



PALM SPRINGS RESTAURANT WEEK
June 2nd – June 11th, 2017

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

BURRATA PANZANELLA
Cucumber, Tomatoes, Red Onion Arugula, Peasant Bread

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, Apple Cider Demi Glaze

SLOW BRAISED BEEF SHORT RIBS
Port and Cranberry Sauce, Mushroom Ravioli, 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
Green Lentils, Spinach, Grilled Vegetables

SUPERIOR FARM ROASTED LAMB RACK
Chick Pea Puree, Eggplant Relish, Arugula, 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

