



# The Reserve Room

AT UPTOWN PARK

## Appetizers

### PEI Mussels

*Coconut Milk, Madras Curry  
Fresh Lime and Cilantro*

### Seared Diver Scallops

*Melted Leeks and Onions,  
Sherry Cream Sauce, garnished with  
Crispy Fried Leeks*

### Confit Egg Rolls

*Confit of Organic Hen  
Spicy Thai Peanut Dipping Sauce  
Cucumber Mint Salad*

### Caesar Salad

*Tempura Battered White Anchovies  
Shaved Parmesan, Brioche Croutons*

### Ravioli "Reserve"

*Fresh House Made Pasta  
Ask your server for tonight's offering*

## Entrees

### Pistachio Crusted Trout

*Red Quinoa Pilaf, Brussels Sprout Petals,  
Meyer Lemon Beurre Blanc*

### Venison Osso Bucco

*Red Wine and Juniper Braised  
Herbed Spatzle, Crispy Parsnips*

### Seared Organic Statler Breast of Chicken

*Wild Mushroom Risotto, Baby Carrots  
Poached Pear Cider Sauce*

### Today's Fresh Fish Selection

*Ask your server for today's feature*

### Grilled Filet of Beef

*Garlic Smashed Potato, Sautéed Spinach,  
Golden Chantrel Mushroom Sauce*

### House Made Cracked Pepper Pappardelle

*Slow Roasted Texas Brisket  
Wild Forest Mushroom and Bosque Bleu Ragout*



The Tasting Room  
WINE CAFE™

