



# Dinner

## Starters

**House Made Soup of the Day Cup 7**

**Cheese Plate**– Double Brie, Vino Rosso, Manchego & Gorgonzola **2 for 12 4 for 22 GF**

**Charcuterie**- San Daniele Prosciutto, Speck, Coppa, Bresola & Sopressata **3 for 18 5 for 28 GF**

**Grilled Artichoke**- Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette **13 GF- V**

**Grilled Fresh Calamari**- White Bean Ragù, Arugula & Pesto-Lemon Olive Oil Sauce **16 GF**

**Grilled Prawns**- Baby Arugula, Cherry Tomato & Sweet-Chili Sauce **14 GF**

**Roasted Lamb Riblet**- House-Made Pesto & Lemon-Oregano Dressing **14 GF**

**Sauteed PEI Mussels**- Diced Tomato, Grilled Baguette, Fresh Basil & Pernod- White Wine-Garlic Sauce **14 GF**

**Crab Cakes**- Mango, Avocado, Cucumber Salad & Chili-Lime Aioli **20**

**Steak Tartar**- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Parsley, Drizzle White Truffle Oil & Crostini **18 GF**

**Four Cheese Gnocchi**- Mascarpone Cream Sauce & Toasted Almonds **12**

**Red Wine Braised Grilled Octopus**- Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing **20 GF**

## Salads

**Living Butter Lettuce**– Blood Orange, Almonds, Dry Cranberries & Citrus-Ginger Vinaigrette **14 GF- V**

**Caesar**- Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing **12 GF- V**

**Roasted Red & Gold Beets**- Organic Mix Green, Goat Cheese, Toasted Walnuts & Raspberry Vinaigrette **14 GF- V**

**Baby Kale**-Toasted Pecans, Dates, Manchego Cheese & Honey-Lemon Vinaigrette **14 GF-V**

## Entrees

**Chilean Seabass**-Black Rice, Shaved Asparagus, Green Onion, Maitake Mushrooms, & Pineapple-Mustard Salsa **42 GF**

**Herb Crusted Grilled Rack of Lamb**- Chives Potato Cake, Grilled Asparagus & Huckleberries Sauce **44 GF**

**Herb & Pistachio Crusted Salmon**- Broccoli Rapini, Rainbow Baby Carrots & Chives Crème Fraiche **32 GF**

**Sesame Crusted Seared Ahi Tuna**- Arugula, Mango-Cucumber Salad, Cherry Tomato & Teriyaki Glaze **35 GF**

**Red Wine Braised Coq Au Vin**- Braised Chicken Thigh, Cipollini Onion, Bacon, Mushroom & Pan Jus **25 GF**

**Braised Lamb Shank**- Parsnip Puree, Cipollini Onion, Sauteed Swiss Chard & Balsamic-Fig Glaze **34 GF**

**Petite Grilled Filet Mignon**- Green Beans, Potato Gratin, Cabernet Butter & Brandy-Demi-Glace Sauce **38 GF**

**Baby Back Ribs**- Corn Bread, Apple- Cabbage Slaw & B.B.Q. Sauce **26 GF**

**Fresh Tagliatelle Pasta**- Braised Short Ribs, Mire Poix, Cream Fraiche & Gremolata **25**

**Linguini Pasta** Prawns, Mussels, Fennel, Peas, Diced Tomato & Garlic-White Wine Sauce **28 GF**

**Lobster Ravioli**- Oven Roasted Tomato, Marinara-Cream Sauce & Micro Greens **28**

**Risotto**- Wild Mushrooms, Shaved Asparagus, Peas & Drizzle White Truffle Oil **24 GF- V**

**Harris Ranch Beef Burger**-Cheddar Cheese & Gremolata French Fries **18 GF**

add Mushroom 3 add bacon 3 add Avocado 3

## Sides

**Gremolata French Fries 6- Brussel Sprouts Chips 7- Grilled Asparagus 8- Maui Onion Rings 6**

**Sauteed Green Beans 8 -Rainbow Baby Carrots 8- Sauteed Swiss Chard 8**

GF: Gluten Free Ideas V: Vegan Ideas

Please Ask for Vegetarian Items

Gluten Free Pasta Available - Bread Served by Requests

Please Inform Your Server of any Dietary Restrictions

%20 Gratuity Charge for Parties of 6 or More

Exec. Chef Edgar Fuentes - Sous Chef Freddy Membrono

1300 Howard Ave Burlingame CA 94010 (650) 567 6080

Private Dining Information Please Call or Email Event Coordinator, Gizem Karaman (415) 849 6242

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We Support Local Organic Farmers & We Use Peanut Oil for All Fried items. We Serve Only Natural Fed Meats & Free-Range Organic Chicken, Menu Items are Subject to Change Due to Seasonal Availability.

We Proudly Bake Our Fresh Homemade Bread