



PALACE HOTEL  
SAN FRANCISCO

THE  
LUXURY  
COLLECTION

## A TASTE OF HISTORY

Special Guest Denise E. Clifton, Author of *Tables from the Rubble*

Wednesday April 18, 2018, PIED PIPER

Executive Chef John Hart

### - RECEPTION -

Oysters on the Half-Shell, *1903 Inspired*  
Oyster Cocktail, Lemon Supremes, Micro Greens

Canapés of Smoked Salmon, *1909 Inspired*  
Siberian Caviar, Chive Crème Fraîche

Big Eye Tuna, *1910 Inspired*  
"Thon Marine" Parsley Caper Relish, Sky Hawk Olive Oil Drizzle

Roasted Artichokes Tetrazzini, *1910 Inspired*  
Pea Shoots, Pappardelle Pasta, Wild Mushrooms

### - DINNER -

#### - FIRST COURSE -

Green Goddess Salad, *1923 Inspired*  
Red Oak Lettuce, Golden Frisee Leaves, Shaved Roots, Toasted Pistachios

#### - SECOND COURSE -

Palace Duet, *1939 & 1980 Inspired*  
Roasted Young Duckling & Pepper Filet Mignon Madagascar  
New Delta Asparagus, Apple Raisin Dressing, Madagascar Pepper Wine Jus

#### - THIRD COURSE -

Old Fashioned Strawberry Short Cake, *2018 The Palace Today*  
Fresh Driscoll's Berries, Chantilly Cream, Palace Biscuits

\$120 per person

Paired with Chef's selection of wines

A portion of the proceeds benefit

