Beginnings

Mushroom Bisque 16
  crispy oyster mushrooms, herb infusion
Nantes Carrot Bisque 16
  pepitas chimichurri
Big Eye Tuna Tartare 21
  shingo pear, avocado, pine nuts, tarragon mustard dressing
Chopped Salad 18
  petite romaine hearts, crimson lentils, point reyes blue cheese, neuske bacon, roasted California vegetables, parmesan dressing
CrISpy Calamari 17
  garden rocket greens, marinated tomato, citrus aioli, harissa aioli

Market Greens

Palace Signature Crab Salad 39
  english cucumber, fine herbs, toy box tomatoes, palace green goddess dressing
Ahi Tuna Niçoise Salad 24
  seared tuna, haricot vert, fingerling potatoes, niçoise olives, cucumbers, boiled egg
Sweet Gem Caesar Salad 24
  watermelon radishes, brioche croutons, parmesan snow, garlic dressing
  add mary's chicken 7  grilled shrimp 12  grilled wagyu flat iron 15  grilled salmon 12
Thai Style Chicken Salad 31
  papaya, baby beans, heirloom tomatoes, garden rocket lettuce, hot house cucumbers, cashews, lime chile dressing

Main Courses

Cider Truffle Diver Scallops 39
  caramelized fuji apples, nuski bacon, delicatta squash
Roasted Skuna Bay Salmon 39
  peruvian potato & red quinoa, cilantro tomato confit, aji amarillo pepper sauce
Chicken Paillard Sandwich 29
  arugula, heirloom tomato, walnut vinaigrette
Salt Point Mussels & Fries 29
  white wine, herbs, garlic, buttered baguette
Fresh Angel Hair Pasta 36
  jumbo prawns, vine ripened tomato, basil, shaved parmesan
Heirloom Cauliflower Tajine 29
  red quinoa, fall farm vegetables, preserved lemon, garlic roasted almonds
Brandt Family Ranch Beef Short Rib 39
  community grains goat cheese polenta, chervil glazed roots, truffled perigourdine sauce

Truffle Burger 32
  wagyu beef, summer truffle aioli, sottocenere al tartufo cheese, carmelized maui onions
Lobster Udon 46
  maine lobster, shimeji and shiitake mushrooms, baby bok choy, fresno chili, spicy miso broth
Grilled Lamb T-Bone 36
  harissa ratatouille of baby tomatoes, summer squash, and sweet lipstick peppers, lamb jus, crispy garlic

LUNCH

Executive Chef John Hart
Executive Sous Chef Marck Banagan

Garden Court Signature Dishes

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems.

** Please be advised parties of six or larger will be charged an automatic 18% service charge.**
If you have any concerns regarding food allergies, please alert your server prior to ordering.

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