

# e Lunch Menu f

## Appetizers

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| Parsnips Apple Soup<br>coriander oil   | 9  |
| Tuna Tartar<br>avocado, tomato, wasabi wontons & chive crème fraiche                                 | 13 |
| Fresh Buratta Cheese & Tomato<br>balsamic syrup with basil chive oil                                 | 11 |
| Arugula, Red Romaine Salad<br>point Reyes bleu cheese, fig vinaigrette, prosciutto & candied walnuts | 10 |
| Simple Salad<br>young lettuces, roasted vegetables, EVOO, saba vinegar & pomegranate                 | 9  |

## Salads & Pasta

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| Signature Palace Dungeness Crab Salad<br>tomatoes, green beans with green goddess dressing                                     | 23 |
| Thai Shrimp Caesar Salad<br>thai caesar dressing, cojita cheese, corn, black beans & avocado                                   | 20 |
| Hoisin Marinated Chicken Salad<br>asian vegetables, pickled ginger & crispy rice noodles                                       | 19 |
| Roasted Chicken Caesar Salad<br>focaccia croutons, white anchovies & shaved grana padano cheese                                | 18 |
| Seared Tuna Nicoise Salad<br>rare seared tuna, bibb lettuce, haricot vert, egg,<br>crispy spiced potato on a caper vinaigrette | 22 |
| Butternut Squash Ravioli<br>chestnut sage crème  | 21 |

## Entrees

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| Thyme Basted Diver Scallops<br>scallion pancetta vinaigrette, crisp capers & potato puree    | 25 |
| Whole Pan Roasted Dover Sole<br>tomato fondutta, haricots verts & celery root puree          | 26 |
| Sake Soy Glazed Seabass<br>gingered broken rice & tempura vegetables                         | 23 |
| Sauteed Paillard of Salmon<br>sauce choron, horseradish mashed potatoes & roasted beets      | 26 |
| Roasted Organic Breast of Chicken<br>winter mushrooms, fennel orange salad with orange sauce | 19 |
| Grilled New York Strip<br>cauliflower puree, broccoli polonaise & mustard Oil                | 25 |