

THE RESTAURANT
AT
MARITIMEPARC

Fall 2019

STARTERS

- CHARRED OCTOPUS, CHORIZO VINAIGRETTE, PRESERVED LEMON, TOMATO, MEZZA ARUGULA 15
ACORN SQUASH SOUP, SPICED CRÈME FRAICHE, PUMPKIN SEEDS 12
BABY BEETS, PISTACHIO COULIS, LIVING GREENS, GOAT CHEESE DRESSING 14
CHESAPEAKE BAY SCALLOPS, PEA PUDDING, SMOKED MUSHROOMS, GINGER-LIME DRESSING 15
BIBB LETTUCE, CUCUMBER, CORN, TOMATO, RADISH, HERBS, ~~MEYER~~ LEMON -POPPY DRESSING 12
PAN ROASTED MUSSELS, RED CURRY, LEMONGRASS, GINGER, LIME YOGURT 14

PASTAS

- LINGUINI, MANILA CLAMS, BRAISED FENNEL, FENNEL POLLEN BREADCRUMBS 20
PAPPARDELLE, BRAISED LAMB, APPLEWOOD SMOKED EGGPLANT, MINT RICOTTA 22
CRAB STRIGOLI TRADITIONAL CARBONARA, CURED YOLK 22
BUTTERNUT SQUASH RISOTTO, ROCK SHRIMP, BRUSSELS SPROUTS, CRISPY SAGE 19

MAINS

- PORK TENDERLOIN,
PORK BELLY, FINGERLING POTATO HASH, RAPINI,
GREMOLATA 28
LOBSTER THERMIDOR 54
CHICKEN BREAST & THIGH,
SPICED YOGURT, SPRING MUSHROOMS, GREENS, RYE
BERRIES 25
ORAKING SALMON, TOASTED
FREGOLA, CELERY-YUZU SAUCE 27
GRILLED SWORDFISH, PEACH CHUTNEY, ~~PARM~~
ESCAROLE, PIQUILLO PEPPER SAUCE 29
PAN ROASTED SCALLOPS
TRUFFLE CREAM. PARSNIPS. APPLES. KALE 27

MEAT

- NY STRIP STEAK 16oz 44
PORTERHOUSE 20oz 56
MP BURGER 16
~~MEYER~~ NATURAL BEEF, ~~CAJON~~ TOMME CHEESE,
GRILLED ONIONS, SPECIAL SAUCE WITH DUCK FAT
FRIES
*THE IMPOSSIBLE BURGER (VEGETARIAN)
AVAILABLE ON REQUEST

SIDES

- MASHED POTATO RINGS, GRAINY MUSTARD DIPPING SAUCE 8
DUCKFAT FRIES, SALT & GARLIC 8
CAULIFLOWER, FIGS, CAPERS, ~~PARM~~ DRESSING 8
BABY CARROTS, RED CURRY-YOGURT, COCONUT MILK, GINGER 8

PARTIES OF 6 OR MORE WILL BE CHARGED WITH 20% SERVICE CHARGE

EXECUTIVE CHEF CHRISTOPHER SIVERSEN
CHEF DE CUISINE JOHNNY DELGADO
RESTAURANT MANAGER ARIANNA VELEZ