

# Palm Court Restaurant

## *Culinary Features*

### *Starter Selections*

*Soup Du Jour  
Chef's Daily Creation*

*Sliced Ruby Red and Golden Tomatoes  
Sonoma Valley Field Greens  
Roasted Shallot Basil Vinaigrette*

*Delicate Mesclun Greens  
Sweet Orange Segments, Shaved Red Onion  
Champagne Citrus Vinaigrette*

### *Sorbet*

### *Entrée Selections*

*Paired with the Appropriate Glass of Wine*

*Pecan Crusted Pork Tenderloin  
Smoked Gouda Potato Puree  
Poblano Chili Demi Glaze*

*Grilled Bistro Beef Filet Medallions\*  
Oven Roasted Fingerling Potatoes  
Brandy Peppercorn Bordelaise*

*Pan Seared Atlantic Salmon and Jumbo Gulf Prawn  
Vegetable Medley, Parmesan Risotto  
Golden Tomato Saffron Broth*

### *Dessert Selections*

*Strawberry Flambé  
Fresh Strawberries and Strawberry Liquor Flambéed Tableside  
Gourmet Vanilla Ice Cream*

*Bread Pudding Orleans  
Classic Southern Style Bread Pudding  
Bourbon Crème Anglaise*

*\$34.00\* per person*

\*We are required by the new state food code to inform you that: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food borne illness.

*Palm Court at The Scottsdale Resort & Conference Center  
7700 E. McCormick Parkway Scottsdale, AZ 85258 · 480-596-7520 · [www.TheScottsdaleResort.com](http://www.TheScottsdaleResort.com)*

\*Price does not include 21% gratuity and tax