



CHOICE OF FIRST COURSE

TUNA TARTARE

Hand Cut Potato Chips, Capers, Dill, Honey Dijon Mustard
Stags Leap Cellars, Chardonnay Napa Valley Ca., '15

KALE AND ARUGULA SALAD

Baby Kale, Wild Arugula, Pecorino Cheese, White Anchovy Vinaigrette
Benvoilo, Pinot Grigio Friuli-Venzia Italy, '15

SWEET POTATO AND APPLE SALAD

Maple Roasted Sweet Potatoes, Baby Kale, Bacon, Fuji Apples, Gorgonzola, Sherry Vinaigrette
DK, Chardonnay Anderson Valley Ca., '11

OYSTERS ON THE HALF SHELL

Lemon Chile Oil, Mint Gremolata, Fresh Lemon
Krone, Rose Brut South Africa, NV

PARC LENTIL SOUP

Smoked Onions, Fire-Roasted Tomatoes, Greek Yogurt, Zaatar
Chateau du Parc, Merlot Bordeaux France, '16

CHOICE OF ENTREE

LATE WINTER PESTO SPAGHETTINI

Broccoli Rabe, Mint and Parsley, Butternut Squash, Ricotta Cheese, Sunflower Seeds, Lemon Zest, Olive Oil
DK, Chardonnay Anderson Valley Ca., '11

BUTTERMILK FRIED HALF CHICKEN

Potato Puree, Brussel Sprout Slaw, Chile Honey Drizzle
Chateau du Parc, Merlot Bordeaux France, '16

SEARED STRIPPED BASS

Milling Grains, Creamed Savoy Cabbage, Roasted Seasonal Vegetables, Beet Jus
Stags Leap Cellars, Chardonnay Napa Valley Ca., '15

PARC LAMB DUET

Wood Grilled American Lamb Chops, Braised Lamb Ragout with Tagliatelle, Grilled Broccoli Rabe, Lamb Jus
Cabernet Sauvignon Sonoma County Ca., '10

WOOD GRILLED PRIME NEW YORK

Roasted Seasonal Vegetables, Petite Arugula, Peccorino, Veal Jus
Cabernet Sauvignon Sonoma County Ca., '10

HOUR
DETROIT

“There were several avenues making Parc our pick as the 2018 honoree. The food was certainly one. We also considered its location in the center of the city. It sits at the true geographic hub of the wheel where the spokes converge at Woodward, Michigan Avenue, Fort Street, Cadillac Square, and Monroe. The combination of the charm, the very good food, and its dazzling location all combine to make Parc a great experience.”

– Christopher Cook,
Hour Detroit

CHOICE OF DESSERT

AFFOGATO

Malted Milk Ice Cream, Espresso, Chocolate Dipped Almond Biscotti

HAZELNUT BROWNIE SUNDAE

Espresso Crème, Salted Caramel, Toasted Hazelnuts, Vanilla Ice Cream

LEMON AND OLIVE OIL CAKE

Lemon Curd, Blueberry Compote, Marscarpone, Vanilla Ice Cream