

# PA'LA

*for the people...*

**Chef's week 2025**

**66 / p**

**First Course  
choice of**

**Beef carpaccio** + Matsutake ponzu + red pepper + charred onion + black garlic aioli

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**Ocean trout tiradito** + tomato jam + cucumber + smoked fennel miso + pink peppercorn

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**Entrée  
choice of**

**K4 Arizona Copperstate bavette** (6oz) + Salvitxada + Peruano beans

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**Wood-fired branzino** + pine nut gremolata + Kohoran + shishito pepper

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**Dessert  
choice of**

**Tres Leches Cake** + Date Caramel + Cocoa Mascapone Whip

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Lavender Honey **Crème Brulée** + Kumquat + Orange Blossom Syrup

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**Wine Pairing available**

**44 / p**

We use organic produce, wild fish, sustainable meat and support family owned businesses

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to all checks. No substitution.

Chef's week 08.2025