



PALM HOUSE · PALM BEACH

A TASTE OF SUMMER

Three-Course Dinner

\$72 PER GUEST



FIRST COURSE

Choice of one

Spinach Salad — *yuba, truffle vinaigrette*

Kinmedai* — *coconut ceviche*

Salmon Tataki*

Nasu Miso — *yuzu-miso glazed eggplant*

SECOND COURSE

Choice of one

Salmon Teriyaki — *asparagus dry miso*

Selection of Sushi & Maki* — *12 pieces*

Selection of Sashimi* — *12 pieces*

Beef Tenderloin Toban-Yaki* — *enoki, asparagus, yuzu-soy*

Japanese Steak Frites* — *NY strip, seasoned fries, yakiniku*

THIRD COURSE

Choice of one

Palma Rosa — *vanilla almond sponge, strawberry gelato*

Seasonal Fruit Tasting — *local honey, lime zest*

Three Gelatos or Sorbets

* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies; items may contain or come into contact with allergens.

Prix fixe \$72 per guest, exclusive of service charge and applicable tax.