

THE RESTAURANT AT
PALOMAR[™]
SAN DIEGO
A KIMPTON® HOTEL

- BURRATA** *roasted peaches, elderflower vinaigrette, American prosciutto, opal basil* | 18
- MARINATED HEIRLOOM TOMATOES** *zhug, puffed rice cracker, shiso and lemon basil, lemon olive oil* | 16
- ROASTED EGGPLANT HUMMUS** *avocado, golden cherry tomatoes, toasted sunflower seeds, preserved lemons, za'atar, warm pita* | 15
- BIG SUMMER GREENS SALAD** *carlsbad strawberries, drake farm goat cheese, aged balsamic, pistachios, mint, olive oil* | 16
- FRIED HALF CHICKEN** *roasted garlic and red wine glaze, tossed with parmesan and pickle chilies served with grilled broccoli slaw and a cornbread muffin* | 26
- PRIME HANGER STEAK** *balsamic and tamari marinade, brushed with miso butter, black garlic aioli, parmesan and herb fries, green salad* | 30
- GRILLED LOCAL WHITE BASS** *girl and dug braised beets, green goddess dressing, local lettuces* | 28