



PALO VERDE MENU

CHOICE OF APPETIZER

Steadfast Mixed Baby Green Salad
baby winter greens, glazed local pecans, cabernet poached pears, smoked
artisan blue cheese, mulled spice dressing

Fall Harvest Chopped Salad
crisp baby gem lettuce, petit farmhouse tomato, puffed sweet corn, roasted
winter squash, haricot vert, red beans, local citrus vinaigrette

SOUP

Spiced Pumpkin Bisque
saigon cinnamon toasted pepitas, pumpkin pie creme fraiche, baby
herbs

CHOICE OF ENTREE

Kentucky Bourbon Brined Pork Chop
mashed maple and toasted chili yams, roasted broccolini, tart cherry compote, guajillo pork jus

Butter Basted Beef Tenderloin
garlic puree, mesquite spiced baby potato, roasted root vegetable, lemon essence, red crab fritter,
chimichurri, béarnaise

Seared King Salmon
butter toasted fregola, roasted heirloom beets, caramelized pistachio, chipotle red beet beurre

DESSERTS

Chestnut Mascarpone Panna Cotta
plum compote, maple anglaise, candied kumquat
Buche de Noel
chocolate cake, hazelnut praline ganache, mocha whipped cremeux

\$115 ++ PER PERSON

RESERVATIONS

VISIT WWW.OPENTABLE.COM/PALOVERDE-AT-BOULDERS-RESORT
480-488-7317

