PARK & HOWARD BISTRO

DINNER

Starters

House Made Soup of the Day ..... Cup 9

Cheese & Charcuterie ..... 4/24 · 6/34 · 8/46
Gouda, Tartufata, Gorgonzola & Humboldt Fog · Speck, Coppa, San Daniele Prosciutto & Bresaola · mustard, mixed pickles & crackers, crostini

Artichoke Beignets 15
Green onion aioli & yellow pea sprouts

Red Wine Braised Grilled Octopus GF 26
Celery, carrots, red onion & fresh oregano-garlic-lemon dressing

Prosciutto, Dry Figs & Fresh Burrata 20
Fig glaze, Laudemio olive oil & crostini

Citrus Marinated Tuna Crudo GF 22
Orange segments, chili pepper, diced cucumber & shaved radish

Grilled Artichoke GF 18
Crumbled feta cheese, watermelon radish, organic mixed greens & oregano-lemon vinaigrette

Steak Tartare, Raw 26
Chopped filet mignon, capers, red onion, Dijon mustard, drizzle of white truffle oil & crostini

Grilled Prawns 22
Grilled peaches, avocado, wasabi aioli, toasted sesame & sweet chili glaze

Pomegranate Glazed Lamb Riblet GF 22
Oven roasted, whipped feta, toasted pistachio & mint leaves

Dungeness Crab Cakes 26
Mango-avocado-cucumber salad, micro greens & chili-lime aioli

Bacon Wrapped Dates GF 18
Stuffed with goat cheese, micro greens & saba glaze

Butternut Squash Gnocchi ..... Half 16 / Full 30
Mascarpone cream sauce, bacon & toasted pine nuts

Salads

Frisée GF 20
Crispy bacon, poached egg, cherry tomato, mushrooms & white balsamic vinaigrette

Living Butter Lettuce GF 18
Bosc pears, gorgonzola cheese, sliced almonds, dried cranberries & champagne vinaigrette

Caesar 17
Petite hearts of romaine, Parmigiano-Reggiano, croutons & classic Caesar dressing

Roasted Red & Gold Beets GF 18
Baby arugula-frisée, goat cheese, toasted hazelnuts & raspberry vinaigrette

Entrées

Herb Crusted Halibut GF 46
Sweet corn purée, haricot verts, roasted mushrooms, lemon-beurre blanc & crispy capers

Grilled Lamb Chops 58
Cauliflower purée, roasted Brussels sprouts, goat cheese, cherry tomatoes & pomegranate reduction

Pistachio Crusted Salmon GF 42
Artichoke hearts, snap peas, caramelized cherry tomato & dill-beurre blanc sauce

Roasted Pork Tenderloin GF 42
Butternut squash purée, sautéed Brussels sprouts with bacon & port wine sauce

Sesame Crusted Seared Ahi Tuna 44
Mango-cucumber salad, arugula, cherry tomato, avocado & teriyaki glaze

Grilled Angus Filet Mignon GF 56
Potato gratin, roasted asparagus, pearl onion & cognac-peppercorn sauce

Coq au Vin GF 36
Red wine braised chicken, roasted potato, mushrooms, bacon, aromatic herbs & pan jus

Baby Back Ribs 36
Home made corn bread, apple-cabbage slaw & B.B.Q. sauce

Angel Hair Pasta 44
Dungeness crab, prawns, cherry tomato, wilted arugula, white wine-garlic-lemon sauce & Old Bay

Risotto GF 32
Truffle mushroom purée, peas, shaved asparagus & drizzle of white truffle oil · **Add Chicken 4, Prawns 6**

Veal Ossobuco Ravioli 34
Truffle-cream sauce, crispy mushroom & saba glaze

Orecchiette Pasta 30
Home made pesto, crispy pancetta, fresh basil leaves & crumbled pistachio

Fresh Tagliatelle Pasta 36
Braised smoked short rib ragù, mirepoix, torched burrata & gremolata

Pear Ravioli 32
Shaved asparagus, roasted shallot, toasted walnuts & honey mustard-Greek yogurt sauce

Harris Ranch Beef Burger 28
Cheddar cheese & gremolata french fries · **Add Mushroom 3, Bacon 3, Avocado 3**

Sides

Gremolata French Fries 8 · Brussels Sprouts Chips 9 · Maui Onion Rings 8 · Sautéed Snap Peas 9

Sautéed Brussels Sprouts 9 · Roasted Asparagus 12 · Sautéed Mushrooms 12

GF — Gluten Free · Please inform your server of any dietary restrictions — bread served by request
Please ask for vegetarian items, gluten-free pasta available · 20% gratuity charge added for parties of six or more
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Private Dining Information — please email at info@parkhowardbistro.com or visit www.parkhowardbistro.com

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