

Dinner at the Panama Hotel
Winter 2010



MARIA'S PUEBLO CHICKEN TORTILLA SOUP	6/9
TUSCAN TOAST PLATTER with Tuscan relish, goat cheese, olive medley and whole roasted garlic	10
GRILLED GLOBE ARTICHOKE with roasted garlic aioli	9
AHI TUNA CEVICHE with avocado, red onion, Serrano chile, cherry tomatoes and cilantro	14
MINI DIVER SCALLOP TOSTADAS with green garlic guacamole and cherry tomato salsa	10
DUNGENESS CRAB AND AVOCADO with oranges and creamy Meyer lemon dressing	12
SIDE OF HAND CUT PANAMA FRIES with 3 dipping sauces	6
MIXED BABY GREENS SALAD with fennel, oranges, avocado, cranberries and a Champagne vinaigrette	5/9
BUTTER LETTUCE AND RADICCHIO SALAD with pears, Point Reyes blue cheese, spiced pecans and white balsamic vinaigrette	9
RED AND GOLDEN BEET SALAD warm goat cheese, arugula, toasted walnuts and citrus vinaigrette	9
CAESAR SALAD chopped romaine, sourdough croutons and shaved Parmigiano-Reggiano add grilled chicken/prawns/salmon	8 12/14/19
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CRISPY CALAMARI FRITTI SALAD with mixed greens, avocado, salsa fresca and cilantro-lime vinaigrette	14
BAJA SEAFOOD SALAD grilled fresh seafood, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, served with tortilla chips	19
PAPPARDELLE PASTA with grilled asparagus, poached egg, garden peas, green garlic, pine nuts and brown butter	16
FIRE ROASTED POBLANO CHILE stuffed with quinoa, mushrooms, goat cheese, and pine nuts with smokey red chile sauce; served with Mexican rice and grilled squash	16
OVEN ROASTED ORGANIC CHICKEN BREAST with porcini vinaigrette, parmesan and garlic sformati and sautéed spinach	19
GRILLED PORK CHOP with sage chipotle glaze, roasted sweet potato and parsnip hash with Applewood smoked bacon and topped with a green apple relish	23
LAMB SHANK braised with Merlot, prunes and herbs over parmesan and rosemary creamy polenta	25
FILET OF SALMON with roasted root vegetables, Yukon Gold potatoes, Brussels sprout leaves and toasted almonds, served with a Meyer lemon beurre blanc	25
PANAMA BURGER AND HAND CUT FRIES 12oz natural Angus burger with avocado, Tillamook cheddar or Jack cheese, tomatoes and Applewood smoked bacon on a La Brea bakery bun with Guajillo and Pasilla chile aioli	14
GRILLED NEW YORK STEAK 12oz Midwest naturally farmed center cut steak with Point Reyes blue cheese and herb butter, served with Serrano cornbread salad with grilled red onions, cherry tomatoes, roasted pumpkin and arugula; dressed in a sherry-lime vinaigrette Add Panama fries 3	26
APPLEWOOD SMOKED BACON WRAPPED MEATLOAF with parsnip-potato puree, Brussels sprout leaves baby carrots and a port wine demi-glace	19



415.457.3993 panamahotel.com

20% gratuity may be added to parties of 6 or more, we will accept up to 2 credit cards per table.
Please, no separate checks.