



Private Dining Package \$95

first course

(select one for your guests)

parkway's signature black bean soup tomatillos, crème fraîche
iceberg wedge, roasted vine tomatoes, caramelized bacon, red onion, point Reyes blue cheese dressing
parkway's caesar, buttered brioche croutons, tuscan white anchovies, shaved reggiano

entrée

(select three options for your guests to choose from)

roasted 1/2 mary's chicken, goat cheese mashed potato, figs, lemon butter
pan roasted scottish salmon, mashed potatoes, market vegetables, and lemon butter sauce
u.s.d.a. prime grilled filet mignon, rosemary roasted fingerling potatoes, agridulce of wild mushrooms,
caramelized shallots, peppercorn veal jus
angel hair pasta, sweet basil, san marzano tomato, aged parmesan

dessert

(select one for your guests)

chocolate lava cake, berries, vanilla bean ice cream
meyer lemon custard, shortbread cookie, tahitan vanilla ice cream, pistachio crumble, raspberry purée

menus are subject to change due to seasonal availability



Private Dining Package \$120

first course

(select one for your guests)

tiger shrimp corndog, thai cocktail sauce, spicy mustard

ahi tuna tartare, hass avocado, fresno peppers, fresh ginger,
cilantro and pickled shimeji vinaigrette, housemade black rice crackers

second course

(select one for your guests)

soup of the day

roasted heirloom beet salad, little gem lettuce, gorgonzola, apples, walnuts, lemon zest buttermilk vinaigrette
parkway's caesar, buttered brioche croutons, tuscan white anchovies, shaved reggiano

entrée

(select four options for your guests to choose from)

roasted 1/2 mary's chicken, goat cheese mashed potato, figs, lemon butter

pan roasted scottish salmon, mashed potatoes, market vegetables, and lemon butter sauce

porcini crusted scallops, lobster crusted potatoes, saffron

angel hair pasta, sweet basil, san marzano tomato, aged parmesan

u.s.d.a. prime ribeye, scalloped potatoes and market vegetables

u.s.d.a prime filet mignon, rosemary roasted fingerling potatoes,
agridulce of wild mushrooms, caramelized shallots, peppercorn veal jus

dessert

(select one for your guests)

chocolate lava cake, berries, vanilla bean ice cream

meyer lemon custard, shortbread cookie, tahitan vanilla ice cream, pistachio crumble, raspberry purée

menus are subject to change due to seasonal availability