

# Park90+ Chef Tom Cookhill

## Small Plates

BLUE CRAB CAKE gf	22
DIJON MUSTARD, GREEN ONION, CHAMPAGNE NAGE	
WILD BURGUNDY SNAILS gf	16
ASPARAGUS, SPRING PEAS, GARLIC, MINT	
CHICKEN CONFIT	14
FAVA BEANS, CHERRIES, POTATO, ROSEMARY	
ARTICHOKE SOUP	15
SALMON BELLY, GREEN ONION	
HAMAKUA FARMS HEARTS OF PALM gf/vg	16
REBEL FARMS GEM LETTUCE, SHALLOTS, MEYER LEMON	
LIMESTONE LETTUCE gf/v	14
DATES, PECANS, PECORINO FOSSA, BUTTERMILK LEMON DRESSING	

## Large Plates

AMERICAN BOUILLABAISSE (LIGHTER IN STYLE) gf	38
TOMATO SAFRAN NAGE, POISSON DE LA MER, LOBSTER QUENELLE, ROUILLE	
ALASKAN HALIBUT gf	35
COLORADO APRICOT, ROASTED SUNCHOKE, WATERCRESS COULIS	
ROASTED GUINEA HEN	36
TRUFFLE MOUSSE, PORCINI MUSHROOMS, MADEIRA	
SUPERIOR FARMS LOIN OF LAMB gf	46
ROASTED RADISHES, TOASTED QUINOA, NETTLE EMULSION	
ASPEN RIDGE PRIME NEW YORK STRIP gf	49
CHARRED ONION, SUMMER BEANS, MAYTAG BLUE BUTTER	
INDIAN SPICED MASOOR LENTIL CAKE gf	26
CHARRED SUMMER BEANS, CHANTERELLE MUSHROOMS, CRISP POTATO, ZUCCHINI LINGUINI, TOMATO COCONUT CURRY	

## Potatoes

BOULANGERIE POTATOES gf	10
BAUMANIERE POTATOES gf/v	10
PAPAS BRAVA gf/vg	10

## Vegetables

CHANTERELLE MUSHROOMS gf/v	12
SUMMER BEANS gf/vg	12
OVEN DRIED HEIRLOOM TOMATOES gf/vg	12

## Pastries

SUMMER BERRY FEUILLETE	12
GRAND MARINER MOUSSELINE, SUMMER BERRIES, SALTED CARAMEL	
BREAD PUDDING	12
COMPRESSED APRICOTS, CRÈME FRAICHE ICE CREAM, ALMONDS	
CHOCOLATE ON CHOCOLATE	14
VALRHONA CHOCOLATE MOUSSE, BOUCHON, BUTTERMILK ROASTED CHERRY SWIRL ICE CREAM	
VEGAN POPSICLE	12
SHAVED WATERMELON, COCONUT, PROSECCO	

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## Pork Charcuterie

SAUCISSON RACLETTE	12
PORK SAUSAGE, RACLETTE CHEESE	
COUNTRY PATE gf	12
PORK SHOULDER, ONION, FINE HERBS, CHICKEN LIVER, BRANDY, PORT	
CHICKEN LIVER MOUSSE gf	12
PORK, ONION, BRANDY, PORT, MADEIRA	
PROSCIUTTO DI PARMA gf	12

## Seafood Charcuterie

HOT SMOKED SCOTTISH SALMON gf	12
BLACKSTRAP MOLASSES	
LOUP DE MER AND SALMON TERRINE gf	14
SHALLOT TARROGON CREAM	
POTATO AND SALTED COD BRANDADE	12
CHIVES, GARLIC BREAD	
OCTOPUS A LA PLANCHA gf	12
SAN MARZANO TOMATOES, GARLIC PERNOD BUTTER, PARSLEY	
DAILY FISH CRUDO gf	12
LEMON, SHALLOTS, ICE PLANT	
GRILLED MATIZ SARDINES	14
CHARRED LEMON, CALABRIAN CHILIS, BLACK OLIVES	

## Crudo

CHARRED CAULIFLOWER gf/vg	9
TOASTED BUCKWHEAT, APRICOTS, BALSAMIC	
CRISP HEIRLOOM CARROTS gf/v	8
SESAME AND GINGER YOGURT	
ROASTED RADISHES gf/vg	8
LEMON, FRESH THYME	
TODAY'S VEGETABLE CRUDO gf/vg	9
GREEN CHICKPEAS, HUMMUS, ZHOUG	
HEIRLOOM TOMATOES gf/vg	8
WATERMELON, FLUR DE SEL, BASIL, EVOO	
GRILLED ARTICHOKE HEARTS gf/vg	10
SMOKED PAPRIKA DRY SPICE	

## Cheese

BARLEY BUZZED - UTAH gf/v	9
ESPRESSO LAVENDER CHEDDAR (COW)	
DREAM WEAVER - PASO ROBLES, CALIFORNIA gf/v	9
CREAMY (GOAT)	
COLORADO BLUE - DURANGO, COLORADO gf/v	9
BLUE CHEESE (COW)	
EWEPHORIA - NETHERLANDS gf/v	9
GOUDA (SHEEP)	

## Chef Tasting Menu

FIVE COURSE  
\$80 PER PERSON

SEVEN COURSE  
\$105 PER PERSON

TEN COURSE  
\$135 PER PERSON

## Wine Pairings

THREE 3 OZ POURS  
1.5 OZ DESSERT POUR

WITH WINE PAIRINGS  
MKT