

CHEF'S EARLY PRIX FIXE DINNER

Three Courses for \$35

STARTERS

DUNGENESS CRAB & LOBSTER BISQUE

Rich tomato cream, tobiko, chives, herb croutons

RADICCHIO & ROMAINE CAESAR

Herb croutons, Pecorino Toscano (add Spanish white anchovy \$2)

SALEMVILLE BLUE CHEESE & HONEYCRISP APPLE SALAD

Local organic mixed greens, white balsamic vinaigrette, candied hazelnuts *gf*

CALIFORNIA ROLL

Avocado, cucumber, crab salad, tobiko, wasabi aioli

ENTREES

DRAPER VALLEY FARMS ORGANIC ROAST CHICKEN

Silky truffle mashed potatoes, sautéed chard, wild mushroom Madeira cream

DRAGON NOODLE CURRY

Prawns, clams, seasonal fish, housemade green curry, fresh cilantro

-Gluten free pasta available upon request -

PAN SEARED STEELHEAD*

Cauliflower puree, Brussels sprouts in agrodolce, roasted peppers, golden raisins, toasted almonds *gf*

PALISADE SEAFOOD LOUIE

Poached prawns, grilled King salmon, Dungeness crab, romaine, napa cabbage, egg, roasted tomatoes, avocado, classic Louie dressing

SURF & TURF*

Niman Ranch dry aged prime top sirloin, grilled garlic prawns, truffle potato cakes, grilled broccolini, Palisade steak sauce (add \$10)

DESSERTS

HAZELNUT BREAD PUDDING

Maker's Mark gelato, maple poached pears, pecan streusel

WHITE CHOCOLATE CHEESECAKE

Fig & tangerine coulis, mascarpone, graham cracker crumb cookie, pistachio tuile

FLOURLESS CHOCOLATE TORTE

Toasted coconut, mascarpone, chocolate espresso crumbs, coconut cream, raspberry puree *gf*

OLYMPIC MOUNTAIN SORBET OR GELATO

Seasonal selection, toasted almond granola

Compliment your meal with a glass of Stimson Estate Cellars Chardonnay or Red Blend \$7

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness.*

Palisade includes a living wage charge in your bill to offset the cost of Seattle's minimum wage. This is not a charge for services provided. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.