Beginnings

Spring Green Pea Soup 16
chopped egg & crème fraîche, micro mint lavender

Bone Marrow Broth 16
roasted shiitake mushroom & toy carrot, wasabi sprouts

Ahi Tuna Tartare 22
shingo pear, avocado, pine nuts, fines herbes, champagne dressing, taro chips

Edamame Ricotta Hummus Share Plate 21
vadouvan roasted carrots, roasted king mushrooms, grilled ACME bread, marinated olives

Santa Barbara Calamari Frito Misto 19
squash blossoms, garden rocket greens, marinated tomato pepper salad, citrus aioli

Half Dozen Miyagi Oysters 22
royal miyagi, champagne torpedo onion szechuan pepper mignonette

Salads

Palace Signature Dungeness Crab Salad 39
petite lettuces, english cucumber, fine herbs, heirloom tomato, green goddess dressing

Ahi Tuna Nicoise 37
haricot vert, fingerling potato, watermelon radish, nicoise olives, hh cucumbers, boiled egg

Sweet Gem Caeser Salad 24
watermelon radishes, brioche croutons, parmesan, garlic pepper dressing

Thai Style Chicken Salad 24
watermelon radishes, brioche croutons, parmesan, garlic pepper dressing
add mary's chicken 7
grilled prawns 12
grilled wagyu skirt steak 15
grilled skuna bay salmon 12

Ranch & Farm

Tetrazzini, Thyme Roasted Mary's Chicken, Fresh Casarecce Noodles 32
frilly pea shoots, wine soaked baby artichokes, king oyster mushrooms, parmesan snow

Wagyu Skirt Steak & Frites 39
bloomsdale spinach, russet shoe strings, watercress salad, napa wine jus

Castroville Artichoke, Berbere Spiced Cauliflower Tagine 30
cous cous, preserved lemon, olives, garlic roasted almonds

Fra' Mani Monte Cristo 29
shaved rosemary ham & turkey galantine, gruyere, djon aioli, brioche, fresh strawberry jam

Wagyu Truffle Burger 32
sottocenere ai tartufo cheese, black truffle aioli, beefsteak tomato, grilled onion

Ocean's

Wild Scallops & Spring Time Asparagus 39
bakers back bacon, contra costa white corn puree

Roasted Salmon 39
peruvian potato & red quinoa, cilantro tomato confit, aji amarillo pepper sauce