THE
Palette
SHOWCASING WORLD CUISINES

Dinner

CALL: (858) 598-1405
VISIT: www.artinstitutes.edu/sandiego
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Palette aicasd

Lunch: Wednesday and Thursday 11:00 AM – 1:00 PM
Dinner: Wednesday and Thursday 5:30 PM – 8:00 PM
Starters

WARM SPINACH SALAD    7
tomatoes + pecans + maple bacon vinaigrette

ROPA VIEJA        6
cremini mushroom + spanish style stew + baguette

SHRIMP EGGROLLS  5
stir fried vegetables + ginger citrus honey sauce

OXTAIL SOUP    7
braised oxtail + coconut infused broth +
carrot + green onion

Entrees

GRILLED PORK CHOP   12
fettucine + tequila cream sauce + bell peppers + eggplant stack +
mushrooms + pico de gallo

WILD MUSHROOM RAVIOLI    13
handmade mushroom filled ravioli + seared scallops +
brussels sprouts + leeks + whole grain mustard cream

PARISIENNE GNOCCHI   10
spinach + tomato mushroom ragout

PAN ROASTED DUCK BREAST   12
farro + succotash + red bell pepper coulis
DESSERTS

PISTACHIO POMEGRANATE TARTLET
pistachio + pomegranate pastry cream
+ fresh pomegranate arils + orange sorbet +
chocolate ganache + poached pear

DECONSTRUCTED CARROT CAKE
vanilla cream cheese panna cotta + pineapple
carrot cake + spiced carrot ribbons + candied
lime zest + pistachio + caramel rum sauce

COFFEE

Italian roast | pairs beautifully
with above desserts