



PANACHE

STARTERS

French Onion and Brandy Soup

Gruyère Cheese and Crouton

Panache Caesar Salad

Brushed Whole Leaf Baby Romaine, Shaved Parmesan Reggiano, Ciabatta Croutons, White Anchovy

Panache Salad

Baby Greens, Humboldt Fog Goat Cheese, Mango, Golden Beets and Brioche Crouton
with Sherry and Roasted Beet Dressing

Smoked Salmon

Roasted Beets, Whipped Goat Cheese, Orange Vinaigrette, Toasted Brioche

Escargot and Roasted Garlic Ravioli

Parsley Cream Sauce

Yellow Tomato Tart

Basil Crème Fraîche and Frisée Lettuce

Curry Spiced Roasted Shrimp

Yogurt Powder, Charred Scallions, Corncake and Hibiscus Glaze

The logo for PANAACHE features a large, stylized black letter 'P' with a thick stroke. To the right of the 'P', the word 'ANAACHE' is written in a black, all-caps, serif font. The background of the entire page is a light green floral pattern with various leaves and flowers.

PANAACHE

ENTREES

Seabass

Sweet Corn Crusted, Plantain Risotto, and Adobo Sauce

Dover Sole

Roasted Potatoes, Green Bean Provençale, and Lemon Butter Sauce

Scallops

Seared with Tagliatelle Pasta, Pork Belly, Smoked Butter
Grilled Asparagus and Heirloom Tomato Chutney

Maine Lobster

Butter Poached and Shelled, Wild Mushrooms, Lobster Essence and Potatoes Anna

Chicken Lasagna

Roasted Chicken, Spinach, Truffle Cream, Wild Mushroom, Pecorino Romano

Hazelnut Finished Pork Chop

Braised Cippolini Onions, Roasted Carrots, Spruce Tips and Huckleberry Glaze

Venison Loin

Red Wine Marinated, Smoked Mashed Chestnut, Roasted Apple, and Red Currant Sauce

Prime Filet Mignon 8 OZ.

Fingerling Potatoes, Asparagus and Red Wine Sauce

Prime Filet Mignon Oscar 8 oz.

Crab Meat, Asparagus, Topped with Hollandaise Sauce and Fingerling Potatoes

Osso Buco Milanese

Ricotta Gnocchi and Roasted Winter Vegetables

Prime NY Strip 14 oz.

Baked Potato or Baked Sweet Potato
Red Wine Demi-Glace, Béarnaise Sauce, or Maître d' Butter.

Prime Ribeye 14 oz.

Baked Potato or Baked Sweet Potato
Red Wine Demi-Glace, Béarnaise Sauce, or Maître d' Butter.