



"ECONOMIC STIMULUS"

EARLY DINING PRIX FIXE MENU

Fall 2009

5:00 pm until 7:00 pm

Tuesday through Sunday

CHOICE OF SOUP OR SALAD:

SOUP DU JOUR

*sometimes hot, sometimes cold,
try our chef's creation, made fresh daily*

MIXED GREENS

*mixed greens with tomato, cucumber,
carrots & black olives, choice of dressing*

CHOICE OF ENTRÉE:

Burgundy Braised Beef Shortrib

*certified angus beef shortribs,
garlic whipped potatoes, natural jus*

Grilled Pork Chop

*8 ounce duroc pork chop, sweet potato
puree, fresh herb & pomegranate jus*

Grilled Chicken Linguine

*boneless breast of chicken, fresh linguine
pasta, seasonal vegetables, locally grown
arugula, pesto cream sauce*

Poached Salmon Gnocchi

*champagne poached king salmon, grape
tomatoes, fresh basil, parmesan cheese,
citrus butter sauce*

CHOICE OF DESSERT:

Spiced Banana Crème Brulee

caramelized sugar topping, seasonal berry garnish

Chocolate Mousse

*fresh raspberries,
mint garnish*

Meyer Lemon Cheesecake

*huckleberry coulis,
chantilly cream*

\$19.95 per person

plus tax and gratuity

Menu Selections Subject To Substitutions

Full Wine List and Bar Service Available

No Split Plates, Please!

Inn at the Park proudly serves only certified angus beef,
sustainably caught seafood and organic vegetables whenever possible.

Executive Chef, Anthony Wilhelm ~ Executive Sous Chef, Brad Hightow