



L U N C H



Beginnings

Chilled Jumbo Shrimp 19
market pickled vegetables, hydro watercress, yuzu kosho remoulade

Spring Onion Velouté 15
braised oxtail roulade, micro cilantro, crispy shallots

Heirloom Tomato & Mozzarella 14
lemon basil, citrus oil, basil seed vinaigrette, saku saku crust

Big Eye Tuna Tartare 20
three caviar tarragon buttermilk, mimosa, taro chips

Pan Roasted Dayboat Scallops 21
toy box mushroom and asparagus ragout, green garlic butter

Molinari Charcuterie Chopped Salad 17
cucumber, giardiniera, frisée, provolone

Seared Lemongrass Pork Skewers 16
green papaya slaw, lime chili sauce, butter lettuce

Main Courses

Palace Signature Crab Salad 38
english cucumber, fine herbs, toy box tomatoes, palace green goddess dressing

Garden Court Truffle Burger 30
wagyu beef, summer truffle aioli, sottocenere al tartufo, caramelized maui onions

Basil Crusted Halibut 38
smoked tomato fondue, bacon fingerling potato ragout, tomato jam

Fire Roasted Petaluma Breast Of Chicken 30
olives, rapini, pea shoots, multi seed vinaigrette

New Wave San Francisco Shellfish Bowl 42
mussels, calamari, clams, lobster, prawns, curry fennel broth, kaffir lime rouille

Spring Vegetable Fettuccine 28
herb broth, ricotta cheese, maitake mushrooms

Grilled New York Steak 40
maui onion soubise, parmesan potato gnocchi, grilled asparagus, spring giardiniera

15% gratuity will be added to parties of six or more.

*Vegetarian and gluten free. Item can be prepared dairy free upon request.

Consuming raw or under cooked beef, poultry, seafood, shellfish and eggs may increase your chances of a foodborne illness.

All food and beverage consumed in The Garden Court, must be purchased through this venue.