



The Palace Restaurant and Saloon

Dinner

(\$35 per person)

First Course

Warm Beet Salad - roasted beets, goat cheese, arugula, spiced pecans & shallot vinaigrette

Velvety Cauliflower Soup - house made truffle oil, black pepper & herbs

Duck Confit Quesadilla - roasted poblano & bbq sauce

Second Course

Braised Lamb Shank - creamy polenta, garlicky broccoli rabe, braising jus & gremolata

Chile Relleno - roasted poblano stuffed with pepper jack cheese, corn & green onion, served over pinto beans & green rice with chile rojo

Cast Iron New York Steak (\$5 surcharge) - potato au gratin, sautéed asparagus, demi glace & haystack

Third Course

Tequila Lime Pie - graham cracker crust & whipped cream

Brownie Sundae - warm brownie, vanilla ice cream, whipped cream, peanuts, chocolate & caramel sauces

Vanilla Creme Brulee - a classic favorite

Please remember these are discounted prices. If you are a happy guest, gratuities should be with this in mind. Hope you enjoy! Chefs Jen and Evan Doughty

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<http://palacesantafe.com>