

## ~ Southpark Dinner Menu Options ~

### Two Course - \$30

#### **Starter** *Each Guest selects one*

##### Daily Soup

**Organic Greens** Walnuts, Chaubier, Sherry Vinaigrette  
*Served with House Bread and Extra Virgin Olive Oil*

#### **Entrée** *Each Guest selects one*

**Butternut Squash Ravioli** Hazelnuts, Sage, Marsala

**Paella** Prawns, Clams, Mussels, Chicken, Chorizo

**Farmers Connection** Today's Fresh Fish paired with the best from our local farmers

**Carlton Farms Pork Tenderloin** Israeli Cous Cous, Dried Fruit Compote, Natural Jus

~ option two ~

#### **Entree** *Each Guest selects one*

**Butternut Squash Ravioli** Hazelnuts, Sage, Marsala

**Paella** Prawns, Clams, Mussels, Chicken, Chorizo

**Farmers Connection** Today's Fresh Fish paired with the best from our local farmers

**Wild King Salmon** Summer Caponata

**Carlton Farms Pork Tenderloin** Israeli Cous Cous, Dried Fruit Compote, Natural Jus

#### **Dessert** *Each Guest selects one*

**Gelato** of the Day

**Vanilla Bean Crème Brûlée**

Traditional Custard with Burnt Sugar Crust

### Three Course - \$35

#### **Starter** *Each Guest selects one*

##### Daily Soup

**Organic Greens** Walnuts, Chaubier, Sherry Vinaigrette

**Caesar Salad** Romaine Hearts, Garlic, Croutons

*Served with House Bread and Extra Virgin Olive Oil*

#### **Entree** *Each Guest selects one*

**Spaghetti** Prawns, Cherry Tomatoes, Olives, Arugula

**Butternut Squash Ravioli** Hazelnuts, Sage, Marsala

**Paella** Prawns, Clams, Mussels, Chicken, Chorizo

**Farmers Connection** Today's Fresh Fish paired with the best from our local farmers

**Wild King Salmon** Summer Caponata

**Carlton Farms Pork Tenderloin** Israeli Cous Cous, Dried Fruit Compote, Natural Jus

#### **Dessert** *Each Guest selects one*

**Gelato** of the Day

**Vanilla Bean Crème Brûlée**

Traditional Custard with Burnt Sugar Crust

**Sour Cherry Bread Pudding**

House made Brioche, Chantilly Cream

### Four Course - \$40

#### **Starter** *Family Style*

**Calamari** Spicy Tomato Sauce

**Artisan Meat & Cheese Plate** Fresh Baguette

#### **Soup and Salad** *Each Guest selects one*

##### Daily Soup

**Organic Greens** Walnuts, Chaubier, Sherry Vinaigrette

**Caesar Salad** Romaine Hearts, Garlic, Croutons

*Served with House Bread and Extra Virgin Olive Oil*

#### **Entree** *Each Guest selects one*

**Spaghetti** Prawns, Cherry Tomatoes, Olives, Arugula

**Butternut Squash Ravioli** Hazelnuts, Sage, Marsala

**Paella** Prawns, Clams, Mussels, Chicken, Chorizo

**Farmers Connection** Today's Fresh Fish paired with the best from our local farmers

**Wild King Salmon** Summer Caponata

**Carlton Farms Pork Tenderloin** Israeli Cous Cous, Dried Fruit Compote, Natural Jus

#### **Dessert** *Each Guest selects one*

**Gelato** of the Day

**Vanilla Bean Crème Brûlée**

Traditional Custard with Burnt Sugar Crust

**Sour Cherry Bread Pudding**

House made Brioche, Chantilly Cream



We are happy to pair a wonderful red and white wine with your meal for \$30 per bottle. We only charge for bottles opened. **Southpark does not have any room rental, set up fees or minimums.** We also validate parking after 5:00 at the Southpark Garage located right next door. Menus may change seasonally. We hope to serve you soon.