



PRELUDES

BISCUITS OF THE DAY MAPLE BUTTER, REAVER’S PRESERVES

BEST OF THE WEST* WEST COAST OYSTERS, FINGER LIME MIGNONETTE, BUCK SAUCE, VINEGAR, LEMON

+ ADD HACKLEBACKAVIAR + ADD RUSSIAN OSETRA CAVIAR

QUESO DI SAGANAKI SALSA ROJA, HOUSEMADE ROTI, LIME

SCALLOPS “TIGER STYLE”* COCONUT LECHE DE TIGRE, SMOKED TROUT ROE, KUMQUATS, CUCUMBER, ALLIUM

LITTLE GEM HEIRLOOM CARROTS, RED PEARL ONIONS, CRISPY SHALLOTS, WATERMELON RADISH, AVOCADO MOSAIC, UMAMI DRESSING

LADY IN GREEN PINK LADY APPLES, HOUSE RICOTTA, CRISP PROSCIUTTO, CORNBREAD CROUTONS, PISTACHIO, WATERCRESS, SHISHITO VINAIGRETTE

MISO PORK BELLY MAITAKE, PEARL ONIONS, PICKLED CUCUMBER, WATERMELON RADISH, GRILLED PINEAPPLE

LONGGANISA SLIDERS* CUCUMBER SLAW, TOMATO RELISH, SPICY FRIES

SHRIMP GNOCCHI DESERT MOON MUSHROOMS, SHAVED FENNEL, CHILI CREAM, LOBSTER TRUFFLE, XO-FRITO, CHICHARONNES

PALATE BOARDS

DUCK DYNASTY GOCHUJANG TORCHON, OG TORCHON, MAPLE DUCK BACON, JERK LEGS, FOIE CORNBREAD, PICKLES & JAMS

UNDER THE SEA* SHRIMP ROULLADE, SALMON RILLETTE, SALMON BELLY, SCALLOPS, UMAMI CRÈME FRAICHE, CHICARRONES

+ ADD HACKLEBACK CAVIAR + ADD RUSSIAN OSETRA CAVIAR

BUTCHER BLOCK DAILY CHEF’S SELECTION OF MEATS & CHEESES, APPLE MOSTARDA, BISCUITS

PAINTER’S BEEF TARTARE* XO-FRITO, PICKLED RED ONIONS, FURIKAKE, WATERMELON RADISH, RYU AIOLI, FOIE CORNBREAD

MASTERPIECES

SCALLOPS & GRITS* LEMONGRASS GRITS, IBERICO CHORIZO RELISH, ALLIUM SALAD, SHRIMP SAUCE

SOY CHARRED SHORT RIBS GOCHUJANG GLAZED CARROTS, PARSNIP PUREE, AU JUS

FAROE ISLAND SALMON* SQUASH MOSAIC, ROMANESCO, CAULIFLOWER, BLACK GARLIC PESTO

DUROC PORK LOIN* SPICE ROASTED APPLE, TASSO CHUTNEY, MAPLE CAULIFLOWER PUREE

SPICY MUSHROOM HOUSE MADE RAVIOLI, MUSHROOM RAGU, SALSA VERDE, PECORINO

MAGNUM OPUS (LARGE FORMAT)

ROASTED PORK SHOULDER CORNBREAD BAO BUNS, SPICY APPLE RELISH, PICKLED VEGETABLES, SODA SAUCE

WAGYUFLANK STEAK* SMOKED CHIMICHURRI, GRILLED VEGETABLES, PATATA BRAVAS, TRUFFLE SPINACH, ROTI

SOUTHERN HOSPITALITY MARYS FREE RANGE FRIED CHICKEN, SMOKED MAC, ROASTED CARROTS, BISCUITS, JAM

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Managing Partners: Rudy Aguas & Marisa Martino Executive Chef: Sterling Buckley

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase RISK of foodborne illness, especially if you have certain medical conditions.