

the palms
DINNER MENU

APPETIZERS

CHEESE PLATE

Assorted artisan cheeses, fig jam, fresh breads 10

PROSCIUTTO

Balsamic poached pear, walnut, arugula, and chèvre 9

MUSSELS

Tomato, garlic, and white wine broth 9

SMOKED SALMON

Sliced baguette, tomato, and capers 9

SEA SCALLOPS

Avocado, frisée, and key lime vinaigrette 11

YELLOWTAIL SASHIMI

Miso, cucumber, pickled radish, and tamari 11

CURRIED CALAMARI

Yellow curry and jasmine rice 10

DUCK CONFIT SPRING ROLLS

Huon ginger sauce 9

SOUPS

CREAM OF WILD MUSHROOM

With three varieties of fresh wild mushrooms 5

FRENCH ONION

Beef broth, caramelized onion, crostini with mozzarella 6

POTATO LEEK

Creamy soup with carrots, celery & leeks 5

SALADS

CAPRESE SALAD

Heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction, olive oil 10

CAESAR SALAD

Petite romaine, fresh parmesan, garlic croutons, anchovy 8

GREENS

Mesclun greens, shaved carrot, apple, nut medley, and sherry vinaigrette 9

SMALL PLATES

SQUASH RAVIOLI

Ambercup squash, shallot brown butter, and green apple chutney 10

SEARED LAMB MEDALLIONS

Rosemary, cumin, eggplant tapenade, and mint yogurt sauce 16

AHI TUNA

Sesame encrusted seared tuna steak, white wine reduction, jasmine rice 14

MINI BEEF WELLINGTON

Mushroom puree, sautéed spinach, and port wine sauce 12

SAFFRON RISOTTO

Arborio rice, cream, and fresh seasonal seafood 16

MARINARA PASTA

Penne with fresh tomato marinara, fresh basil, kalamata olives 10

CREPE FLORENTINE

Spinach, caramelized onions, three cheeses in a crepe with balsamic reduction 10

RISOTTO MILANESE

Arborio rice, butternut squash, pine nuts, saffron 11