



## **Private Lunch Package \$45**

### **first course**

(select one)

parkway's signature black bean soup, tomatillos, crème fraiche

organic field greens, cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette

parkway's caesar, buttered brioche croutons, tuscan white anchovies, shaved reggiano

### **entrée**

(select 4)

roasted ½ mary's chicken, goat cheese mashed potatoes, figs, lemon butter

tiki salad, grilled salmon, mashed potatoes, mango, baby greens, lilikoi vinaigrette

kobe burger, maytag bleu cheese, tomato aioli, sweet potato fries

tostada salad, grilled chicken, fresh corn, black beans, guacamole, cheese, balsamic vinaigrette

angel hair pasta, sweet basil, san marzano tomato, aged parmesan

### **dessert**

(choice of one)

chocolate hazelnut crunchy cake, candied hazelnut, milk chocolate sauce

chocolate lava cake, berries, vanilla bean ice cream

crème brulee napoleon, crisp phyllo squares layered with vanilla bean custard, caramel sauce

meyer lemon custard, shortbread cookie, pistachio ice cream, raspberries in its own puree

*\*\*menus are subject to change due to seasonal availability\*\**



## **Private Lunch Package \$52**

### **first course**

(select one)

parkway's signature black bean soup, tomatillos, crème fraiche

tiger shrimp corndogs, thai cocktail sauce, spicy mustard

organic field greens, cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette

### **entrée**

(select 4)

roasted ½ mary's chicken, goat cheese mashed potatoes, figs, lemon butter

tiki salad, grilled salmon, mashed potatoes, mango, baby greens, lilikoi vinaigrette

grilled filet mignon, yukon gold mashed potatoes, wild mushroom ragout, marsala-veal reduction

kobe burger, maytag bleu cheese, tomato aioli, sweet potato fries

tostada salad, grilled chicken, fresh corn, black beans, guacamole, cheese, balsamic vinaigrette

angel hair pasta, sweet basil, san marzano tomato, aged parmesan

### **dessert**

(choice of one)

chocolate hazelnut crunchy cake, candied hazelnut, milk chocolate sauce

chocolate lava cake, berries, vanilla bean ice cream

crème brulee napoleon, crisp phyllo squares layered with vanilla bean custard, caramel sauce

meyer lemon custard, shortbread cookie, pistachio ice cream, raspberries in its own puree

*\*\*menus are subject to change due to seasonal availability\*\**



## Private Dinner Package \$65

### first course

(select one)

parkway's signature black bean soup, tomatillos, crème fraiche

organic field greens, cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette

parkway's caesar, buttered brioche croutons, tuscan white anchovies, shaved reggiano

### entrée

(select 4)

roasted ½ mary's chicken, goat cheese mashed potato, figs, lemon butter

pan seared lake superior whitefish, mushroom risotto, butter glazed beets, shimeji beurre blanc

grilled filet mignon, yukon gold mashed potatoes, wild mushroom ragout, marsala-veal reduction

angel hair pasta, sweet basil, san marzano tomato, aged parmesan

kobe burger, maytag bleu cheese, tomato aioli, sweet potato fries

### dessert

(choice of one)

chocolate hazelnut crunchy cake, candied hazelnut, milk chocolate sauce

chocolate lava cake, berries, vanilla bean ice cream

crème brulee napoleon, crisp phyllo squares layered with vanilla bean custard, caramel sauce

meyer lemon custard, shortbread cookie, pistachio ice cream, raspberries in its own puree

*\*\*menus are subject to change due to seasonal availability\*\**



## **Private Dinner Package \$75**

### **first course**

(select one)

organic field greens, cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette

blue crab cake, mango-piquillo pepper relish with yuzu aioli

soup of the day

### **entrée**

(select 4)

roasted ½ mary's chicken, goat cheese mashed potato, figs, lemon butter

pan roasted scottish salmon, french green beans, bacon, mushroom ragout, red wine reduction

grilled filet mignon, yukon gold mashed potatoes, wild mushroom ragout, marsala-veal reduction

angel hair pasta, sweet basil, san marzano tomato, aged parmesan

pappardelle pasta, beech mushrooms, beef tenderloin, sundried tomatoes, arugula, veal-beurre monte

### **dessert**

(choice of one)

chocolate hazelnut crunchy cake, candied hazelnut, milk chocolate sauce

chocolate lava cake, berries, vanilla bean ice cream

crème brulee napoleon, crisp phyllo squares layered with vanilla bean custard, caramel sauce

meyer lemon custard, shortbread cookie, pistachio ice cream, raspberries in its own puree

*\*\*menus are subject to change due to seasonal availability\*\**



## Private Dinner Package \$85

### first course (select one)

blue crab cake, mango-piquillo pepper relish with yuzu aioli  
tiger shrimp corndog, thai cocktail sauce, spicy mustard  
ahi tuna tartare, hass avocado, charred scallion vinaigrette, housemade black rice crackers

### second course (select one)

organic field greens, cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette  
parkway's caesar, buttered brioche croutons, tuscan white anchovies, shaved reggiano  
soup of the day

### entrée (select 5)

roasted 1/2 mary's chicken, goat cheese mashed potato, figs, lemon butter  
pan roasted scottish salmon, french green beans, bacon, mushroom ragout, red wine reduction  
local honey glazed duck breast, duck confit arancini, orange braised fennel, black olive dust  
angel hair pasta, sweet basil, san marzano tomato, aged parmesan  
braised short ribs, parmesan mashed potatoes, pesto, toasted pine nuts, pan juices  
grilled filet mignon, yukon gold mashed potatoes, wild mushroom ragout, marsala-veal reduction

### dessert (choice of one)

chocolate hazelnut crunchy cake, candied hazelnut, milk chocolate sauce  
chocolate lava cake, berries, vanilla bean ice cream  
crème brulee napoleon, crisp phyllo squares layered with vanilla bean custard, caramel sauce  
meyer lemon custard, shortbread cookie, pistachio ice cream, raspberries in its own puree

*\*\*menus are subject to change due to seasonal availability\*\**