



PALM SPRINGS RESTAURANT WEEK
June 1st – June 17th, 2018

THREE COURSES \$49

APPETIZERS

RED AND YELLOW ENDIVE SALAD

Watercress, Poached Pear, Cranberries, Brie, Sherry Vinaigrette

HONOLULU TUNA TARTARE

Wasabi Tobiko, Chives, Ponzu Emulsion, Nori Dust

GIOIA BURRATA

Heirloom Tomatoes, Micro Greens, Balsamic Droplets

PAN FRIED CALAMARI STEAK BALSAMIC

Sautéed Spinach, Cherry Tomatoes

LITTLE CASEAR

Little Gem Lettuce, Garlic Crostini

ENTRÉES

ROASTED SCOTTISH SALMON

Artichoke Fricassee, Fennel, Sundried Tomatoes, Arugula, Soy Demi Glaze

SLOW BRAISED BEEF SHORT RIBS

Port and Cranberry Sauce, Roasted Marble Potatoes, Fried Onions

HERCULES RANCH FILET OF BEEF

Gold Potato Purée, Sweet Corn, Wild Mushrooms, Spinach, Côtes du Rhône Sauce

MARY'S FARM FREE RANGE ROASTED CHICKEN

Farro Perlato and Kale, Grilled Vegetables, Suprême Sauce

SUPERIOR FARM ROASTED LAMB RACK

Chick Pea Purée, Eggplant Relish, Tzatziki, Lamb Jus

DESSERTS

WARM VALRHONA DARK CHOCOLATE LAVA CAKE

Tahitian Vanilla Ice Cream, Cherries Jubilee

CINNAMON CARROT CAKE

Maple Frangelico Frosting

ROSEMARY POACHED PEAR TARTE

Crème Anglaise

PAIR OF PROFITEROLES

Vanilla Ice Cream, Valrhona Chocolate Sauce