



# PALO VERDE

With a menu punctuated by the seasons, our dishes are made from scratch every day. We source and use the finest and freshest ingredients available locally and abroad.

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## STARTERS

### LENTIL & RICE CAKES

*Fourteen*

pickled fennel | roasted tomato coulis [V]

### CHARRED SHISHITO PEPPERS

*Ten*

arugula | smoked sea salt | balsamic drizzle [V | GF]

### TUNA CRUDO

*Sixteen*

grilled watermelon | pickled shallot | basil | espellete aioli [GF]

### BRUSCHETTA TRIO [RGF]

*Fourteen*

white bean & olive | prosciutto & goat cheese | piquillo pepper & capers

### WHITE TRUFFLE FLATBREAD

*Fourteen*

parmesan cream | wild mushrooms | arugula | black pepper

### CHEESE & CHARCUTERIE

choice of three or six

*Eighteen | Thirty*

selection of cured meats and artisanal cheeses

### BEEF & PORK DUMPLINGS

*Fourteen*

san marzano tomatoes | herb crumbs | truffled cheese

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## SOUPS

*Nine*

### TUSCAN SOUP

italian sausage | northern beans | garden tomato broth | crispy potato

### ROASTED TOMATO BASIL BISQUE

parmesan crisp

 Consuming raw or undercooked meats, poultry, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **GF** = Gluten Free | **RGF** = Request Gluten Free | **V** = Vegetarian | **RV** = Request Vegetarian

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# SALADS

*Fourteen*

## BABY LETTUCES

steadfast farms greens | carrots | charred corn | radishes | cucumbers | feta | tarragon vinaigrette [RV | GF]

## CAESAR SALAD

hearts of romaine | parmesan | tomatoes | croutons | creamy caesar dressing [RV]

## ROASTED BEET SALAD

charred beet puree | roasted baby beets | mixed herbs | spiced pistachios | goat cheese | citrus vinaigrette [RV]

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# ENTREES

## SLOW ROASTED DUCK

*Forty One*

wilted watercress farro | steadfast farm vegetables | pomegranate & citrus demi

## PAN SEARED SALMON

*Thirty Three*

quinoa pilaf | charred cippolinis | tinkerbell peppers | romesco sauce [GF]

## GEORGES BANK DAY BOAT SCALLOPS

*Market Price*

griddled hayden mills polenta | confit pork belly | celery root puree

## TWO WASH RANCH ROASTED CHICKEN

*Twenty Nine*

buttermilk whipped potatoes | roasted garden carrots & acorn squash | lemon thyme pan jus [GF]

## SMOKED SNAKE RIVER FARM BEEF RIB CAP

*Forty Eight*

buttermilk whipped potatoes | pickled jalapeno chimichurri [GF]

## GRILLED BEEF FILET

*Forty Two*

herbs & garlic | smashed fingerling potatoes | foraged mushrooms | grilled asparagus [GF]

## LOBSTER AGNOLOTTI

*Thirty Two*

peas | tomatoes | arugula | pancetta | citrus beurre blanc

## HEIRLOOM CAULIFLOWER "STEAK"

*Twenty Five*

wild mushrooms | carrot puree | hayden mills purple barley [V | GF]

## OAXACA BRAISED BEEF SHORT RIB

*Thirty Four*

pickled mushroom risotto | roasted broccolini