



# \$65 MENU

## SALAD

### MIXED GREEN SALAD GF

Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing, Goat Cheese

## ENTRÉE (Choice of one)

### PAN SEARED SALMON \* GF

Roasted Carrot-Potato Puree, House Vinaigrette, Almond Brown Butter, Carrot Salad

### KOREAN MARINATED WAGYU STEAK \* GF

10 oz. Snake River Farms Striploin, Bone Marrow Fried Rice, Sweet Soy, Cucumber Pineapple Salad

### TRUFFLE PASTA

House Made Pasta, Roasted Mushrooms, Shaved Cheese, Arugula, Perfect Egg\*

## DESSERT

### JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces

GF = Gluten Free

Serving locally sourced products

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.



Visit Palate for lunch or book a private event  
palateJH.com

*Executive Chef: Clark Myers*  
*Sous Chefs: Cody Halverson & Myles Hunnel*

**GIFT CARDS AVAILABLE**



# \$75 MENU

## STARTER

### BRUSSELS SPROUTS

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

## SALAD

### MIXED GREEN SALAD GF

Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing, Goat Cheese

## ENTRÉE (Choice of one)

### PAN SEARED SALMON \* GF

Roasted Carrot-Potato Puree, House Vinaigrette, Almond Brown Butter, Carrot Salad

### KOREAN MARINATED WAGYU STEAK \* GF

10 oz. Snake River Farms Striploin, Bone Marrow Fried Rice, Sweet Soy, Cucumber Pineapple Salad

### TRUFFLE PASTA

House Made Pasta, Roasted Mushrooms, Shaved Cheese, Arugula, Perfect Egg\*

### CHARBROILED DUCK BREAST\*

Coconut-Curry Rice Fritter, Confit Rainbow Cauliflower & Carrots, Orange-Curry Glaze

## DESSERT

### JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces

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# \$85 MENU

## STARTER

### BRUSSELS SPROUTS

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

### PORK BUNS

Braised Pork Belly, House Made Bun, Kimchi, Pickled Fresno Chiles

## SALAD

### MIXED GREEN SALAD GF

Mixed greens, Charred Onions, Cranberries, Bourbon Cranberry Dressing, Goat Cheese

## ENTRÉE (Choice of one)

### PAN SEARED SALMON \* GF

Roasted Carrot-Potato Puree, House Vinaigrette, Almond Brown Butter, Carrot Salad

### KOREAN MARINATED WAGYU STEAK \* GF

10 oz. Snake River Farms Striploin, Bone Marrow Fried Rice, Sweet Soy, Cucumber Pineapple Salad

### TRUFFLE PASTA

House Made Pasta, Roasted Mushrooms, Shaved Cheese, Arugula, Perfect Egg\*

### CHARBROILED DUCK BREAST\*

Coconut-Curry Rice Fritter, Confit Rainbow Cauliflower & Carrots, Orange-Curry Glaze

### RED WINE MARINATED BISON\* (GF Option Available)

Petite Filet, Smothered Sweet Potatoes, Boursin Cheese Fondue, Pickled Red Onions and Beets

## DESSERT

### JACKSON DONUT HOLES

Drizzled with Blackberry, Vanilla, and Chocolate Sauces

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