

Palm Terrace Signatures

SMALL PLATES

TORTILLA SOUP

with Roasted Chicken, Corn and Crème Fraiche 11.

BABY HEIRLOOM TOMATOES

with Hearts of Palm, Micro Basil and Avocado Ice Cream 13.

CAESAR SALAD

Hearts of Young Romaine "Fondue Style" with Herb Croutons and Reggiano Parmesan 12.

MACARONI AND CHEESE

Elbow Pasta with Taleggio Cheese, Crushed Truffles and a Parmesan Tuile 13.

AHI TUNA

Tartare with Ginger Aioli, Marinated Maui Onions and Shiso 14.

MAINE DIVER SCALLOPS

Salt Block Seared with Wild Mushrooms, Haricot Vert and Yukon Potatoes
Lobster Tapioca Sauce 14.

LARGE PLATES

BLUE CALEDONIA PRAWNS

Roasted with Ricotta Gnocchi, Sugar Snap Peas, Lemongrass and Ginger 35.

CHILEAN SEA BASS

Potato Crusted with an Orange Reduction and Fresh Dill 34.

SCOTTISH SALMON

Seared with an Artichoke Ratatouille and Preserved Lemon Dressing 28.

LEG OF LAMB

Boneless & Braised with Moroccan Spices, Couscous, Honey and Sherry 29.

PRIME BEEF SHORT RIBS

Sous Vide Braised with Rum & Pepper for 48 Hours with Potato Puree and
Irvine Ranch Vegetables 32.

KANSAS CITY STEAK

Pan Seared with the Bone In with Stir Fried Broccolini
Classic Béarnaise Sauce 36.

SIDES

Jumbo Baked Potato 6.

Sautéed Spinach 6.

Steamed Edamame, in the shell 8.

Mashed Potatoes 6.

Stir Fried Broccolini 7.

Green Beans Almondine 8.

Seasonal Favorites

SMALL PLATES

SWEET CORN AND LOBSTER SOUP

with Applewood Smoked Bacon, Leeks and Fresh Thyme 12.

BIBB LETTUCE

with Goat Cheese and Tree Ripe Stone Fruit in Champagne Vinaigrette 13.

CALAMARI

Crispy Fried with Shishito Peppers, Sweet Chili and Lime 14.

Small Bites

Our Ahi Tartar, Just a Taste 5.

An Espresso Cup of Tortilla Soup 4.

A Generous Tasting of our Macaroni and Cheese 6.5

A Single Blue Caledonia Prawn with Lemon Grass & Ginger 6.

A Small Pot of Mussels & Clams with Saffron Chorizo Rice 6.5

A Couple Slices of our Sous Vide Ribs with Pomme Puree and Sauce 6.

LARGE PLATES

SOFT SHELL CRAB

Tempura Fried with Pea Tendril Stir Fry and Coconut Red Curry Sauce 34.

ROASTED ORGANIC CHICKEN

Crispy Roasted Breast and Stuffed Leg on Wild Mushroom Risotto
with Madeira Wine 29.

LAMB T-BONE STEAKS

with Anson Mills Grits, Fava Beans and Roasted Sweet Baby Peppers
Fresh Mint Gremolata 35.

The Use of Cellular Telephones Interferes with the Taleggio Sauce on
Chef Bracken's "Macaroni and Cheese"