

Palm Court Restaurant



Appetizers

Vegetable Ratatouille Al Dente 12
Aged Balsamic Marinated Grilled Locally Grown Vegetables
Cypress Grove Chevre, Asiago Cheese Crostinis

Garlic Sautéed Burgundy Escargot 13
Oyster Mushrooms, Flaky Puffed Pastry
White Wine Demi Reduction

Chilled Shrimp Cocktail 15
Ocean Caught Jumbo Gulf Prawns
French Crème Cocktail Sauce

Maryland Blue Crab/Maine Lobster Cakes 15
Roasted Arizona Sweet Corn Relish
Ripe Tomato Red Pepper Coulis

Cold Smoked Alaskan Wild Salmon* 13
Hardwood Smoked, Toasted Brioche

Garlic Sautéed White Gulf Prawns 15
Reggiano Parmesan Risotto
Tomato Parsley Chardonnay Sauce

Soups

Golden Tomato Consommé 8
Seasonal Vegetable Julienne

Palm Court Lobster Bisque 12
Dry Sack Sherry

Salads

Palm Court Caesar* 8

Organic Wilted Spinach Salad 10
Delicate Enoki Mushrooms
Raspberry Bacon Dressing

Washington State Apple Salad 8
Radicchio, Boston Bibb, Spinach
Orange Segments, Julienne Apples
French Apple Brandy Vinaigrette

Organic Boston Bibb 9
Sliced Shiitake Mushrooms
Warm Tamari Soy Dijon Mustard Vinaigrette

Entrées

Spinach Portobello Ravioli <i>Garlic Herb Sautéed Spaghetti Squash</i> <i>Roasted Tomato Pomodoro</i>	25
Crispy Seared Farm Raised Chicken Breast <i>Smoked Gouda Potato Puree</i> <i>Roast Chicken Jus Lie</i>	28
Seared Medium Rare Pitman Farms Duck* <i>Medium Rare Breast with Crispy Leg Confit</i> <i>Wild Rice Medley, Raspberry Balsamic Demi Glaze</i>	36
Maple Glazed Wild Caught Alaskan Salmon <i>Caramelized Shallot Risotto</i> <i>Kentucky Bourbon Peppercorn Sauce</i>	28
Whole Holland Dover Sole <i>Parsley Fingerling Potatoes</i> <i>Beurre Noisette and Toasted Almonds</i>	40
Seared Alaskan Deep Water Halibut Fillet <i>Maryland Blue Crab, Petite Vegetables</i> <i>Tomato Saffron Broth</i>	36
White Wine Poached Main Lobster Tail <i>Sautéed Oyster Mushrooms, Wild Rice Medley</i> <i>Cognac Lobster Fumé</i>	46
Garlic Rubbed Colorado Spring Rack of Lamb* <i>Smoked Gouda Potato Purée</i> <i>Roasted Garlic White Wine Reduction</i>	42
Center Cut Prime Angus New York Sirloin* <i>Smoked Gouda Potato Purée</i> <i>Forest Mushroom Sauté</i>	40
Sautéed Pasture Raised Veal Medallions* <i>Oven Roasted Fingerling Potatoes</i> <i>Lemon Parsley Beurre Blanc</i>	36
Angus Heart of Beef Tenderloin* <i>Smoked Gouda Potato Purée</i> <i>Red Wine and Béarnaise Sauces</i>	40
~ Garden Vegetable Selections ~	
<i>Spaghetti Squash, Asparagus Spears and Julienne Vegetable Medley</i>	
Locally Grown Organic Vegetable Selections	4

Culinary Features

Locally Grown, Organic and Natural

~ Starter Selections ~

Artisan Cheese 12

Old World Style, Soft and Semi-Soft

American Regional Cheeses

Crooked Sky Farms Heirloom Tomato
and Organic Field Green Salad 10

Roasted Shallot Basil Vinaigrette

Crooked Sky Farms
Organic Mesclun Greens 8

Orange Segments, Shaved Red Onion

Champagne Citrus Vinaigrette

~ Sorbet ~

~ Entrée Selections ~

Opaka Fillet 38

Baked in a Parchment Paper Pillow

*with Miso Sake Broth, Forest Mushrooms, Spinach
and Fingerling Potatoes.*

Pan Seared Day Boat Sea Scallops 38

Crispy Peppered Pancetta Risotto

Tomato Saffron Au Beurre

Natural Beef Tenderloin 42

Panko Horseradish Crusted

Smoked Gouda Potato Puree

Roasted Garlic Demi-Glaze

~ Dessert Selection ~

Honey Orange Crème Brulee 9

Organic Arizona Honey and Orange

** These food items are cooked-to-order, undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.*

For your convenience, a 21% service charge is added to groups of 6 or more