

# DINNER FEATURES

## CHEF SELECTIONS

### FEATURED WINE

#### ESK VALLEY MARLBOROUGH SAUVIGNON BLANC

This is an intensely aromatic wine in a classic Marlborough style. True to its origins, its flavours are a medley of ripe tropical fruits and notes of citrus and fresh herbs. It is dry and medium bodied with a crisp refreshing finish.

New Zealand

10 glass / 38 bottle

### FEATURED COCKTAIL

#### SOLSTICE SPRITZ

El Jimador tequila, Campari, Prosecco, strawberry puree, fresh lemon sour 13

#### ROSEMARY LEMON BUTTER ROASTED MUSSELS

Lemon zest, fresh parsley, garlic toast 17

#### PEAR & FETA SALAD

Arugula, toasted almonds,  
lemon vinaigrette 11

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#### BRICK OVEN ROASTED COPPER RIVER COHO SALMON\*

Artichoke potato croquette, butter mushrooms, orange & fennel salad, lemon beurre blanc 28

#### GRILLED COPPER RIVER COHO SALMON\*

Cauliflower purée, Kalamata tapenade, spring pea chimichurri 27

#### SEARED STEELHEAD\*

Shaved asparagus, smoked salmon stuffed tomatoes, Brussels sprouts quinoa, lemon beurre blanc 25

#### ASIAGO PARMESAN PETRALE SOLE\*

Crispy potatoes, bay shrimp & creamy Parmesan succotash 22

#### SEARED SWORDFISH w/ SAFFRON RISOTTO\*

Mussels, green & purple asparagus, asparagus pistachio pesto, micro red amaranth 26

\* STEAKS AND ROASTS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# PALOMINO

RESTAURANT & BAR