



**THE CHEF'S PALATE**  
CATERING & EVENT PLANNING

P.O. BOX 883604, SAN FRANCISCO, CA 94188  
ANTHONY@THECHEFSPALATE.COM 415-577-0423

SALADS

- classic caesar with toasted garlic croutons and shaved parmesan cheese
- 
- grilled fennel salad with celery, cucumbers in an blood orange vinaigrette
- 
- mixed heirloom apple, mixed chicories and humboldt fog goat cheese crostini
- 
- butter leaf lettuce and dungeness crab salad with pine nuts and a meyer lemon vinaigrette
- 
- mixed baby greens with shaved persimmons, candied pecans and a aged sherry vinaigrette
- 
- smoked trout with crispy pancetta, frisee, champagne vinaigrette and lemon crème fraiche
- 

STARTERS

- crab and tuna tartare napoleon with crispy potato chips and roasted pepper coulis
- 
- braised leek tartlet with poached eggs and charred tomato vinaigrette
- 
- oxtail raviolis with roasted squash and parmesan
- 
- pan seared foie gras with roasted sun choke puree and quince chutney
- 
- roasted scallop on parsnip purée with a short rib ragout
- 
- warm corn flan with a salad of organic beets and goat cheese



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SOUPS

- roasted butternut squash soup with apple crème fraiche
- 
- truffled cauliflower soup with seared bay scallops
- 
- white bean soup with lemon oil and sourdough croutons

SEAFOOD

- grilled halibut with roasted potatoes, carrots and braised turnips
- 
- grilled salmon with creamy butter beans, roasted eggplant and tomato confit
- 
- new zealand snapper with fennel purée, navel oranges and a saffron reduction
- 
- pan seared black sea bass with crispy gnocchi and sauce buerre rouge
- 
- seared day boat scallops on root vegetable raviolini and sautéed brussel sprouts

POULTRY AND MEATS

- chicken milanese with roasted fingerling potatoes wilted spinach and a lemon caper reduction
- 
- classic duck cassoulet with braised white beans, marguez sausage, and argumato
- 
- grilled duck breast with sautéed porcini mushroom ravioli and roasted cipollini onions
- 
- herb crusted organic chicken breast with creamy polenta and braised rainbow chard
- 
- grilled boneless lamb loin with cherry scented curried couscous, and a balsamic gastrique
- 
- pan roasted pork chop with pancetta risotto and root vegetable hash
- 
- roasted organic veal loin with peruvian potato gratin roasted beets and natural jus



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VEGETARIAN OPTIONS

- wild mushroom risotto with melted leeks and truffle oil
- 
- fresh papardelle pasta with radicchio pesto and winter vegetables
- 
- vegetable raviolis with sautéed garlic spinach corn and watercress puree

FINISH

- poached pears with shortcake and ginger ice cream
- 
- lavender crème brulee
- 
- assortment of artisan cheeses
- 
- warm apple tart
- 
- white chocolate bread pudding
- 
- blood orange soufflés and crème anglaise