



## Palace Prime

### Dinner

(\$50 per person)

### Starter

Whipped Ricotta - mushroom al ajillo | mojo verde | toasted bread

Little Gem - green onion caesar | crispy sourdough | parmesan | spanish white anchovies

Mojo Shrimp - shallots | rajas | black garlic

### Entrée

Lamb Tagliatelle - merguez sausage | cinnamon stewed tomato | mint

Ocean Trout - crushed tomato | olives | capers onion

Carilleras de Cerdo - pork cheek | parsnip | beet jus | chermoula

Steak au Poivre - 5oz bavette steak | parmesan fries | peppercorn sauce

Roasted Cauliflower - herb tahini dressing | chickpea salad | pickled red onion

### Dessert

CHOCOLATE BOTTOM CHESS PIE - chantilly | chocolate sauce

House Made Sorbet Flight - passion fruit | raspberry | coconut

Coquito Flan - caramel | rum whipped cream

### Wine Pairing Option

\$35 Optional Wine Pairing - wines selected for each course by Sommelier Kristina Bustamante

### Palace Prime

142 W Palace Ave

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<http://www.palaceprimesf.com>