



Menu on following pages is updated seasonally. Please visit our Facebook page for most current selections.

[www.facebook.com/orchidsatpalmcourt](http://www.facebook.com/orchidsatpalmcourt)

# *First Course*

## **Seared Hudson Valley Foie Gras**

Bartlett Pears, Saffron Poached Quince, Ricotta Zeppole, and Miso-Cider Sauce

16

## **Maine Lobster Salad\***

Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar Cream

13

## **Roasted Maitake Mushrooms**

Braised Oxtails, Swiss Chard and Quinoa

10

## **Berkshire Pork Belly**

Wild Shimeji Mushrooms, Bok Choy, Smoked Chicken Hearts and Pomegranates

11

## **Nantucket Bay Scallops**

Farro Piccolo, Cauliflower, Satsuma Oranges and Cilantro

12

## **Tuna Crudo**

Finger Limes, Crisp Nori, Yuzu-White Balsamic Marinade, Pickled Ginger

10

# *Second Course*

## **Butternut Squash Soup**

Pork Belly, Honey Crisp Apples, Chantrelle, Quark and Cashew Granola

10

## **Marinated Beet Salad**

Wheat Berries, Goat Cheese, Walnuts and Persimmons

9

## **Blue Cheese Beignets\***

Spiced Honey Gastrique, Tart Greens, Asian Pears and Almond Tuile

8

## **Live Sea Scallops**

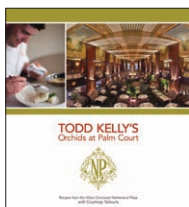
Parsley Puree, Preserved Lemon Ice, Micro Mustard Greens and Fingerling Potato Chips

19

## **Mâche Salad**

Cranberries, Port Wine-Yuzu Vinaigrette, Walnuts and Lavosh

10



\*Recipes featured in Todd Kelly's Orchids at Palm Court, a cookbook with 65 recipes & their inspirations. Signed copies are now available for purchase.



Consuming raw or under cooked meat and seafood may increase your risk of food borne illness.

# *Entrée*

## **Red Snapper “En Papillote”\***

Madras Curry Vinaigrette, Sweet Onions and Tart Apple Tzatziki

**29**

## **Salt Baked Shrimp**

Cavatelli Pasta, Clam Broth, Baby Fennel, Curly Spinach and Bottarga

**26**

## **Seared “Dry” Scallops**

Pork Belly Hush Puppies, Sunchokes, Pearl Onions and Local Soy Sauce

**29**

## **Roasted Elysian Fields Lamb Duet**

Heirloom Carrots, Roasted Fennel, Parsnips and Lamb Jus

**39**

## **Roasted Chicken**

Rosemary Gnocchi, Shiitake Mushrooms, Chard and Mustard Jus

**27**

## **Cervena Venison**

Local Chestnuts, Dates, Spice Berries, Root Spinach and Churro

**38**

## **Red Wine Braised Short Ribs**

Fall Squash, Herb Polenta and Oyster Mushrooms

**28**

## **Dry Aged Duck Breast**

Sweet Potato Mousseline, Bok Choy and Orange Sauce

**29**

## **Châteaubriand for Two**

Potato Mousseline, Portobella Mushrooms, Asparagus and Duet of Sauces

**12 ounces 55 / 24 ounces 80**

# *Prix-Fixe Menus*

Chef's Tasting 60 / With Wine Pairings 90 / Grand Tasting 110

## **Fried Wianno Oysters**

Lobster Crème, Mignonette, Lemon Puree  
and Marinated Cucumbers

## **Sweetbreads**

Parsnip Puree, Pickled Chanterelles and Local Beans

## **Roasted Elysian Fields Lamb Duet**

Heirloom Carrots, Roasted Fennel,  
Parsnips and Lamb Jus

## **Dessert Duet**

Ginger Pear Frangipane Tart  
and Dark Chocolate Terrine

## **Marinated Beet Salad**

Wheat Berries, Goat Cheese, Walnuts and Persimmons

## **Portobella “En Papillote”**

Madras Curry Vinaigrette, Sweet Onions  
and Tart Apple Tzatziki

## **Roasted Maitake Mushrooms**

Swiss Chard, Ricotta, Quinoa  
and Beurre Rouge

## **Dessert Duet**

Ginger Pear Frangipane Tart  
and Dark Chocolate Terrine