

Park & Elm

Restaurant Week Menu

November 1-7th, 2026 • \$45 per person

SMALL PLATES & SALADS

choice of

Poached Pear Panzanella Salad

red romaine, toasted almonds, grilled red onion, gorgonzola, port wine vinaigrette

Wild Mushroom Ravioli

crispy shiitake mushrooms, roasted plum tomatoes, parmesan cream

Mom's Meatballs

hand-rolled veal, pork, + beef meatballs, slow-cooked marinara sauce, focaccia crostini, basil

LARGE PLATES

choice of

Baked Acorn Squash

quinoa salad, roasted root vegetables, dried apples, sage

Icelandic Cod Française

angel hair pasta, spinach, roasted cherry tomatoes, lemon broth

Chicken Cacciatore

roasted bell peppers, onions, wild mushroom medley, tomato, red wine braising jus

DESSERTS

choice of

Raspberry Linzer Tart

hazelnut crust, raspberry filling, frangelico crème anglaise, fresh berries, whipped cream

Chocolate Mousse Torte

dark chocolate cake, rich chocolate mousse, spiced chocolate sauce, orange biscotti, whipped cream