

Palm Lunch

SMALL PLATES

EPI BREAD

raspberry powder | beurre de baratte

CASTELVETRANO OLIVES *gf*

citrus | rosemary | lavender

SALMON POKI TACO*

tropical salsa | cilantro | 2pcs

CHARRED EDAMAME *gf*

citrus salt

MELON & PROSCIUTTO *gf*

sugar cube hybrid | balsamic | pine nuts | arugula

GRILLED MARINATED ARTICHOKE

avocado silk | basil pesto | shaved parmesan

APPETIZERS

SOUP DU JOUR •

comté soufflé | basil | green snow

TUNA TATAKI *

white chia seed ponzu | furikake crispy
allium | shiso

SHRIMP SPRING ROLL

pickled papaya | sweet chili sauce

BRUSSELS SPROUTS *gf*

apricot | goat cheese
honey coriander gastrique

OCTOPUS *gf*

coconut agua chile | hearts of palm
serrano | cilantro | plantain chips

TRUFFLE MAC & CHEESE

torchio pasta | aged cheese
parmesan reggiano crumble
black truffle

MANGO HABANERO

CHICKEN WINGS

charred lime | micro cilantro
white cheddar ranch

CRISPY CALAMARI

pickled fresno | sriracha aioli
marinara | charred lemon

JUMBO SHRIMP COCKTAIL *gf*

vodka cocktail sauce | lemon old bay

CHEESY PITA

24 months grana padano | mozzarella
mascarpone | truffle oil | saba

CHEESE & CHARCUTERIE

choice of two cheeses
two charcuterie
seasonal accompaniments

FROM THE GARDEN

GARDEN SALAD *gf*

organic mixed greens | V feta | seasonal fruit
champagne vinaigrette

CAESAR •

romaine lettuce | parmesan | anchovy | croutons
egg yolk sauce

COBB SALAD *gf*

mesclun green | tomatoes | bacon | hard boiled egg
avocado | blue cheese

BEEF SALAD *gf*

pear | goat cheese | cranberries | arugula | fennel
honey balsamic

SESAME CHOPPED SALAD •

napa cabbage | orange sesame vinaigrette
sliced almonds | cranberry | crispy wontons

GRAIN BOWL•

quinoa | chickpea | farro | romaine lettuce | avocado
cherry tomato | pepitas | cucumber | honey lime
vinaigrette

ADD PROTEIN:

Grilled Tofu

Roasted Cauliflower

Marinated Beets

Pan Roasted Salmon

Ribeye “Filet”

Grilled or Fried

Chicken Breast

Grilled Shrimp

HANDHELDS

Choice of Salad , Duck Fat Fries, or Sweet Potato Fries

CAPRESE SANDWICH •

heirloom tomatoes | buffalo mozzarella | basil pesto
arugula | balsamic glaze | hoagie roll

B.L.A.T. •

applewood bacon | avocado silk | heirloom tomato
truffle honey | sourdough

NASHVILLE HOT CHICKEN SANDWICH •

butter-milk-brined chicken | signature hot spices
creamy slaw | dill pickles

SMASH BURGER •

two angus patties | true american cheese | lettuce
tomato | brioche | pickles | million island sauce

PARK CLUB ITALIAN BEEF •

slow-cooked beef | roasted garlic jus
calabrian chili | sweet peppers | aged provolone

HAUTE DAWGZ SAUSAGE

korean bbq flavor | black garlic | slaw

MAIN COURSE

TOFU COCONUT CURRY

farmers market vegetables | quinoa | succotash

VONGOLE PASTA

manila clams | garlic – chili soffritto | white wine
reduction | amalfi lemon | italian parsley
extra virgin olive oil

BAJA FISH TACO

beer-battered cod | corn tortilla | yuzu avocado
crema | mango slaw | chili-lime salt | house salsa roja

CATCH OF THE DAY *gf*

quinoa | succotash | farmers market vegetable | corn
volute

STEAK FRITES *gf*

ribeye “filet” | house fries | l’entrecôte sauce