

THE PARK ROOM

2009 Restaurant Week

Dinner Menu

Starters

Cream of Asparagus

mushroom and red pepper brunoise

Mrs. Helmsley's Chopped Salad

lettuce, dates, goat cheese, olives, red onion, tomatoes, parmesan, pine nuts, herb vinaigrette

Caesar Salad

rosemary ciabatta croutons, garlic parmesan dressing

Green Shell Mussels

herb garlic butter

Entrées

Sesame Crusted Salmon Fillet

shiitake fried rice, poached scallion and ginger soy glaze

Bay Scallop Risotto

creamy arborio rice

Chicken Picatta

lemon caper sauce, haricots verts, rice amandine

Grilled Salisbury Steak

mashed potatoes, caramelized onions and mushroom gravy

Dessert

New York Cheesecake

cracked black pepper and aged balsamic macerated strawberries

Chocolate Mousse Cake

whipped cream and chocolate sauce

Mrs. Helmsley's Key Lime Pie

berry coulis

Ciao Bella Gelato or Sorbet

vanilla, chocolate, strawberry gelato or
mango, lemon or cassis sorbet

Coffee, Tea or Decaf

Executive Chef - Michael J. Hill

For Reservations, please call (212) 521-6655

THE PARK ROOM

2009 Restaurant Week **Lunch Menu**

Starters

Sweet Corn Bisque

Arugula and Mesclun Green Salad
gingered balsamic vinaigrette

Fresh Mozzarella and Vine Ripe Tomato
lemon basil oil

Entrées

Grilled Chicken Caesar Salad
creamy garlic parmesan dressing and ciabatta croutons

Bay Scallop Risotto
creamy arborio rice

Grilled Salisbury Steak
mashed potatoes, caramelized onions and mushroom gravy

Dessert

New York Cheesecake
cracked black pepper and aged balsamic macerated strawberries

Chocolate Mousse Cake
whipped cream and chocolate sauce

Mrs. Helmsley's Key Lime Pie
berry coulis

Coffee, Tea or Decaf

Executive Chef - Michael J. Hill

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