



THE PALMS
A PACIFIC RIM RESTAURANT

AUGUST THREE COURSE PRIX FIXE

54 PER PERSON

WITH WINE PAIRING +16

— **FIRST COURSE** —

(CHOOSE ONE)

LOBSTER BISQUE
LOBSTER, SEASONED CROUTONS

SPICED THAI GREEN SALAD
RED AND GREEN CABBAGE, NAPA
GREENS, CANDIED PEANUTS, CILANTRO
THAI PEANUT DRESSING

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

— **PALMS DUO** —

KOREAN GLAZED WAGYU BEEF BAVETTE
VEGETABLE STIR FRY, MONGOLIAN PEPPER GLAZE

COCONUT CRUSTED HALIBUT
COCONUT CRUSTED COLD WATER HALIBUT, VEGETABLE ORZO,
CITRUS BEURE BLANC

— **SUGGESTED WINE PAIRING** —

3OZ POUR OF EACH

BELLE GLOS
PINOT NOIR, SANTA MARIA, CA 2016

EMMOLO
SAUVIGNON BLANC, NAPA VALLEY, CA 2016

— **DESSERT** —

HULA PIE
OREO COOKIE CRUST, COFFEE AND COOKIES N CREAM ICE CREAM, CHOCOLATE SAUCE, WHIP CREAM, CANDIED ALMONDS

AUGUST 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