



GREATER
palm springs
RESTAURANT
WEEK
JUNE 1-17, 2018



DINNER MENU

FIRST COURSE

A choice of

Kandarian Farm Kale Quinoa Salad
mix harry's berries, granny smith apples, toasted almonds, cypress grove fetta, coachella valley date dressing

Crispy Calamari
kohlrabi-brussel sprouts coleslaw, sherry vinaigrette, smoked paprika aioli

Pappardelle alla Bolognese
handmade pasta, bolognese sauce, parmigiano reggiano

SECOND COURSE

A choice of

Chicken Parmigiana
handmade pappardelle pasta, arrabiata sauce, mozzarella cheese, lakeside farm vegetables

Crispy Skuna Bay Salmon
blueberry Dilbert's honey walnut chutney, sauteed pepper, green beans, red onion **(GF)**

New Zeland Grass Fed Rack of Lamb
brick oven roasted, mediterranean cous cous, Lakeside farm vegetables
roasted campari tomatoes, citrus glaze

Spinach Pappardelle
handmade pappardelle pasta, garlic, shallots, green beans
sun dried tomatoes and toasted almonds

DESSERT

A choice of

Bourbon and Vanilla French Toast
brioche loaf, bourbon fig sauce, vanilla bean gelato

Tiramisu
mascarpone, ladyfingers, espresso

\$39 per/person | Not including tax and gratuity