

# RESTAURANT WEEK

## \$15 – 3 Course Lunch

### **1<sup>st</sup> Course** **(choose one)**

**BUTTERNUT & GOAT CHEESE SOUP**  
butternut squash, chevre  
coconut-ginger-lime cream

**CLASSIC CEASAR SALAD**  
romaine, croutons, parmesan

**PALETTE SALAD**  
almonds, pickled red onion, feta  
mixed greens  
strawberry balsamic vinaigrette

### **2<sup>nd</sup> Course** **(choose one)**

**MUSHROOM GARLIC PENNE**  
wild mushrooms, arugula, olive oil  
roasted garlic

**HARISSA CHICKEN THIGHS**  
roasted potato & chickpea hash  
coconut-ginger cream

**ROASTED CHICKEN  
PANZANELLA SALAD**  
grilled chicken, grape tomato, feta  
mixed olive, romaine, balsamic herb  
dressing, toasted pita

**QUICHE DU JOUR**  
mixed greens, basil balsamic dressing

### **Dessert** **(choose one)**

**POT DE CREME**  
burnt orange and star anise  
cardamom tuile

**PUMPKIN ROLL**  
cream cheese filling

*Palette*  
**BISTRÖ**

**RESTAURANT WEEK  
3 COURSE DINNER - \$25**

**1<sup>st</sup> Course  
(choose one)**

**CLASSIC CAESAR SALAD**  
romaine, herb croutons, parmesan, anchovy dressing

**BUTTERNUT & GOAT CHEESE SOUP**  
butternut squash, chevre, coconut-ginger-lime cream

**PALETTE SALAD**  
almonds, pickled red onion, feta  
mixed greens, strawberry balsamic vinaigrette

**PUMPKIN HUMMUS**  
barley, white farro, sunflower seeds, za'atar  
cherry tomato, blueberry yogurt, pita

**2<sup>nd</sup> Course  
(choose one)**

**MOROCCAN BRAISED BEEF**  
curry-carrot puree, feta  
red pepper-onion-balsamic marmalade

**SALMON**  
saffron couscous, mediterranean salsa fresca

**MUSHROOM GARLIC PENNE**  
wild mushrooms, arugula, olive oil

**HARISSA CHICKEN THIGHS**  
roasted potato & chickpea hash  
coconut-ginger cream

**Dessert  
(choose one)**

**POT DE CREME**  
burnt orange and star anise  
cardamom tuile

**PUMPKIN ROLL**  
cream cheese filling

*Palette*  
**BISTRÖ**