



PARKER
PALM SPRINGS

To Share (or not)

House Pomegranate Hot Smoked Salmon
Watercress, Creamy Kefir, Pickled Onion, Focaccia Crostini
\$19

Canapé Tower
Charred Togarashi Ahi Tuna, Asian Seaweed Salad

Bellwether Ricotta, Shaved Baby Fennel,
Jerusalem Artichoke, Citron- Olive Oil on Rye Bread

Paella Bites with Saffron Aioli
\$24

Wagyu Sliders
Tomato Jam, Smoked Cheddar, Fresh Chili-Cucumber Pickle,
Smoked Black Pepper Brioche Bun
\$16

Meze
Hummus, Baba Ghanoush, Muhammara,
Marinated Imported Olives, Feta, Grilled Pita
\$17

Wild Mushroom and Brie Pita Pizza
Truffle Oil, Wild Arugula and Pickled Onion Salad
\$17

Hand Cut Estate Made Potato Chips
Guerande Gray Salt
\$8

California Artisanal Charcuterie
Balsamic Fig Jam, Cornichons, Whole Grain Mustard
\$19

Cheese Selection
Mt. Baldy, France, Soft, Goat Cheese
Red Hawk, California, Semi Soft, Cow
Barely Buzzed, Utah, Espresso and Lavender Rubbed, Cow
Petite Basque, France, Firm, Sheep
Bleu d'Auvergne, France, Blue Cheese, Cow
Choice of: two \$18 three \$22
served with Stone Fruit Jam, Local Dates, Coachella Honey,
Grilled Walnut Sourdough Toast

Dessert Trio
Lemon Meringue Tart ~ Date Financier ~ Espresso Dome
\$16

Cocktails

Colette
Clase Azul Blanco Tequila, Cucumber, Fino Sherry, Lime, Suze, & Agave Nectar

Bon Voyage
El Silencio Mezcal, Pineapple, Cyrano Roxanne Armagnac, Cinnamon, & Lime

Genevieve
Kikori Japanese Whiskey, Ginger, Grapefruit Oils, Sea Salt, & Yuzu Bitters

Ava
Chopin Potato Vodka, Lime, Passion Fruit, Agave, & St. Germain

Havana Cocktail
Monkey 47 Gin, Lemon, & Apricot

La Bomba
Real McCoy 3yr Aged Rum, Raspberries, & Lime
\$19

Beer

Czechvar Lager, Czech Republic \$10
Coedo Shiro Hefeweizen, Japan \$12
Samuel Smith Organic Lager, England \$10
Orval Trappist Ale, Belgium \$14
Por Favor IPA, Mexico \$10
Tona Lager, Nicaragua \$10

Wine

Taittinger Brut NV \$25
Chateau d'Esclans "Whispering Angel" Rosé 2016 \$20
Pierre Riffault Les 7 Hommes Sancerre 2016 \$18
Patz & Hall "Dutton Ranch" Chardonnay 2015 \$19

Flowers Pinot Noir 2015 \$27
Stag's Leap Petite Syrah 2014 \$21
Heitz Cellars Cabernet Sauvignon 2012 \$23
David Givaudan, Le Bête Red Wine 2015 \$17