

Palm Desert Restaurant Week: Cork Tree California Cuisine Menu

October 27–November 2, 2008

First Course

Cauliflower-Curry Soup

Chili Oil, Mini Crab Cake, Celery Remoulade

or

Goat Cheese Raviolis & Duck Confit

Roasted Asian Pears, Pomegranate Syrup, Micro Greens

or

Mini Shrimp Tacos Wrapped in Prosciutto

Brussels Sprouts-Carrot-Daikon Cole Slaw, Spicy Aioli

Entrees

Boneless Prime Short Ribs

Cabernet-Cranberry Reduction, Roasted Parsnip Flan, Glazed Citrus Baby Carrots

or

Seared Scottish Salmon, Day Boat Scallop

Parpadelle Pasta, Baby Artichoke, Oven Dried Tomato, Lobster Broth,
Basil-Scallion Pesto

or

Grilled Duck Breast, Wild Mushroom-Leek Tortellini Gratin

Figs, Port-Balsamic Compote

Desserts

Pear-Almond Clafouti

White Chocolate Sherbet

or

Raspberry Tea Panna Cotta

"Chambord Liqueur"

or

Frozen Java-Espresso Tiramisu

Hazelnut Cream