



DINE DOWNTOWN

JANUARY 12-22, 2017

\$35/PERSON

FIRST COURSE

PARSNIP & APPLE SOUP

hazelnut relish

SECOND COURSE

- choose one -

CITRUS, BEET & AVOCADO SALAD

pumpkin seed granola • goat cheese mousse

WOOD OVEN ROASTED MUSSELS

shallots • lemon • herbs • toasted bread

LITTLE GEM LETTUCES

creamy garlic-anchovy dressing • parmesan • buttered croutons

ENTRÉE

- choose one -

HAND CUT ROSEMARY PASTA

seared chicken • pancetta • artichokes • garlic • parmesan

BRAISED PORK SHANK

house sauerkraut • butter beans • apple • breadcrumb gremolata

GRILLED PASSMORE RANCH TROUT

grilled endive • fingerling potato • meyer lemon butter • tangerine & frisee salad

Reservations required. Please visit www.paragarysmidtown.com/reservations and note "Dine Downtown" when reserving your table.

Valid for dine-in only, after 5pm. Menu price does not include tax or gratuity.

\$1 per menu will be donated to the Food Literacy Center.

Give Cards & iEat Rewards Dollars cannot be redeemed.

EXECUTIVE CHEF kurt spataro CHEF DE CUISINE patrick prager