PARK + CHERRY

by Chef Phillip Dewayne

MENU

Soups

Creamy Carrot & Ginger Soup

Purée of sweet spring carrots with fresh ginger, orange zest and a swirl of coconut cream

Cup 6 / Bowl 9

Roasted Tomato & Basil Soup

Rich and flavorful soup with slow-roasted tomatoes and fresh basil, finished with a drizzle of olive oil and a sprinkle of sea salt Cup 6 / Bowl 9

Chilled Cucumber & Yogurt Soup

Refreshing and tangy soup with a hint of garlic and lemon, served chilled Cup 6 / Bowl 9

Soup + Salad

13.50

Sandwiches

Lemon & Herb Chicken Salad Croissant

Tender chicken salad mixed with fresh herbs, lemon zest and crunchy vegetables, served on a flaky croissant 13

Grilled Vegetables & Goat Cheese

A medley of roasted spring vegetables (zucchini, bell peppers and asparagus) with creamy goat cheese on artisanal bread

16

Smoked Salmon & Cucumber Tartine

Smoked salmon layered with thinly sliced cucumber, lemon cream cheese and a touch of fresh herbs, served open-faced on toasted sourdough

16

Salads

Spring Greens & Strawberry Salad

Crisp mixed greens with sweet and ripe strawberries, creamy goat cheese, toasted almonds and honey-balsamic vinaigrette

Radish & Fennel Salad

Thinly sliced radishes and fennel tossed with arugula, citrus segments and a light lemon vinaigrette for a refreshing, slightly peppery bite 14

Herbed Quinoa & Avocado Salad

Protein-packed quinoa salad with fresh herbs like parsley and mint, creamy avocado, cherry tomatoes and a zesty lemon-tzatziki dressing 15

Entrees

Lemon & Herb-Roasted Chicken

Roasted chicken infused with fresh lemon and thyme, served alongside spring garlic mashed potatoes and a medley of sautéed spring vegetables

18

Grilled Lemon-Maple Salmon

Grilled salmon with a lemon-maple glaze, served over a bed of wild rice, and paired with roasted baby carrots and peas 20

Spring Vegetable Risotto

Creamy risotto cooked with fresh spring vegetables (asparagus, peas, and leeks), topped with parmesan and a drizzle of lemon oil 16