

Palate Bistro and Catering Celebrates Coastal Restaurant Week

Three Courses - \$35 plus gratuity

Starters

French Onion Soup Gratin, brandy, savory herbs, Cabot's cheddar & Swiss cheese
Lorraine's Country Pork & Duck Pate, lavender berry chutney, baguette
Creamy Hot Lump Crab Dip with Cabot's cheddar, Locatelli cheese, crostinis
Farmer's Market Salad
fresh mixed greens, shaved radish, grape tomato, cucumber, sweet peppers,
choice of our homemade dressings
The Palate Wedge
tender bibb lettuce, sweet & spicy pecans, blue cheese, grape tomato, cucumber,
crispy smoked bacon, creamy green goddess dressing
Craft Caesar
crisp hearts of romaine, locatelli cheese, sourdough croutons, Dogfish Head IPA dressing

Main

Sesame Soba Noodle Bowl
Spring vegetables, wild mushrooms, edamame, ginger, cilantro, scallion
add chicken or shrimp
Eastern Shore Jumbo Lump Crab Cakes
Sugar Snap peas, yukon gold potato, napoleon, saffron citrus aioli
Scottish Salmon
toasted pecan, lemon, dill, tri color quinoa with baby spinach
Red Snapper
sauteed with lemon, capers, basil, citrus honey cranberry wild rice
Chesapeake Seafood Stew
fresh fish, shrimp, clams, mussels and jumbo lump crab, old bay & plum tomato broth
Coconut Curry Chicken & Spring Vegetables
Thai rice noodles, sesame, ginger, lime
Skillet Seared Duck Breast
brandied cherries, citrus honey cranberry apricot five whole grain & wild rice
Brown Sugar Bourbon Slow Braised Beef Brisket
red eye gravy, creamy yukon gold potato napoleon

Desserts

Coconut Cream Cake
Fifer Strawberries and Pound Cake
Vanilla Creme Brulee
Flourless Chocolate Torte