

PARAGON

Restaurant & Bar

FACT SHEET

CUISINE new american

EXECUTIVE CHEF spencer o'meara (spencer@paragonrestaurant.com)

GENERAL MANAGER bevan bunch (bevan@paragonrestaurant.com)

LOCATION 701 2nd street (at townsend street) san francisco
one block from at&t park

PARKING street parking available
several lots in area offer public parking

HOURS

lunch	monday - friday	11:30 am - 2:30 pm
dinner	monday - saturday	5:30 pm - close
bar menu	monday - friday	2:30pm - close
giants home games	open ½ hour earlier plus open sundays & saturdays for lunch	

RESERVATIONS recommended, please call (415) 537-9020
also available online at www.paragonrestaurant.com

PAYMENT mastercard, visa, american express, diners club,
discover

BAR open from 11:30am to last call
full service bar offering classic cocktails,
specialty drinks and more than 60 vodkas from
around the world
wine list focuses on california wines.

FEATURES outdoor patio, private dining room, wheelchair
accessible, take out food and gift cards available
wireless internet available.

BANQUET FACILITIES paragon can accommodate parties of 10 -250 people
please contact alesha kalian for more info.
@ (415) 537-9020 or
akillian@paragonrestaurant.com

CONTACT US phone (415) 537 9020 fax (415) 537-9021
email: info-sf@paragonrestaurant.com

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PLATTER MENU

each selection has approximately twenty pieces

- arancini saffron risotto balls filled with smoked gouda 40
- mini crab cakes peppers, onions, tarragon, chipotle aioli 40
- mushroom cigars crispy mushroom duxelles sticks with porcini aioli 30
- tuna tartare pink taro chip, cucumber salsa 40
- mini corned beef sandwiches arugula, mustard, house pickles 40
- roasted mushroom bruschetta brioche bread, caramelized onion, mushrooms, arugula 35
- meatballs roasted tomato marinara 40
- vegetarian meatballs roasted tomato marinara 40
- pepper crusted steak pickled onions, buttermilk blue cheese, crostini 50
- lamb skewers yogurt dipping sauce 50
- jumbo shrimp cocktail sauce 50
- mini pulled pork sandwiches coleslaw, fried onions 40
- thai chicken lettuce wrap bell peppers, cilantro, ponzu sauce 35
- crispy tortilla chips sweet corn ragout, bacon, cilantro 35
- chicken satay tandoori sauce 30
- fried asparagus wrapped in virginia ham red pepper aioli 40
- deviled eggs sweet pickle relish 30
- marinated artichoke skewers cherry tomato, herbed goat cheese, balsamic glaze 40
- roasted beet salad wrapped in endive leaves with goat cheese 30
- cheese & vegetable platter point reyes blue, vermont white cheddar, goat cheese, seasonal vegetables, bread 60
- chocolate brownie caramel ganache 35
- chef's selection of assorted cookies 25

platter menu subject to seasonal changes
call 415-537-9020 for more information

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BARBEQUE MENU

30 per person - served family style

FIRST COURSE

local field greens cherry tomatoes, balsamic vinaigrette, buttermilk blue cheese

SECOND COURSE (please select three)

applewood-smoked pepper crusted brisket

mesquite pulled pork

spice rubbed bbq half chicken

hickory smoked baby back ribs (5 extra per person)

SIDES

baked beans

collard greens

white bread

mashed potatoes

DESSERT COURSE

chocolate mousse cake vanilla crème anglaise, frangellico

butter pecan bread pudding warm banana bourbon sauce, pecans

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FAMILY STYLE MENU

40 Per Person

FIRST COURSE

spring vegetable soup arugula pesto, parsley leaves, parmesan, lemon

SECOND COURSE

roasted chicken thyme jus

pan seared salmon beurre blanc

grilled hanger steak red wine reduction

SIDES

mashed potatoes, gravy mixed greens, balsamic vinaigrette
roasted corn ragout

DESSERT COURSE

butter pecan bread pudding warm banana bourbon sauce, pecans

FAMILY STYLE MENU

55 per person

FIRST COURSE

spring pea and radish salad goat cheese, meyer lemon vinaigrette

SECOND COURSE

pork tenderloin thyme jus

fresh fish beurre blanc

rib eye steak red wine reduction

SIDES

roasted potatoes, cabbage, bacon mac -n- cheese grilled asparagus

DESSERT COURSE

seasonal berry cobbler vanilla ice cream

butter pecan bread pudding warm banana bourbon sauce, pecans

P A R A G O N

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BANQUET DINNER MENU

(entrée price includes first and dessert course)

FIRST COURSE

(please select one)

vegetable minestrone extra virgin olive oil, parmesan

caesar salad garlic croutons, parmesan

local field greens cherry tomatoes, balsamic vinaigrette

SECOND COURSE

(please select three)

pan seared salmon buttermilk mashed potatoes, cherry tomato, chive beurre blanc 45

pan seared sea bass corn ragu, house bacon 48

braised pot roast garlic mashed potatoes, seasonal vegetables 40

spungole pasta bolognese, parmesan cheese 38

roasted chicken sautéed spinach, mac-n-cheese, thyme jus 40

grilled rib-eye steak roasted fingerling potatoes, braised artichokes, mustard vinaigrette, red wine reduction 60

DESSERT COURSE

(please select one)

butter pecan bread pudding warm banana bourbon sauce, pecans

seasonal berry cobbler vanilla ice cream

chocolate mousse cake vanilla crème anglaise, frangellico