

Palm Court Restaurant

Dinner Menu

Served 6:00pm - 10:00pm

Appetizers

Vegetable Ratatouille
Grilled Marinated Vegetables
Asiago Cheese Crostinis
twelve

Burgundy Escargots
Sautéed Mushrooms, Fresh Garlic,
White Wine Demi Glace
Toasted Brioche
thirteen

Chilled Guaymas Shrimp
Palm Court Cocktail Sauce
fifteen

Maryland Blue Crab Cakes
Roasted Corn Relish
Tomato Pepper Coulis
fifteen

*House Smoked Atlantic Salmon**
Traditional Garnish
Toasted Brioche
thirteen

Sautéed Gulf Prawns
Garlic, Shallots, Tomatoes and Risotto
Prepared Tableside
fifteen

Soup

Double Beef Consommé
Beef Tenderloin and Seasonal Vegetable Julienne
seven

Palm Court Lobster Bisque
Maine Lobster and Dry Sack Sherry
twelve

Salad

Boston Bibb
Warm Shiitake Mushrooms
Mustard Soy Vinaigrette
seven

Wilted Baby Spinach
Caramelized Onion and Bacon
Dijon Raspberry Vinaigrette
Prepared Tableside
nine

Boston Bibb, Spinach and Radicchio Leaves
Sweet Orange Segments
Crisp Apple Julienne
Calvados White Balsamic Vinaigrette
six

*Chopped Hearts of Romaine**
Seasoned Croutons, Classic Caesar Dressing
Prepared Tableside
eight

*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

*Price does not include 21% gratuity and tax

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Entrées

Spinach Portobello Tortelloni
Garlic Herb Sautéed Spaghetti Squash
Tuscan White Bean, Tomato Compote
twenty-five

Crispy Seared Chicken Breast
Smoked Gouda Potato Purée
Chicken Jus Lie
twenty-five

*Roast Long Island Duckling**
Grand Marnier Flambé
Wild Rice Medley
thirty-six

Maple Seared Atlantic Salmon
Caramelized Shallot Risotto
Kentucky Bourbon Peppercorn Glace
twenty-eight

Dover Sole Amandine
Buttered Parsley Potatoes
Finished Tableside in Beurre Noisette and Almonds
forty

Sautéed Australian Cold Water Lobster
Imported Mushrooms, Wild Rice Medley
Cognac Lobster Fumé
forty-six

Icelandic Halibut Fillet
Maryland Blue Crab Petit Vegetables
Tomato Saffron Broth
thirty-six

*Herb Mustard Crusted Lamb Rack**
Smoked Gouda Potato Purée
Roasted Garlic Demi Glace
forty-two

Pan Seared Veal Medallions
Potato Towers Noisette
Lemon Parsley Beurre Blanc
thirty-six

*Aged Angus Beef Tenderloin**
Smoked Gouda Potato Purée
Red Wine and Béarnaise Sauces
Carved Tableside
forty

Aged Angus New York Sirloin
Smoked Gouda Potato Purée
Cognac Morel Sauce
thirty-six

Dessert

Lemon Raspberry Trifle
Tangy Meyer Lemon Curd Layered
with Fresh Raspberries
and Lemon Pound Cake
eight

Viennese Apple Crisp
Sliced Apple Baked in Flaky Pastry
Vanilla Bavarian Crème and Cinnamon Plum Sauce
eight

Flourless Chocolate Cake
Rich Dark Chocolate, Raspberry Coulis
Fresh Whipped Cream
eight

Honey Pecan Tart
Pecan Filling Baked in Sweet Pastry Crust
Warm Apple Caramel Sauce
Vanilla Bean Ice Cream
eight

Chocolate-Espresso Pot au Crème
Doubled Dark Chocolate Espresso Custard
eight

Bananas Foster
Gourmet Vanilla Ice Cream
Flambéed Tableside
nine

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