

Palace KITCHEN



PRIVATE DINING MENU PACKET

est. 1996

2030 5th Avenue, Seattle, WA 98121

206-448-2001

www.palacekitchen.com

for inquiries please email
nikki koth at nikkik@tomdouglas.com

PALACE CLASSICS

\$50 per guest

Our special private dining menu is a shared family-style experience. If you have any dietary restrictions or allergies, please let us know!

We pride ourselves on using the produce of the seasons and change our menus regularly to reflect them, we are happy to send you a finalized menu 2 days prior to your event.

STARTERS

warm marinated olives toasted garlic, citrus, herbs

pan fried brussels sprouts nw xo sauce, crispy shallots

chopped romaine lettuce* parmesan dressing, garlic croutons

"plin," piedmontese style ravioli filled with roasted pork and chard, sage butter

APPLE WOOD GRILL ENTREES

served with garlic mashed potatoes and newaukum valley farm braised greens

mary's organic rotisserie chicken wa rhubarb mostarda

whole idaho trout artichoke caponata

wild nettle and ricotta gnudi pine nut skordalia, fava beans, nettle pesto, mushrooms, parmesan

DESSERT

seasonal ice cream selection

**eating raw or undercooked meat, poultry, shellfish and eggs may increase your risk of foodborne illness.*

A 20 % service charge is included on each check.

The entirety of this service charge is retained by the company. Our valued service team receives competitive industry compensation including commission on sales, access to health insurance, 401K, and continuing education for career development.

We are required by law to collect tax on the service charge.

Thank you for dining with us, we appreciate it.

PALACE CLASSICS

\$60 per guest

Our special private dining menu is a shared family-style experience. If you have any dietary restrictions or allergies, please let us know!

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STARTERS

- warm marinated olives** toasted garlic, citrus, herbs
- pan fried brussels sprouts** nw xo sauce, crispy shallots
- chopped romaine lettuce*** parmesan dressing, garlic croutons
- "plin," piedmontese style ravioli** filled with roasted pork and chard, sage butter
- sautéed calamari** red pepper tahini, fried cauliflower, raisin vinaigrette, cashews

APPLE WOOD GRILL ENTREES

served with garlic mashed potatoes and newaukum valley farm braised greens

- mary's organic rotisserie chicken** wa rhubarb mostarda
- idaho trout** artichoke caponata
- wild nettle and ricotta gnudi** pine nut skordalia, fava beans, nettle pesto, mushrooms, parmesan

DESSERT

seasonal ice cream selection

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PALACE CLASSICS

\$70 per guest

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- chopped romaine lettuce*** parmesan dressing, garlic croutons
- "plin," piedmontese style ravioli** filled with roasted pork and chard, sage butter
- sautéed calamari** red pepper tahini, fried cauliflower, raisin vinaigrette, cashews

APPLE WOOD GRILL ENTREES

served with garlic mashed potatoes and newaukum valley farm braised greens

- mary's organic rotisserie chicken** wa rhubarb mostarda
- idaho trout** artichoke caponata
- wild nettle and ricotta gnudi** pine nut skordalia, fava beans, nettle pesto, mushrooms, parmesan
- ny striploin*** blue cheese and chive butter

DESSERT

seasonal ice cream selection

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