



GREATER
palm springs
RESTAURANT
WEEK

_____ *Your Choice of* _____

Wild Mushroom Soup (GF)

a touch of white truffle oil
& chives

Mediterranean Herb Hummus

with crispy focaccia

Tomato Bisque

fresh tomato and basil

Duo of Soup

Vichyssoise and Cucumber Avocado

_____ *Your Choice of* _____

Ahi Tuna Tacos

lemon cilantro coleslaw, green onions,
sesame seeds with an avocado wasabi aioli

Garlic Bread Pizza Style

almond garlic butter with pepperoni

Arugula Garbanzo Bean Salad

quinoa, cherry tomatoes dressed with pesto

Citrus Beet Salad

grapefruit, oranges and a lemon vinaigrette

Curry Steamed Black Mussels (GF)

curry white wine sauce

Mint Mélange Fruit

honeydew, watermelon, cantaloupe,
strawberry with feta cheese and balsamic
glaze

_____ *Your Choice of* _____

Miso Mustard Pork Chops

steamed Jasmine rice with lemon scented green beans

Blackened Alaskan Sockeye Salmon (GF)

served with saffron beurre blanc, mashed potatoes and fresh seasonal vegetables

Bouillabaisse

rich saffron stock with mussels, scallops and shrimp

Braised Chicken Breast

stuffed with crème cheese, spinach, grilled asparagus and red skinned mashed potatoes

Chateaubriand Center-Cut Filet Mignon

potatoes au gratin, grilled lemon scented asparagus, in
Port wine reduction

Maine Sea Scallop & Shrimp Skewer

served with rice and fresh seasonal vegetables

Rack of Lamb

with blue cheese, grapes, mint and fingerling potatoes

Beer Battered Salmon Fish & Chips

with sweet potatoes fries and lemon cilantro slaw

Sonoma Duck Breast (GF)

Port infused sliced duck breast served with Potatoes au gratin

_____ *Your Choice of* _____

Hibiscus Tart

with homemade Meringue

Triple Chocolate Cake (GF)

Fresh Berries (GF)

with Homemade Whipped Cream

Lemon Sorbet

with a ginger snap

Restaurant Week 4-Course Dinner

\$39.00 per person plus tax

June 1-17, 2018



CALIFORNIA BISTRO