

PA'LA

for the people...

Chef's week 2025

66 / p

**First Course
choice of**

K4 Beef carpaccio | tomato ponzu aioli + Parmigiano Reggiano + fermented red pepper + chive

~

Wood fired Shishito Peppers | tonnato + Controne pepper

~~~~~

**Entrée  
choice of**

**K4 Arizona Copperstate bavette** | sweet corn miso + King Trumpet mushroom

~

**Wood-fired Sea Bream** | shiso chimichurri + Khorasan grains + Romano beans

~~~~~

**Dessert
choice of**

Pistachio Basque Cheesecake | macerated cherries

~

Sweet Corn Parfait | peach + peach crumble + caramel corn Diplomat cream

~~~~~

**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.