sauce

#### ROASTED HALF DUCK

A la orange

*Second Course Continued on 2<sup>nd</sup> Page*

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### SECOND COURSE (cont'd)

#### NEW YORK STEAK

Roasted potatoes, spinach, maître d' butter

### DESSERT COURSE

Tarte Tatin

Crème Brulee

Chocolate Mousse

(2) Glasses of House Wine or House Beer  
per person included in pricing