

PALMS SPRINGS RESTAURANT WEEK

JUNE 5RD - 11TH

Prix Fixe Menu

\$36.00

Arugula Salad

*Shaved artichoke, parmesan, toasted pine nuts, tear drop tomatoes,
Meyer lemon vinaigrette*

Caesar Salad

*Crisp hearts of romaine with herbed croutons, Shaved parmesan, Anchovy, Mustard,
Garlic dressing,*

Clam Chowder

Razor, Sea Clams, Smoked Apple Bacon, Potatoes, Thyme, Cream

Entrées

Roasted Sole

*Pan seared sole with asparagus, Mascarpone, Meyer lemon risotto, Shitake mushroom,
Basil, Garlic sauce*

Veal Picatta

Lightly pounded veal tenderloin, White wine, Lemon, Chive, Capers butter

Steak Diane

*Prime tenderloin medallions, Scallop potatoes, mushroom, Brandy, Mustard,
Veal Demi Glace*

Prime Rib of Pork

*Brined bone in center cut of pork caramelized apples, Brandy, Scalloped Potatoes,
Fortun's Spicy Mustard Sauce*

Dessert

Fresh Fruit Cobbler

Wild berries, Pastry dough, Whipped Cream

Crème Brulée

Vanilla bean custard with grand marnier, caramel topping

Lemon Torte

Limoncello curd, Biscotti Almond crust, Fresh Berries, Whipped Cream

desert sage

DESSERT MENU

Chocolate Bomb \$15

chocolate decadence cake dipped in chocolate ganache, pistachios, fresh berries

Lemon Torte \$12

Pasty Cream with lemon short crust, covered with pine nuts, Almonds, Berries

Grand Marnier Crème Brûlée \$10

vanilla bean custard with grand marnier

Chocolate Molten Lava Cake \$12

dark chocolate cake with molten chocolate center, whipped cream, fresh berries

Carrot Cake \$11

spiced cake freshly grated carrots, layered with white chocolate, cream cheese frosting, raisin walnut caramel sauce

Assorted Gelato & Sorbets \$7

two scoops of your choice: chocolate, Tahitian vanilla coconut, wild berry, raspberry

6/1/11

desert sage

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Bar Menu

HAPPY HOUR 4 TO 7

TUESDAY-SATURDAY

50% OFF APPETIZERS

Kalbi Prime Flat Iron Steak \$18

Honey, soy, garlic marinades, Szechwan long green beans,

Spicy peanut sauce

Salsa Verde Pork Carnitas \$11

*Slow braised pork cheeks, Mexican farmers cheese,
Corn tortilla's, Cabbage, Avocado, lime, cilantro*

Meatball Ragu \$15

*Spicy pork, sausage, meatballs, fresh tomato ragu,
Swiss chard, ricotta cheese*

Clam Chowder & Arugula Salad \$14

Toasted pine nuts, parmesan cheese, Meyer lemon

Kobe Cheese Burger \$16.95

*Chef Keith's blend of Angus and Kobe style beef, toasted
brioche bun, apple smoked bacon, farm house cheddar cheese,
lettuce, red onion, tomato, sliced dill pickles, finishes with*

chef's special sauce

**Limited Supply Nightly*

desert sage

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Baja Fish Tacos \$11

*sautéed sole, shaved napa cabbage, cilantro, avocado
with lime sour cream, Pico de Gallo*

Sage Sliders \$11

*black angus ground sirloin, melted white cheddar, grilled red
onions, brioche bun, baby green salad*

Crispy Calamari \$14

*seasoned calamari with spicy sweet, sour, red chili sauce,
cilantro, chipotle dipping sauce*

Chicken Caesar \$12

*romaine hearts, sliced chicken breast, shaved parmesan,
croûtons, anchovy, mustard, garlic dressing*

St. Louis Baby Back Ribs \$15

*dry rubbed smoked pork ribs, house
made barbeque sauce, potato salad*

French Fries \$7

rosemary, parmesan, sea salt