

Palm Dinner

SMALL PLATES

BREAD BASKET

raspberry powder | burre de baratte

CASTELVETRANO OLIVES *gf*

citrus | rosemary | lavender

SALMON POKI TACO*

tropical salsa | cilantro | 2pcs

CHARRED EDAMMAE *gf*

citrus salt

CAVIAR CONES

noricones | yuzu creme fraiche | osetra caviar

GRILLED MARINATED ARTICHOKE

avocado silk | basil pesto | shaved parmesan

SLICED IBERICO JAMON DE BELLOTA CINCO JOTAS

0.5 oz | 5J acorn-fed Iberian pork, cured over 5 years, hand carved to order

BLISTERED SHISITO PEPPERS *gf*

umami sauce | furikake bonito

APPETIZERS

SOUP DU JOUR •

comté souffle | basil | green snow

TUNA TATAKI*

white chia seed ponzu | furikake
crispy allium | shiso

SHRIMP SPRING ROLL

prawn | pickled papaya | sweet chili dip

BRUSSELS SPROUT *gf*

apricots | goat cheese | honey coriander gastrique

PORK BELLY BAO BUNS - 2pcs

cucumber | pickle radish | sriracha
hoisin | negi

TRUFFLE MAC & CHEESE

torchio pasta | aged cheese | parmesan reggiano crumble
black truffle

CRISPY CALAMARI

pickled fresno | sriracha aioli | marinara | charred lemon

STEAMED PRINCE EDWARD ISLAND

MUSSELS

tomyum | fish sauce | garlic | thyme

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

LARGE PLATES

Designed To Be Shared

DOVER SOLE MEUNIERE

crispy spinach | capers | lemon
crispy fingerling potato | spring veg

SEAFOOD BOUILLABAISSE

mussels | clams | salmon | calamari | shrimp

FROM THE GARDEN

GARDEN SALAD *gf*

mixed greens | vegan feta | seasonal fruit
champagne vinaigrette

SRIRACHA CAESAR SALAD •

romaine | parmesan | anchovy | croutons
egg yolk sauce | sriracha

SESAME CHOPPED SALAD •

napa cabbage | orange sesame vinaigrette
sliced almonds | cranberry

BEET SALAD *gf*

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

GRAIN BOWL •

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

ADD PROTEIN :

Grilled Tofu

Marinated Beets

Roasted Cauliflower

Grilled Shrimp

Chicken Breast

Pan Roasted Salmon

Ribeye "Fillet"

HANDHELDS

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

CAPRESE SANDWICH •

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

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

NASHVILLE CHICKEN SANDWICH •

buttermilk-brined chicken
signature hot spice blend | creamy slaw | dill pickles

HAUTE DAWGZ SAUSAGE •

korean bbq flavor | black garlic | slaw

MILLION \$ BURGER •

angus beef | lobster | truffle | duck liver | caviar
24k bun

MAIN COURSE

TOFU CURRY

farmers market vegetables | quinoa | saccutash

LOBSTER RAVIOLI

bouillabaise | parmesan | lemon | basil

CATCH OF THE DAY *gf*

quinoa | sweet potato hash | farmers market vegetable
butternut squash nage

BAJA FISH TACO - 3 PCS

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

STEAK FRITES *gf*

ribeye "fillet" | house fries | l'entrecôte sauce

Filet Mignon + 12

SHORT RIB RAGU

rigatoni | horse radish crème fraiche | chili flakes
sundried tomato | parmesan

KOREAN BARBEQUE KALBI

umami soy marinated beef short ribs | rice
kimchi | ssam

AUSTRALIAN WAGYU RIBEYE

10oz | black opal | crispy fingerling potato | salsa verde

SIDES

Market Vegetables | Roasted Cauliflower | Duck Fat Fries | Crispy Fingerling Potato | Side Salad

* = Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.
GF = Gluten free items | • Item can be modified to be Gluten free, bread substitute available. Ask server for more details