



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

goat cheese~lavender fondue wood grilled bread, honeycrisp apples, d'anjou pears

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

wood grilled chicken wings cilantro sour cream

APPLE WOOD GRILL ENTREES

served with garlic mashed potatoes and newaukum valley farm braised greens

mary's organic rotisserie chicken blood orange marmalade

ny striploin* toasted anchovy and lemon butter

whole idaho trout arugula pesto, grilled lemon, shaved radish

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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chopped romaine lettuce* parmesan dressing, garlic croutons

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

wood grilled chicken wings cilantro sour cream

penn cove mussels roasted in the fire* merguez sausage, braised fennel, tomato broth, tarragon yogurt

APPLE WOOD GRILL ENTREES

served with garlic mashed potatoes and newaukum valley farm braised greens

mary's organic rotisserie chicken blood orange marmalade

ny striploin* toasted anchovy and lemon butter

whole idaho trout arugula pesto, grilled lemon, shaved radish

DESSERT

seasonal ice cream selection

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PALACE CLASSICS

\$70 per guest

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penn cove mussels roasted in the fire* merguez sausage, braised fennel, tomato broth, tarragon yogurt

APPLE WOOD GRILL ENTREES

served with garlic mashed potatoes and newaukum valley farm braised greens

mary's organic rotisserie chicken blood orange marmalade

ny striploin* toasted anchovy and lemon butter

whole idaho trout arugula pesto, grilled lemon, shaved radish

oven roasted cauliflower white bean hummus, pickled currants, pine nuts

DESSERT

seasonal ice cream selection

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