

THE GARDEN COURT

Artisan Cheese Lunch Menu

March 8 – 26, 2010

The Palace Hotel celebrates the 2010 Artisan Cheese Festival. Our Executive Chef Jesse Llapitan is a proud participant in the festival, taking place March 26 through March 29 in Petaluma. Enjoy his tribute menu featuring an array of dishes prepared with the best locally produced artisan cheese.

~ Starters ~

Redwood Hill Wonton
fuji apple salad, cider vinaigrette \$8

Baked Rouge de Noir for Two
walnut bread toast, spiced almonds, sweet orange marmalade \$12



~ Entrees ~

Grilled Panini Sandwich
serrano ham, point Reyes tomatillo, smoked heirloom tomatoes, arugula \$18

Cajun Shrimp
french gold and red bliss gratin, frisée, roasted red peppers \$14

Pasta Fresco
tomato concassé, kalamata olive, midnight moon, prosciutto \$21



~ Desserts ~

Cyprus Grove Cheese Brûlée
vanilla chantilly \$9

Cheese Cart

A choice of three artisan cheeses:

vella dry jack, point Reyes blue, cowgirl creamery mt. tam,
bellwether farms carmondy or marin french cheese rouge et noir

A choice of three accompaniments:

membrillo, blueberry preserves, cumberland sauce, quince jam, fig compote,
chestnut honey, marshall farms sonoma valley honey, truffle honey,
strawberry honey or chocolate honey \$9