



TOP OF THE PARK

A SPIRITED VIEW

Small Plate Selection

Field

-Selection of Cheese- Artisan Cheese, House Candy Nuts, Poached Pear, Dried Fruit, Toasted Baguette ~12

-Almond Encrusted Chèvre Fondant- Shallot Marmalade, Truffle, Micro Green Salad, Aged Balsamic Reduction ~8

-Salad of Baby Arugula- Toasted Pine Nuts, Fennel, Citrus Segments, Vanilla Bean Vinaigrette ~8
~Vegan~

-Marinated Olives- House Marinated Olives, Roasted Red Peppers ~5

-House Candied Nuts ~4

Sea

-Rainbow Trout- Wild Rice, Fennel, Chive Beurre Blanc ~11

-Smoked Salmon- Toasted Baguette, Shallot, Sweet Thai Chèvre, Caper Berry, Caviar, Crème Fraîche ~10

-Stuffed Calamari- Roast Red Pepper, Caper, Pine Nut, Shallot, Arugula, Chipotle Aioli ~11

-White Anchovy- Shallot, Red Peppers, Chive ~5

Land

-Roast Quail- Mushroom Ragout, Wild Rice, Red Wine Syrup ~11

-Charcuterie- Cured Wild Boar Prosciutto, Venison, Duck, Irish Cheddar, Shallot Marmalade, Grain Mustard, Toasted Baguette Full~14 Half-7

-Seared Wagyu Beef- Warm Fingerling Potato Salad, Baby Carrot, Truffle Jus ~16

Desserts

-Aged Chocolate Balsamic Glazed Strawberry - Vanilla Ice Cream ~6
Featuring Dark Chocolate Balsamic from Saratoga Oil Company

Poached Pear- Vanilla Ice Cream, Mint, Caramel Sauce~7

-Tiramisu ~7

-Chocolate Torte ~8

-White Russian Milkshake ~7

-Selection of Cheese- Artisan Cheese, House Candy Nuts, Poached Pear, Dried Fruit,
Toasted Baguette ~12

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.