

Park & Elm

Restaurant Week Menu

March 4-8th, 2025 • \$45.00++ per person

SMALL PLATES & SALADS

choice of

Crispy Polenta Cake

prosciutto, fresh mozzarella, wild mushroom ragout, crispy shallots

Roasted Butternut Squash Bisque

sage brown butter drizzle

Boston Bibb Lettuce

crumbled goat cheese, candied pecans, pickled shallots, pomegranate vinaigrette

LARGE PLATES

choice of

Chicken Schnitzel

house spätzle, bacon brown sugar brussels sprouts, lemon + chive beurre blanc

Zucchini Bucatini

roasted plum tomatoes, toasted pine nuts, garlic parmesan cream

Red Wine Beef Tenderloin Tips

braised root vegetables, blue cheese crumbs, thyme

DESSERTS

choice of

New York Style Cheesecake

strawberry vanilla compote

Chocolate Flourless Torte

bittersweet chocolate sauce, chocolate whipped cream, shaved chocolate