

BOURBON STEAK

NEW YORK

PARKSIDE PRIX FIXE

\$75 per person

for the table

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear, habanero-sesame oil

BACON-WRAPPED SCALLOPS*

bing cherry, foie gras emulsion,
marcona almonds

ONION SOUP

caramelized onion,

choice of

CRISPY FAROE ISLAND SALMON*

citronette

BRICK-PRESSED CHICKEN

haricot verts, espelette lemon butter, onion jus

WOOD-GRILLED SKIRT STEAK*

garlic-herb butter

8 OZ RIB CAP* 60 SUPPLEMENT

8 OZ FILET MIGNON* 40 SUPPLEMENT

to share

ROASTED OYSTER MUSHROOMS

WHIPPED POTATOES

SAUTEÉD SPINACH

WINE PAIRING

\$45 per person

Begin your evening with Bollinger

\$60 375ml

served 5:00PM - 6PM, reservations requested for
parties of 6 or less

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our seafood is selected from trusted purveyors dedicated to sustainable fisheries and ocean stewardship.

UPDATED 06.14.26