THE
PARK CLUB
CALIFORNIA

VALENTINE'S DAY DINNER

February 13th & 14th, 2026

EXECUTIVE CHEF DANIEL HOHNG

AMUSE BOUCHE

NICOISE TART

Tuna | Caviar | Potato | Hari Covert | Sundried Tomato

UN

SQUASH BLOSSOM STUFFED BLUE CRAB

Market Greens | Yuzu | Ninja Radish | Olives | Saba

- or -

BURRATA & PEAS

Avocado | Market Peas | Ninja Radish | Pea Sprouts Olives | Focaccia Chips

DEUX

DUCK ARANCINI

Butternut Squash Puree | Parma Prosciutto | Aji Verde

- or -

CHEESE FONDU

Three Cheese | Radish | Carrot | Broccoli | Baguette

LE PLAT PRINCIPAL

HERB CRUSTED HALIBUT

Turned Potato | Broad Beans | Clams & Lemon

- or -

BEET RISOTTO

Verju | Thumbelina | Umami Vegetable Stock

Pickled Beets

- or -

BONE-IN NEW YORK STRIP

Black Garlic | Mashed Potatoes | Broccolini | Cognac Jus

LE FIN

CHEF DANIEL'S "BE MINE" ASSORTMENT