



THE PALMS
A PACIFIC RIM RESTAURANT

SEPTEMBER TASTING MENU

54 PER PERSON

WITH WINE PAIRING +16

— " FIRST COURSE " —

(CHOOSE ONE)

LOBSTER BISQUE
LOBSTER, SEASONED CROUTONS

ARUGULA SALAD
SUGARED ALMONDS, RADISH,
STRAWBERRY, CUCUMBER, FETA,
CITRUS-HONEY VINAIGRETTE

GRILLED ASPARAGUS
PROSCIUTTO, BALSAMIC GLAZE

— " PALMS DUO " —

DRY RUBBED WAGYU BEEF BAVETTE
SWEET CHIPOTLE GLAZED CARROTS, MIXED MARBLED
POTATOES

HULI HULI CHICKEN THIGH
24-HOUR MARINATED BONELESS CHICKEN THIGH, HAWAIIAN
BBQ GLAZE, BROWN RICE, SESAME SALAD

— " SUGGESTED WINE PAIRING " —

3OZ POUR OF EACH

J LOHR 'TOWER ROAD'
PETITE SIRAH, PASO ROBLES, CA 2015

CONUNDRUM (CAYMUS)
CHARDONNAY BLEND, RUTHERFORD, CA 2015

— " DESSERT " —

HULA PIE

OREO COOKIE CRUST, COOKIES 'N CREAM & COFFEE ICE CREAM, CHOCOLATE SAUCE, WHIP CREAM, CANDIED ALMONDS

EXECUTIVE CHEF ANDRES CHEVEZ

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