

PRIVATE DINNER MENU

BY CHEF
SAVANNAH
ROGERS



THE PRESTON
OF THE PARK CITIES

Elegant Boutique Living

Our chefs are constantly introducing new menus for our residents and guests. Below is a sample private dinner menu and is subject to change.

AMUSE-BOUCHE

Crispy Sumac Quail Legs with Pomegranate Cardamom Reduction
Paired with Marrugat Brut Rosé (Cava), Bodegas Pinord, Spain, NV

FIRST COURSE

Citrus-Marinated Calabacita and Luffa Salad with Pomelo Supremes,
Humboldt Fog Goat Cheese and Foraged Greens
Paired with Chardonnay, Ministry of the Vinterior, North Coast, 2016

SECOND COURSE

Game Duo featuring Wild Boar Kobacha Risotto with Pink Peppercorn and
Espresso-Rubbed Venison Tenderloin with Black Cherry Relish
Paired with Pinot Noir, Omen, Oregon, 2016

THIRD COURSE

Red Snapper served with Sunchoke Parsnip Purée, Amaranth Celery Leaf Salad
and Fermented Black Carrot Vinaigrette
Paired with Riesling Kabinett, Karl Josef, Mosel, 2016

FOURTH COURSE

Braised Short Ribs served with Forest Mushroom Ragoût, Garlic Chips, Shaved Candy
Striped Beets and Watercress
Paired with Black Chicken Zinfandel, Robert Biale Vineyards, Napa Valley, 2015

FIFTH COURSE

Fromage Brûlée featuring Brûléed Brie, Sponge Croutons, Candied Hazelnuts
and Fig Compote with Wild Flowers
Paired with Ruby Port