

**Park Avenue Winter
Restaurant Week Dinner Menu**

**January 25 - February 7
Lunch & Dinner (Sunday Dinner only)
35 / 42**

Appetizers

Butternut Squash Soup

Porcini Ravioli, Swiss Chard Gorgonzola Cream

Cured-Lemon Caesar Salad

The Carmellini Challenger: Toasted Meatball Slider

Main Courses

Stout Braised Lamb Shank

Aged Cheddar Polenta & Green Apples

Roasted Free Range Chicken

Crispy Calamari & Carrot Salad

Roasted Peanuts, Lime Vinaigrette

Organic Scottish Salmon

Citron & Ginger

Dessert

Winter Spice Cake

Apple puree, Cranberry & Goat Cheese

Coconut-Caramel Panna Cotta

Warm Macaroons

Chilled Banana Parfait

Chocolate Crumbs & Banana Butterscotch Puree

HOMEMADE

ICE CREAMS

Vanilla

Chocolate-Tea

Brown Butter

Coconut Caramel

SORBETS

Raspberry

Chocolate-Ancho

Tangerine

Bartlett Pear

Executive Chef Craig Koketsu

Chef de Cuisine Kevin Lasko

Executive Pastry Chef Richard Leach

**Park Avenue Winter
Restaurant Week Lunch Menu**

**January 25 - February 7
Lunch & Dinner (Sunday Dinner only)
24.07/ 30.00**

Appetizers

Butternut Squash Soup

Salmon Tartare

Oven Roasted Tomatoes & Basil

Cured-Lemon Caesar Salad

Porcini Ravioli, Swiss Chard Gorgonzola Cream

Main Courses

Sliced Filet Mignon Sandwich
Cherry Tomatoes, Horseradish Crème

Roasted Free Range Chicken

Organic Scottish Salmon
Citron & Ginger

Crispy Calamari & Carrot Salad
Roasted Peanuts, Lime Vinaigrette

DESSERTS

Winter Spice Cake
Apple puree, Cranberry & Goat Cheese

Coconut-Caramel Panna Cotta
Warm Macarons

Chilled Banana Parfait
Chocolate Crumbs & Banana Butterscotch Puree

HOMEMADE

ICE CREAMS

Vanilla

Chocolate-Tea

Brown Butter

Coconut Caramel

SORBETS

Raspberry

Chocolate-Ancho

Tangerine

Bartlett Pear

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