

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 12

ROSEMARY LEMON BUTTER ROASTED MUSSELS

Lemon zest, fresh parsley, garlic toast 17

PEAR & FETA SALAD

Arugula, toasted almonds,
lemon vinaigrette 11

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

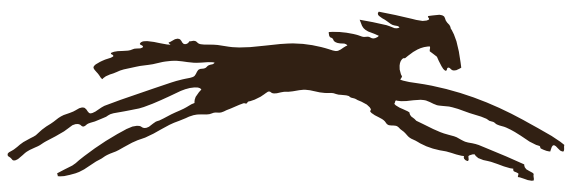
ASIAGO PARMESAN PETRALE SOLE*

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