

# palo santo

## NYC RESTAURANT WEEK - THREE COURSE PRIX FIXE MENU \$45

Please note our menu changes daily, this is just a sample of the items  
that may be available during restaurant week!

### APPETIZERS

homemade tortillas & avocado  
avocado gazpacho chile oil / tortilla crisps / cucumber  
shaved chayote salad watercress / citrus / vanilla reduction  
squash blossom quesadilla homemade tortilla / quesillo / queso fresco  
mah mahi ceviche sweet potato / boiled hominy / cilantro / maiz tostado  
anticuchos pork hearts & livers / chile aioli / chili paste

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### MAIN COURSES

#### TACOS

barbacoa / grilled fish / rajas con crema

#### ENTREES

coconut plantain stew coconut milk / jasmine rice / bok choy  
pan roasted wild striped bass platano maduro / hot slaw / salsa verde  
pato en mole poblano seared duck breast / braised leg / black bean sope  
platano relleno grass-fed beef / quesillo / avocado salad  
slow cooked pork roasted pineapple / tortillas / adobo / chicharron  
grass fed skirt steak chimichurri / grilled scallion / potatoes a la plancha

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### POSTRES

guava sorbet  
chocolate pecan bread pudding ice cream  
coconut tres leches blueberry compote  
vanilla panna cotta orange / flor de jamaica  
lime pie ginger snap crust / whipped cream

\*20% service fee will be added to parties of six or more\* \$2.99 fee is charged for each card transaction\*  
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness"  
*Please alert your server of any food allergies. All of your food will be made to order. We appreciate your patience.*