



THE PALMS
A PACIFIC RIM RESTAURANT

JULY THREE COURSE PRIX FIXE

49 PER PERSON

WITH WINE PAIRING +16

— **FIRST COURSE** —

(CHOOSE ONE)

LOBSTER BISQUE
LOBSTER, SEASONED CROUTONS

RED WHITE AND PEACH
VINE RIPENED TOMATO, FRESH
MOZZARELLA, CALIFORNIA PEACH, BASIL,
BALSAMIC REDUCTION

HAWAIIAN OCTOPUS
GRILLED, MINT CHIMICHURRI, PICKLED
PEPPERS, MICRO CILANTRO

— **PALMS DUO** —

GRILLED WAGYU BEEF BAVETTE
MASHED POTATOES, RED WINE DEMI

SEARED MAHI
TRI-COLORED COUSCOUS, TROPICAL PEACH SALSA

— **SUGGESTED WINE PAIRING** —

3OZ POUR OF EACH

BELLE GLOS
PINOT NOIR, SANTA MARIA, CA 2016

EMMOLO
SAUVIGNON BLANC, NAPA VALLEY, CA 2016

— **DESSERT** —

PEACH COBBLER
OATS, BROWN SUGAR STRUDEL, VANILLA BEAN ICE CREAM

JULY 2018

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | 20% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS