

# palo santo

## NYC RESTAURANT WEEK - THREE COURSE PRIX FIXE MENU \$45

Please note our menu changes daily, this is just a sample of the items that may be available during restaurant week!

### APPETIZERS

tortillas & avocado  
roasted garlic & almond soup fennel / cream / chile oil  
heart of palm pistachios / pea shoots / mango  
mushroom quesadilla homemade tortilla / quesillo / queso fresco  
tuna ceviche sweet potato / boiled hominy / cilantro / maiz tostado  
grilled calamari fennel / parsley / purple potatoes / kalamata olives  
anticuchos pork livers & hearts / chile aioli / chili paste

### TACOS

chicken mole / grilled fish / rajas con crema

### MAIN COURSES

coconut plantain stew coconut milk / jasmine rice / bok choy  
seared scallops butternut squash puree / pinenut pesto / mushroom  
shrimp mofongo green plantain / sofrito picante / mojo criollo  
pato en mole poblano seared duck breast / braised leg / black bean sope  
platano relleno grass-fed beef / quesillo / avocado salad  
slow cooked pork roasted pineapple / tortillas / adobo / chicharron  
grass fed skirt steak chimichurri / grilled scallion / potatoes a la plancha

### POSTRES

guava sorbet  
chocolate pecan bread pudding vanilla ice cream  
coconut tres leches pineapple  
vanilla panna cotta citrus slices  
lime pie ginger crust / whipped cream

\*20% service fee will be added to parties of six or more\* \$2.99 fee is charged for each card transaction\*  
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness"  
Please alert your server of any food allergies. All of your food will be made to order. We appreciate your patience.