



## **INSIDE PARK HERITAGE CUISINE PRIX-FIXE DINNERS**

\$35 per person (\$41 with suggested wine pairing)

*For reservations, please call (212) 593-3333 or reserve online at [opentable.com](http://opentable.com).*

Executive Chef Matthew Weingarten

Pastry Chef Miran Shim

January 12–17, 2009

### **Seafood Paella**

Hailing from Valencia, our Paella is made in traditional blue steel pans that toast the saffron packed rice just right. This Paella features homemade chorizo, mussels, clams, squid, merluza and, of course, peas.

To start: *A small collection of tapas*

Dessert: *Flan with Seville Orange*

January 19–24

### **Traditional Cassoulet**

Made with tarbaise beans, herb-braised lamb shoulder, duck confit, Toulouse sausage and olivewood smoked pork belly. Served with *Sharp Greens and Toasted Walnut Dressing*.

Dessert: *Croustade Languedocienne (Quince and Prune Croustade with Strudel Dough and Crème Fraîche)*

January 26–31

### **Bouillabaisse**

Classic and correct. We will be serving the original from Marseilles, France, with seven fishes, including scorpionfish, conger eel, and rouget. Presented in the traditional fashion – with the *Broth and Rouille Toasts* to start, followed by a platter of the boiled seafood and vegetables.

Dessert: *Lavender Meringue with Preserved Apricots*

February 2–7

### **Choucroute Garni**

The Alsatian answer to Winter. A grand platter of house-smoked meats and sausages that will include traditional frankfurters, knockwurst, pork knuckle, pork loin and belly, all simmered with our very own sauerkraut, potatoes and mustard.

To start: *Classic German “Cheese with Music”*

Dessert: *Elderflower Gelee*

February 9–14

### **Osso Bucco Milanese**

Deep Winter Comfort. Slow braised veal shanks scented with bay laurel and cinnamon accompanied by *Saffron Risotto and Slivered Celery*.

To start: *Insalata Tre-Colore*

Dessert: *Zabaglione with Red Wine Figs*

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109 East 50th Street  
On Park Avenue  
New York, NY 10022  
212.593.3333

[insideparknyc.com](http://insideparknyc.com)



*Inside Park Heritage Cuisine Prix-Fixe Dinners, continued*

February 16–21

**Coq au Vin**

The Real Rooster here. Our Coq au Vin is made with guinea fowl and is marinated for 96 hours in red wine and spices. Served with button mushrooms, bacon lardons and glazed cipollini onions.

To start: *Chicken Liver Toasts with Mizuna*

Dessert: *Classic Crème Brûlée*

*(February 23–March 5: Inside Park will be closed for minor kitchen renovations.)*

March 9–14

**Bollito Misto**

Another one pot wonder. Our mixed boil is made with poached chicken, veal breast, smoked tongue and cotechino (pork sausage), which when all combined makes a rich and luscious broth. Accompanied by housemade mustard fruits and gremolata.

To start: *Cured Anchovy and Egg Crostini*

Dessert: *Heirloom Citrus Panna Cotta*

March 16–21

**New England Boiled Dinner**

The hearty American one pot meal. House-cured corned beef, slowly simmered with turnips, cabbage, rutabaga and carrots. Served with freshly grated horseradish and potato rolls.

To start: *Fried Clam Bellies*

For Dessert: *Cranberry and Pear Grunt with Biscuit Topping and Nutmeg*

Inside Park at St. Bart's  
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