



Appetizers and Salads

Curried Crispy Calamari with Mango-jalapeño chutney		\$9
Wild Boar & Kim Chi Wontons with a sweet-sour-spicy dipping sauce		
	Choice of fried or steamed...	\$9
Soup of the Day	cup...	\$3
	bowl...	\$5
Charcuterie Platter: a duo of house-cured meat, sausage &/or house-made pate, two cheeses, pickles & accoutrements	<i>a great appetizer to share with the table</i>	\$15
Caesar Salad with extra-long croutons and white anchovies		\$8
	Entrée size...	\$15
	Entrée size with ½ grilled baby chicken	\$19
	Entrée size with grilled saffron prawns	\$20
<i>Global Salad:</i> sunflower sprouts, fresh strawberries & baby arugula with toasted sunflower seeds & pomegranate-balsamic vinaigrette		\$10

Sides

Three cheese macaroni and cheese topped with horseradish bread crumbs	\$8
Grilled asparagus tossed with olive oil, fleur de sel & pepper	\$5
White Truffle oil and parmesan fries	\$7
Local Sugar Snap Peas sautéed with garlic & ginger	\$5

Entrees

Pan Seared Halibut with fresh pea risotto with shaved Paive (Italian table cheese) wilted local greens and lemon buerre blanc	\$27
Apple Butter Glazed Porterhouse Pork Chop with scallop potatoes and braised local cabbage	\$22
Pan Seared Scallops with pickled ginger-wasabi aioli & wasabi tobiko served with bamboo infused short grain rice & a spring salad of pea shoots & radish	\$28
Grilled cumin rubbed Skirt Steak with Chimichurri sauce, caramelized onion, cheese & jalapeño tamale and grilled asparagus	\$26
Seared Normandy Duck Breast with orange gastrique, spiced baby carrots & Israeli Couscous stuffed eggplant	\$27
Mixed Grill: Sherry-Saffron Marinated Prawns & House-made Sausage with sautéed Local sugar snap peas served with herb couscous & aioli	\$25
Sweet Soy Marinated Tofu Hot Pot with soba noodles & spring vegetables in a miso broth	\$19
North Wind Farm Grilled Baby Chicken with Mango Voodoo BBQ sauce, mashed potatoes & grilled asparagus	\$24

Gratuity added to parties of five or more.

Substitutions are a dollar.

The Global Palate is dedicated to giving their customers all-natural, hormone free meat, as well as wild fish. Our chickens come from North Wind farms in Tivoli. Our ducks come from La Bella Farms. The majority of the vegetables we use are gardened locally such as RSK Farms, Maynard's Farm & our own garden.

Think globally-eat locally.

Chef Jessica Winchell