

P A L E T T E

Dinner Menu

Taste

Chicken Laksa Asian coconut curry soup, cellophane noodles	9
Palette Salad Field greens, roasted olives, heirloom tomatoes and balsamic vinaigrette	8
*Chopped Caesar Salad, Focaccia Croutons	10
Crunchy Mango and Cucumber Glass Noodle Salad Toasted peanuts, lemongrass-lime vinaigrette with mint, chili and cilantro	9
Warm Goat Cheese Tart Shaved pears, baby greens and macadamia rosemary streusel	10
Avocado and Crab Crostini Ginger lemongrass mayo	14

Discover

Sashimi of Ahi Tuna Wasabi tobiko soy vinaigrette, a shot of mango sake, crispy nori	15
*Chilled Jumbo Shrimp Cocktail, Chipotle Cocktail Sauce	18
Tempura Seafood Basket Squid, shrimp and tilapia, chipotle garlic lime sauce	15
Jumbo Lump Crab Cakes Wilted mixed greens, sweet pepper cream	17
Fragrant Mussels in Coconut Broth Crusty bread	15
Sautéed Foie Gras, Tomato Onion Tart Port balsamic reduction	20

Indulge

*Roasted Eggplant with Israeli Couscous and Tofu (Vegan)	15
Sun Dried Tomato Agnolotti Cherry tomatoes, leeks, baby squash, basil and fresh mozzarella	20
Five Spiced Duck Breast Grilled plum with fruit relish, creamy white polenta, Port wine jus	30
Crispy Skin Salmon Creamy mushroom risotto, flash fried spinach, lemon soy butter	26
Whole Striped Bass in Grilled Banana Leaf Lemongrass coconut jasmine rice	28
Grilled Colorado Lamb Chops Fingerling potatoes and baby vegetables, garlic mustard jus	33
Grilled Jumbo Prawn and Beef Tenderloin Asparagus, edamame and mini tomatoes, roasted red potatoes, morel jus	36
*Grilled Dry Aged NY Steak, Creamy Potatoes	35
*Oven Seared Natural Half Chicken Creamy Potatoes, Roasted Tomato	20

*Loews American Classic
Other American Classics Available Upon Request

Consuming raw or under cooked food may be hazardous to your health

11.07

Please inform your server of any dietary restrictions so that we may do our best to accommodate your needs