HOLIDAY PRIxFIXE LUNCH

- First Course –
  Choice of:
  BUTTERNUT SQUASH BISQUE
  Chestnut, Fuji Apple, Brioche Crouton

  CORALINE ENDIVE SWEET GEM SALAD
  Goat Cheese Bon Bon, Chioggia Beets, Candied Smoked Walnuts, Satsuma Vinaigrette

  CITRUS CURED CRUDO
  Hokkaido Scallop, Hamachi, Octopus, Passion Fruit, Pickled Fresno, Micro Wasabi Greens

  Fume Blanc, Ferrari Carano, Sonoma County, California

- Second Course –
  Choice of:
  PALACE SIGNATURE CRAB SALAD
  Haricot Vert Organic Greens, Palace Hotel Green Goddess Dressing

  FILET OF SEABASS & JUMBO PRAWN
  Celeriac & Leek Fondue Gratin, Smoked Caviar Crème

  BAROLO BRAISED BEEF SHORT RIB
  Red Flint Polenta, Hen Of The Woods Mushroom, Broccoli Rabe, Cipollini Onions

  OVEN ROASTED MARY’S CHICKEN BREAST
  Fennel Braised Red Cabbage, Potato Noodle, Kumquat Marmalade, Mustard Grain Chicken Jus

  ☻ BLACK TRUFFLE CARNAROLI RISOTTO, BOURBON ROASTED JESTER SQUASH
  Winter Roots, Parmesan Snow, Mascarpone

  Mcintyre Pinot Noir, Santa Lucia Highlands, California
  or
  Pinot Noir, Left Coast Cellars, Willamette Valley

- Third Course –
  Choice of:
  CHOCOLATE YULE LOG
  Ganache Glazed Chocolate Genoise Cake, Apricot Cranberry Preserves

  MEYER LEMON TART
  Fresh Raspberries, Chantilly Crème, Chocolate

  Chandon, Brut Classic, Anderson Valley, Ca

Two Course $70 / Wine Pairing $95 per person
Three Course $80 / Wine Pairing $110 per person

Executive Chef John Hart

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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