



# Dinner at the Panama Hotel

## winter 2012

MARIA'S PUEBLO CHICKEN TORTILLA SOUP	homemade soup with chicken, crispy tortilla strips, queso fresco, corn and fresh avocado; garnished with sour cream, lime and cilantro	6/9
TUSCAN TOAST PLATTER	with Tuscan relish, Laura Chenel goat cheese, olive medley and whole roasted garlic	13
GRILLED GLOBE ARTICHOKE	with roasted garlic aioli	9
FRESH, LOCAL DUNGENESS CRAB IN HALF AN AVOCADO	with creamy lemon/lime vinaigrette garnished with oranges	14
AHI TUNA CEVICHE	with avocado, red onion, Serrano chile, cherry tomatoes and cilantro	14
STEAMED MUSSELS	with chorizo, thyme, fennel, parsley and chives in a white-wine butter sauce, served with garlic crostini	13
MINI DIVER SCALLOP TOSTADAS	with guacamole and cherry tomato salsa, garnished with micro greens	10
BUTTERNUT SQUASH RAVIOLI	filled with chipotle goat cheese served with a lemon bierre blanc, candied pecans, crisp basil and drizzled with brown butter over baby arugula	13
SIDE OF HAND CUT PANAMA FRIES	with 3 dipping sauces	6
FUYU PERSIMMON AND POMEGRANATE SALAD	mixed greens, arugula, Fuyu persimmon, pomegranate, toasted hazelnuts and shaved fennel with crumbled feta cheese and a honey-orange vinaigrette	10
RED AND GOLDEN BEET SALAD	warm walnut encrusted Laura Chenel goat cheese, arugula, and citrus vinaigrette	9
CAESAR SALAD	chopped romaine, sourdough croutons and parmesan cheese crisp	8
	add grilled chicken/prawns/salmon	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 shitake and portabella mushrooms, greens and Bombay Sapphire gin cream sauce	18
FIRE ROASTED POBLANO CHILE	stuffed with quinoa, mushrooms, Laura Chenel goat cheese, and pine nuts with smoky red chile sauce; served with Mexican rice and grilled squash	18
MARY'S FREE RANGE ORGANIC CHICKEN BREAST	oven roasted with porcini vinaigrette, parmesan and garlic sformati and sautéed spinach	19
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	natural Star Ranch Angus burger with Tillamook cheddar or Jack cheese, tomatoes and Applewood smoked bacon on a La Brea bakery bun with Guajillo and Pasilla chili aioli	14
PORK CHOP	grilled cubano marinated pork chop on Wehani rice pilaf with corn, peas, cilantro and red onions; garnished with watercress greens dressed in a white balsamic vinaigrette; served with Carolina mustard sauce	23
SNAKE RIVER FARMS AMERICAN KOBE FLAT IRON STEAK	port wine reduction, sautéed green beans, baby carrots and a wild mushroom, yellow onion sourdough bread pudding with thyme, garlic and a pinch of Cayenne pepper	27
BEEF SHORT RIBS	with sautéed rainbow Swiss chard, Yukon gold potato mash and crispy buttermilk battered onion rings	24
LAMB SHANK	braised with Merlot, prunes and herbs over parmesan and rosemary creamy polenta	26



The Panama Hotel and Restaurant [PanamaHotel.com](http://PanamaHotel.com) 415.457.3993

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