



FIRST COURSES

CHARRED BURRATA

Charred Cipollini Chutney,
Lemon, Chile, Michigan Honey,
Rustic Grilled Toast,
Flambéed Tableside
17

COLOSSAL SHRIMP & CRAB COCKTAIL

Shrimp, Jumbo Lump Crab,
Baby Greens, Dijon Vinaigrette,
Citrus Cocktail Sauce,
Velouté Beurre Blanc
23

SLICED WAYGU CARPACCIO

Seared Prime N.Y.,
Cured Egg Yolk, Pickled Shallots,
Roasted Grapes, Tarragon Aioli,
Shaved Parmesan
22

AHI TUNA TARTARE

Sushi Grade Ahi, Hand Cut
Potato Chips, Classic Tartare
Cream, Dill, Chives, Honey Dijon
Mustard
18

CHARCUTERIE BOARD

Chefs Selection of
Artisanal Cheeses and Aged
Cured Meats, Cranberry
Walnut Toast
& Accompaniments
28

MUSSELS CIOPPINO

1lb PEI, Harissa Spice,
Crushed Tomato, Shaved Garlic,
Red Bell Pepper, Spanish Onion,
Grilled Baguette
19

CHILE HONEY CHICKEN WINGS

Wood Chargrilled, Dry Rubbed,
Sweet & Spicy Honey Glaze,
Sesame Rosemary Gremolata,
Yogurt Ranch
17

ROASTED OYSTERS

Broiled with
Whipped Chili Butter,
Roast Garlic Bread Crumb,
Italian Parsley, Charred Lemon
21

SOUP & SALADS

CRAB BISQUE

Meru King Crab, Michigan Butter Cream, Classic Court Bouillon. Chive Essence
13

Add Chicken 8 • Scottish Organic Salmon 12 • Shrimp 13

CHARRED BABY ROMAINE

Dried Michigan Tart Cherries,
Spiced Pecan, Winter Squash
Puree, Honey Goat Cheese,
Cranberry Vinaigrette
15

ORCHARD MARKET SALAD

Artisan Lettuce Mix, Candied
Plum, Poached Anjou Pear,
Candied Walnuts, White Stilton
Cheese, Champagne Vinaigrette
15

KALE AND ARUGULA CAESAR

Baby Kale, Wild Arugula, Black
Pepper Caesar Dressing, Shaved
Radish, Fennel, Parmesan
Reggiano, Garlic Bread Crumbs
15

PARC CLASSIC CHOPPED

Romaine, Red Cabbage,
Chickpeas, Conserved Tomatoes,
Pickled Cauliflower, Red Peppers,
Breadcrumbs, Almonds,
Mustard Vinaigrette
15

FISH

BRANZINO ALLA PIASTRA

Roasted Garlic, Crispy Baby Greens,
Braised Escarole, Chili Butter
38

SEARED SCALLOPS

Cauliflower Puree, Sweet Potato
Latke, Charred Guajillo Cipollini
Chutney
39

ORGANIC SCOTTISH SALMON

Heirloom Bean Cassoulet,
Braised Leeks, Charred Lemon,
Tomato Butter
37

PASTA

KING CRAB AND LOBSTER TAGLIATELLE

Handmade Pasta, Butter-Roasted Alaskan King Crab, Half Maine Lobster,
Shellfish Velouté, Fennel Frond, Toasted Garlic
59

OXTAIL RAGU

Red Wine Braised, Sofrito, San Marzano Tomato, Fresh
Strozzapreti Pasta, Creme Fraiche, Crispy Leeks
42

VEGAN SAUSAGE ORECCHIETTE

Roasted Winter Squash Puree, Aleppo Chile, House
Made Vegan Sausage, Crispy Sage, Roasted Chestnuts
34

WOOD GRILLED MEATS

WOOD FIRE GRILLED

RESERVE STEAKS & CHOPS

DRY-AGED AND HAND-SELECTED FOR PARC.

Wood Grilled & Served Tableside with Bone Marrow Jus
and selection of Roasted Vegetables and Potatoes. Selections will vary based on availability.
MP

HERB CRUSTED PRIME LAMB CHOP

Honey Glazed Baby Carrots, Roast Root Veg, Harissa Romesco, Pomegranate, Pistachio
MP

PRIME FILET MIGNON

USDA PRIME BEEF HAND SELECTED FOR PARC.
CREEKSTONE BEEF AVAILABLE UPON REQUEST

8oz., Marsala Veal Jus, Wild Mushrooms, Charred Cipollini, Pepper Ragout
MP

ENTRÉES

PRIME NEW YORK STEAK & BOLOGNESE

Wood Grilled 6 oz New York Strip, with Rigatoni Bolognese, Ricotta & Parmigiano
44

BRAISED WAGYU SHORTRIB

Fork tender slow braised wagyu short rib, Robuchon style whipped potatoes, seasonal veg, veal jus.
46

CIDER-BRINED OTTO'S CHICKEN

Seared and Roasted Airline Breast, Roast Seasonal Vegetables, Smashed Redskin Potatoes, Classic Hunter Sauce
36

ACCOMPANIMENTS

ROASTED BRUSSEL SPROUTS

Olive Oil, Lemon, Honey, Sumac,
Brioche Bread Crumbs
13

TRUFFLE FRIES

Pommes Frites, Sea Salt, Truffle Oil,
Herb Aioli and Ketchup
13

WILD MUSHROOMS

White Wine, Herb and Aromatics,
Demi Glace, Brioche Toast
13

RED SKIN SMASH

Roasted Red Skins, Garlic and Rosemary,
Cream Reduction
13

HEIRLOOM BEANS CASSOULET

Rich and Creamy Classic French Braised
Beans and Peas
13