



## Palace Prime

### Dinner

(\$50 per person)

### Starter

SHRIMP COCKTAIL - fresno chile cocktail sauce

THE WEDGE - baby iceberg | house cured bacon | heirloom tomato | roquefort blue cheese dressing

Potato Leek Soup - crispy leeks

### Entrée

MUSHROOM-RICOTTA RAVIOLI - parmesan fonduta | black garlic | crispy sage

Sea Bass - celeriac purée | braised cabbage | lemon caper beurre blanc | crouton laces

LAFRIEDA PREMIUM FILET MIGNON - boursin pommes purée | heirloom baby carrots | bourbon glaze | fines herbs

HOUSE GROUND BURGER + FRIES - smoked green chile | aged new york cheddar | bib lettuce | heirloom tomato | house pickles

Berkshire Pork Chop - smoked green chile mac + cheese | apple honey glaze | chives

### Dessert

Chocolate Mousse - cherry gel, chocolate ice cream, pop rocks, almond tuile

CHOCOLATE BOTTOM CHESS PIE - chantilly

House Made Sorbet Flight - pineapple | lychee | mandarin orange

### Wine Pairing Option

\$35 Optional Wine Pairing - wines selected for each course by our wine director Austin Flick

### Palace Prime

142 W Palace Ave

(505) 919-9935

<http://www.palaceprimesf.com>