



# PRIVATE DINING MENU PACKET

**est. 1996**

**2030 5th Avenue, Seattle, WA 98121**

**206-448-2001**

**[www.palacekitchen.com](http://www.palacekitchen.com)**

for inquiries please email  
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# 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

**chopped romaine lettuce\*** parmesan dressing, garlic croutons

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

**local veggie tempura\*** rotating seasonal veggies, lemon aioli, daikon radish salt

**prosser farm shishito peppers** oven roasted eggplant, rose harissa

## APPLE WOOD GRILL ENTREES

*served with garlic mashed potatoes and newaukum valley farm braised greens*

**mary's organic rotisserie chicken** coal roasted chanterelle relish

**idaho trout** artichoke caponata

**stan's spaghetti** summer vegetables

## 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

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## STARTERS

**chopped romaine lettuce\*** parmesan dressing, garlic croutons

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

**local veggie tempura\*** rotating seasonal veggies, lemon aioli, daikon radish salt

**prosser farm shishito peppers** oven roasted eggplant, rose harissa

**duck liver s'more** collins family peaches, aleppo marshmallow, house graham cracker

## APPLE WOOD GRILL ENTREES

*served with garlic mashed potatoes and newaukum valley farm braised greens*

**mary's organic rotisserie chicken** coal roasted chanterelle relish

**idaho trout** artichoke caponata

**stan's spaghetti** summer vegetables

## DESSERT

**seasonal ice cream selection**

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# PALACE CLASSICS

\$70 per guest

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## STARTERS

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**local veggie tempura\*** rotating seasonal veggies, lemon aioli, daikon radish salt

**prosser farm shishito peppers** oven roasted eggplant, rose harissa

**duck liver s'more** collins family peaches, aleppo marshmallow, house graham cracker

## APPLE WOOD GRILL ENTREES

*served with garlic mashed potatoes and newaukum valley farm braised greens*

**mary's organic rotisserie chicken** coal roasted chanterelle relish

**idaho trout** artichoke caponata

**stan's spaghetti** summer vegetables

**ny striploin\*** chimichurri butter

## DESSERT

**seasonal ice cream selection**

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# Hors D'oeuvre at Palace

Choose your feast and enjoy a buffet of PK classic hors d'oeuvres. If you have any dietary restrictions or allergies, please let us know!

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## STARTERS *serves up to 12 guests*

**warm marinated olives** toasted garlic, citrus, herbs 40.

**prosser tomato salad\*** charred corn aioli, local chicories, muscatel vinaigrette 65.

**local veggie tempura\*** rotating seasonal veggies, lemon aioli, daikon radish salt 50.

**chopped romaine lettuce\*** parmesan dressing, garlic croutons 65.

**"plin," piedmontese style ravioli** filled with roasted pork and chard, sage butter 95.

**prosser farm shishito peppers** grilled spanish octopus, oven roasted eggplant, rose harissa 80.

**palace meat plate** chicken liver mousse, mortadella, pork and veal terrine, house pickles 90.

**artisanal cheese** seasonal selection 115.

**wood grilled chicken wings** cilantro sour cream 75.

**goat cheese~lavender fondue** wood grilled bread, gala apples, d'anjou pears 65.

## ADD ON DESSERT

**coco pie bites** 3.25ea

**mini cheesecakes** 1.50ea

**gluten free s'mores** 2.50ea

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