

THE GARDEN COURT

LUNCH MENU

APPETIZERS

Tuscan Seafood Soup tuscan white beans, tomato fennel broth	\$12
Roasted Pumpkin Soup spiced marshmallow, chestnut confit	\$8
Jumbo Lump Crab Cake crispy micro greens, citrus cardamom emulsion	\$13
Tuna Tartar avocado, tomato, wasabi wontons, organic strauss crème	\$14
Fall Salad red and green oak leaf lettuces, lolla rossa, poached egg, prosciutto, toasted pine nuts, orange vinaigrette	\$9
Chopped Caesar Salad focaccia croutons, white anchovies, shaved grana padano	\$11

ENTRÉES

Grilled Fillet of Salmon baby leeks, brioche, corn velouté, wild mushrooms	\$25
Black Truffle Parpadelle spinach, winter squash, mushroom crème	\$22
Thai Shrimp Salad indian woman beans, thai caesar dressing, cotija cheese, avocado, crispy wontons	\$23
Thyme Basted Diver Scallops sea beans, potato puree, crispy capers, bacon beurre blanc	\$26
Truffle Honey Basted Organic Breast of Chicken cauliflower puree, poultry jus, wild mushrooms	\$24
Pan Seared Black Cod roasted fingerling potatoes, roasted carrots, satsuma tangerine beurre blanc	\$25
Signature Palace Dungeness Crab Salad tomatoes, green beans, cucumber, green goddess dressing	\$25
Rosemary Scented Chicken Salad warm pancetta marble potatoes, whole roasted rosemary organic chicken, fall lettuces, truffle tremor goat cheese	\$22
Grilled New York Steak point reyes bleu, broccoli, sauce bordelaise, crispy onions	\$25
Steak Oscar Moderne chef's signature jumbo lump crab cake, grilled petite fillet of beef, sauce béarnaise, green and white asparagus	\$27

Executive Chef Jesse Llapitan

Menu items may contain raw or under cooked ingredients to compliment the dishes in their originality



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The Palace Hotel

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