

Palace Dinner Menu

APPETIZERS

penn cove select oysters, raw on the half shell
verjus shave ice 2.5 each

goat cheese and lavender fondue
grilled bread and apples 10.

chilled pork tenderloin
spiced cabbage and mustard 12.

"plin" a piedmontese style ravioli
filled with roast pork and chard 14./18.

pork and paprika pâté
on fried bread, with pickled onions 10.

wood grilled chicken wings
coriander cream 9.

little white bean cakes
with braised beef and pecorino 12.

manila clams roasted in the fire
fennel, lemon, and wine 15.

smoked beef tongue
potato salad and black pepper 11.

half a steamed dungeness crab
melted butter and lemon 22.

palace scotch egg
with huckleberry mustard 8.

marinated local albacore tuna
with harissa and caper 11.

chicken and dumplings
chicken confit with seared goat cheese dumpling 11.

HAND CRAFTED AMERICAN CHEESE

\$4. to try one cheese ~ \$16. to try all five

mad river roll
a tangy goat's milk cheese
with a bloomy rind from cypress grove
mckinleyville, ca

trailhead
a cow's milk cheese with a natural rind
from mt. townsend creamery
port townsend, wa

winnimere
a washed rind cow's milk cheese
with a birch bark rind and pungent flavor
greensboro, vt

willamette valley brindisi
a traditional fontina style hard aged cow's milk cheese
salem, or

mossend blue
a sharp flavored sheep's milk blue from bonnieview farm
south albany vt.

SALADS AND SOUPS

washington apple and hazelnut salad
endive and fiscalini cheddar 9.

enormous garlic crouton and romaine lettuce
with parmesan dressing 8.

marinated beets with fennel
blue cheese and toasted pumpkin seeds 8.

black lentil and braised pork soup
with sweet onion cream 8.

ENTREES

red wine braised wagyu oxtails
sautéed spinach and preserved meyer lemon 27.

sautéed mackerel fillet
white beans, chorizo and garlicky escarole 26.

palace burger royale
served medium rare unless otherwise requested
wood grilled oregon country beef
with nearly traditional accompaniments
and fries 13.

handmade buckwheat pappardelle
roasted hedgehog mushrooms, leeks,
and pecorino 20.

a short stack of root vegetable latkes
black trumpet mushrooms, hazelnuts,
and crème fraîche 1 8.

FROM THE APPLE WOOD GRILL

served with roasted brussels sprouts and yukon gold mashed potatoes

sliced wagyu flank steak
crispy fried onions 27.

washington chicken
kumquats and cocoa salt 21.

whole idaho trout
browned butter and almonds 23.

LATE NIGHT BREAKFAST

served from 10pm onward

savory french toast with butter poached eggs
and lamb sausage 12.

Please note that our menus change daily. This menu is from a recent evening at Palace Kitchen. Please call 206-448-2001 to request a faxed copy of today's menu.