



ESCARGOT  
CASSOLETTE  
*herb garlic butter*

14



GARLIC  
& PRAWNS  
*sauté jumbo  
prawns*

15



PASTEL DE  
BACALAO  
*Portuguese style  
cod fish cakes*

10



CAVIAR  
& DONUTS  
*citrus donuts and  
royal Osetra caviar*

19



DUCK, PORK  
& FIG TERRINE  
16



OLIVES &  
ALMONDS  
*honey roasted  
marcona  
almonds and  
citrus marinated  
castelvetrano olives*  
8



CHEESEMONGER'S  
CHOICE  
24



CHISTORRA  
HOT DOG  
*chistorra sausage,  
chimichurri,  
sport peppers,  
garlic ailoi, homemade  
curry ketchup,  
potato bun*  
11



CHARRED  
BLACK PEPPER BEEF  
CARPACCIO  
*truffle chimichurri*

17



SAUTEED  
HEN OF THE WOODS  
*marcona almonds,  
pistou watercress*

21



JAMON  
IBERICO  
*pan con tomate*  
26



OYSTERS  
*port gelée, pickled shallots,  
American caviar,  
chive oil*  
24



COUNTER REFORMATION

4200 EAST PALM CANYON DRIVE

PALM SPRINGS, CALIFORNIA, 92264

PH: 760.770.5000

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.