

# PALEY.

## RAW/STARTERS

Bread Service (v) <i>french loaf, unsalted butter, maldon sea salt</i> . . . . .	4
Heirloom Tomato Soup (v) <i>basil, manchego cheese crostini</i> . . . . .	10
Lobster Mac & Cheese <i>campanelle, mornay, cheddar, maine lobster</i> . . . . .	22
Shrimp Cocktail <i>jumbo shrimp, house-made cocktail sauce, green curry sauce</i> . . .	24
Shrimp Tempura Roll <i>tempura shrimp, chili aioli, cucumber</i> . . . . .	18
Hollywood Roll <i>spicy tuna, jumbo lump crab, avocado</i> . . . . .	16
Salmon Tacos <i>jalapeno sauce, tomato, avocado, radish, cilantro</i> . . . . .	15
Aspen Ridge Steak Tartare <i>caper, egg yolk, mustard, shallots, chives</i> . . . . .	16

## GREENS

(sourced from our local farmer's market)

Caesar <i>little gem, avocado, croutons, parmesan, *anchovy upon request</i> . . . . .	13
Baby Kale Salad (v) <i>beets, goat cheese, arugula, walnuts, orange balsamic, toast</i> . . . . .	14
Chinese Chicken Salad <i>napa cabbage, tofu, cashew, baby spinach, cucumber, mint, black vinegar sauce</i> . . . . .	15

## SIGNATURES

Seared Scallops (g) <i>white wine cream sauce, leeks, garlic</i> . . . . .	31
Seared Atlantic Salmon (g) <i>seasonal veggies, lentils, cashews, brown butter mustard sauce</i> . . . . .	24
Quinoa Stuffed Pepper (v*g) <i>bell pepper, eggplant, zucchini, marinara</i> . . . . .	19
Roasted "Mary's" Chicken <i>orange ginger glaze, seasonal vegetables</i> . . . . .	26
Pappardelle Bolognese <i>pork, tomato, parmesan, garlic</i> . . . . .	18
14 Day Dry Aged Prime Ribeye <i>18oz, bone-in aged prime ribeye, chimichuri, maldon salt</i> . . . . .	52
Aspen Ridge Prime Filet Mignon (g) <i>8oz, compound butter &amp; thyme</i> . . . . .	44
Wagyu Burger <i>8oz wagyu beef, Irish cheddar, heirloom tomato crown lettuce, onion sprouts (add bacon for \$2)</i> . . . . .	20
Berkshire Pork Chop <i>14oz, cauliflower puree, apple reduction, brussels</i> . . . . .	29
Grilled Lamb (g) <i>herb oil, salsa verde, puttanesca sauce, kale, arugula</i> . . . . .	42

## VEGETABLES

(sourced from our local farmer's market)

Brussels Sprouts (v*) <i>yellow curry, pomegranate seeds, white raisins</i> . . . . .	9
Cauliflower (v*g) <i>garlic, herb lemon oil</i> . . . . .	8
Broccolini <i>green pesto</i> . . . . .	10
Tater Tots (v) <i>parmesan, truffle oil, parsley, aioli, ketchup</i> . . . . .	9
Hand Cut Fries (v*) <i>ketchup</i> . . . . .	6

## TOASTS

Hass Avocado Toasts (v) -12- <i>cilantro, radish, lemon, maldon salt (add shrimp for \$12)</i>
Fresh Lump Crab Toast -21- <i>lemon aioli, carrot, cucumber, radish (add avocado for \$4)</i>
Chicken Liver Toast -14- <i>chicken liver pate, fried sage, shallots, butter, house pickles</i>

## COCKTAILS

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### HOUSE

Secret Garden <i>gin, matcha green tea, rosemary, arugula, chateau aloe, lime, tonic</i>
Crowd Pleaser <i>"Amaras" mezcal, pineapple, pacific coast mint, ancho reyes verde, lime</i>
Hang Loose <i>tequila, passionfruit, habanero tincture, aperol, lime, chili rim</i>
The Babe <i>vodka, lychee, st-germaine, lemon, lavender bitters</i>
The Titan <i>bourbon, rye, punt e mes, amaro nonino, forbidden bitters</i>
Last Call <i>kin white whiskey, blueberry, pomegranate, yellow chartreuse, creme de violette, lemon</i>
Summer Thyme <i>"Amaras" mezcal, yellow chartreuse, ancho reyes, thyme syrup, lime, black salt rim</i>

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### SEASONAL

Berry Fresh <i>cilantro infused gin, velvet falernum, strawberry puree, lemon juice</i>
Dutchess <i>"Nolet's" gin, lime juice, velvet falernum, egg white, simple syrup</i>
Queen Kapiolani <i>rum, creme de violette, lemon, simple syrup, prosecco</i>

## DESSERTS

House Spun Sorbet -6- <i>ask your server for today's flavor</i>	Popcorn Ice Cream -9- <i>brown butter powder, salted chocolate rocher</i>	S'mores Trifle (g) -9- <i>chocolate cremeaux, burnt marshmallow, graham crumble</i>	Basque Style Cheesecake -9- <i>pomegranate syrup, granola garnish, avocado ice cream, meringue shards</i>
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(v) Vegetarian (v\*) Vegan  
(g) Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% Service Charge Added on Parties of 6 or More  
Menu Curated by Chef Brian Hill

# WINE LIST

## WITHOUT PROOF

-7-

Easy Breezy  
*blueberry, pomegranate,  
yuzu, lemonade*

60/40  
*orange, vanilla bean, lemon,  
club soda*

Pennyroyal Tea  
*passionfruit, ginger, lemon,  
black tea*

## WINES BY THE GLASS

LAURENT-PERRIER <i>Brut</i>   Champagne, France . . . . .	18/100
MOËT & CHANDON <i>Brut</i>   Champagne, France (187ml) . . . . .	22
VILLA SANDI, "IL FRESCO" <i>Prosecco Brut</i>   Veneto, Italy . . . . .	12/45
GÉRARD BERTRAND, CRÉMANT DE LIMOUX <i>Brut Rosé '15</i>   France . . . . .	12/45
PERRIER JOUËT <i>Grand Brut</i>   Champagne, France (375 ml) . . . . .	60/120
CUVAISON <i>Chardonnay '15</i>   Napa Valley, CA . . . . .	18/70
STAR LANE <i>Sauvignon Blanc '16</i>   Santa Barbara, CA . . . . .	14/50
GIOCATO <i>Pinot Grigio '14</i>   Primorska, Slovenia . . . . .	12/45
QUINN <i>Rosé, '18</i>   Provençal, France . . . . .	15/50
LA SILICIEUSE <i>Sancerre '16</i>   France . . . . .	17/55
ARGYLE RESERVE <i>Pinot Noir '16</i>   Willamette, OR . . . . .	17/65
QUILT <i>Cabernet Sauvignon '15</i>   Napa Valley, CA . . . . .	18/70
CAMBRIA <i>Syrah '14</i>   Santa Maria Valley, CA . . . . .	15/50
TINTO NEGRO <i>Malbec '14</i>   Mendoza, Argentine . . . . .	16/65

## SPARKLING & CHAMPAGNE

ROEDERER ESTATE, L' ERMITAGE <i>Brut '09</i>   Anderson Valley, CA . . . . .	85
JM GOBILLARD <i>Prestige Brut, Rosé '11</i>   Champagne, France . . . . .	105
BOLLINGER <i>Brut</i>   Champagne, France . . . . .	150
VEUVE CLICQUOT <i>Brut Rosé</i>   Champagne, France . . . . .	160
GRAND SIECLE <i>Grand Cuvee</i>   Champagne, France . . . . .	320
KRUG <i>Brut</i>   Champagne, France . . . . .	425
DOM PERIGNON <i>Brut '09</i>   Champagne, France . . . . .	460
CRISTAL <i>Brut '09</i>   Champagne, France . . . . .	560

## CHARDONNAY

J. WILKES '15   Santa Maria Valley, CA . . . . .	50
LULI '14   Santa Lucia Highlands, CA . . . . .	55
DOMAINE ÉMILIAN GILLET '14   Burgundy, France . . . . .	65
BREWER CLIFTON '13   Santa Rita Hills, CA . . . . .	70
PATZ & HALL '15   Sonoma Coast, CA . . . . .	70
DOMAINE EDEN '12   Santa Cruz Mountains, CA . . . . .	75
DOMAINE BONGRAN '10   Burgundy, France . . . . .	90
CHATEAU MONTELENA '13   Napa Valley, CA . . . . .	100
FLOWERS '14   Sonoma Valley, CA . . . . .	100
DOMAINE ANDERSON '13   Anderson Valley, CA . . . . .	120
HANZEL '13   Sonoma Valley, CA . . . . .	120

## SAUVIGNON BLANC

ILLUMINATION '15   Napa Valley, CA . . . . .	60
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## MORE WHITE WINE

TIMPA DE PRINCE <i>Ferrocinto '12</i>   Italy . . . . .	40
TENSHEN <i>Rhone Style Blend '15</i>   Central Coast, CA . . . . .	50
SEPPI LANDMANN <i>Pinot Gris '11</i>   Alsace, France . . . . .	50
KIRALYUDVAR, TOKAJI FURMINT SEC '12   Hungary . . . . .	50
E. GUIGAL <i>Condrieu '13</i>   Rhône Valley, France . . . . .	130

## PINOT NOIR

RITA'S EARTH BABCOCK '16   Santa Barbara County, CA . . . . .	45
GARY FARRELL '15   Russian River Valley, CA . . . . .	80
FLOWERS '16   Sonoma County, CA . . . . .	90
BONACCORSI '13   Santa Rita, CA . . . . .	95
VINCENT LATOUR, VOLNAY '12   France . . . . .	130
KOSTA BROWNE '14   Sonoma County, CA . . . . .	195

## CABERNET SAUVIGNON & CABERNET BLENDS

PETIT MANOU, MÉDOC <i>Bordeaux '14</i>   France . . . . .	60
FORTRESS '15   Sonoma County, CA . . . . .	70
SBRAGIA FAMILY VINEYARDS '13   Dry Creek Valley, CA . . . . .	80
ADAPTION '14   Napa Valley, CA . . . . .	110
APERTURE '15   Alexander Valley, CA . . . . .	120
CADE '13   Napa Valley, CA . . . . .	200
PLUMPJACK '13   Napa Valley, CA . . . . .	240

## MORE RED WINE

DON DAVID <i>Malbec '16</i>   Argentine . . . . .	55
PETALOS '15   Bierzo, Spain . . . . .	60
DOMAINE JÉRÔME GRADASSI '14   Châteauneuf-du-Pape, France . . . . .	115
FINES ROCHES '07   Châteauneuf-du-Pape, France . . . . .	120
COTE- ROTIE Brune et Blonde Guigal '12   Appilations, France . . . . .	120
AMARONE DELLA VALPOLICELLA <i>Classico '10</i>   Negrar, Italy . . . . .	125
NEGRETTI, BRICCO AMBROGGIO '05   Barolo, Italy . . . . .	135
DOMAINE SERENE '12   Willamette Valley, OR . . . . .	147

## MERLOT

SILVERADO VINEYARDS '13   Napa Valley, CA . . . . .	80
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## ZINFANDEL

SEGHESSIO '14   Sonoma County, CA . . . . .	100
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## SWEET WINE

CHÂTEAU LA RAME, SAINTE-CROIX-DU MONT '97   France (375 ml) . . . . .	60
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