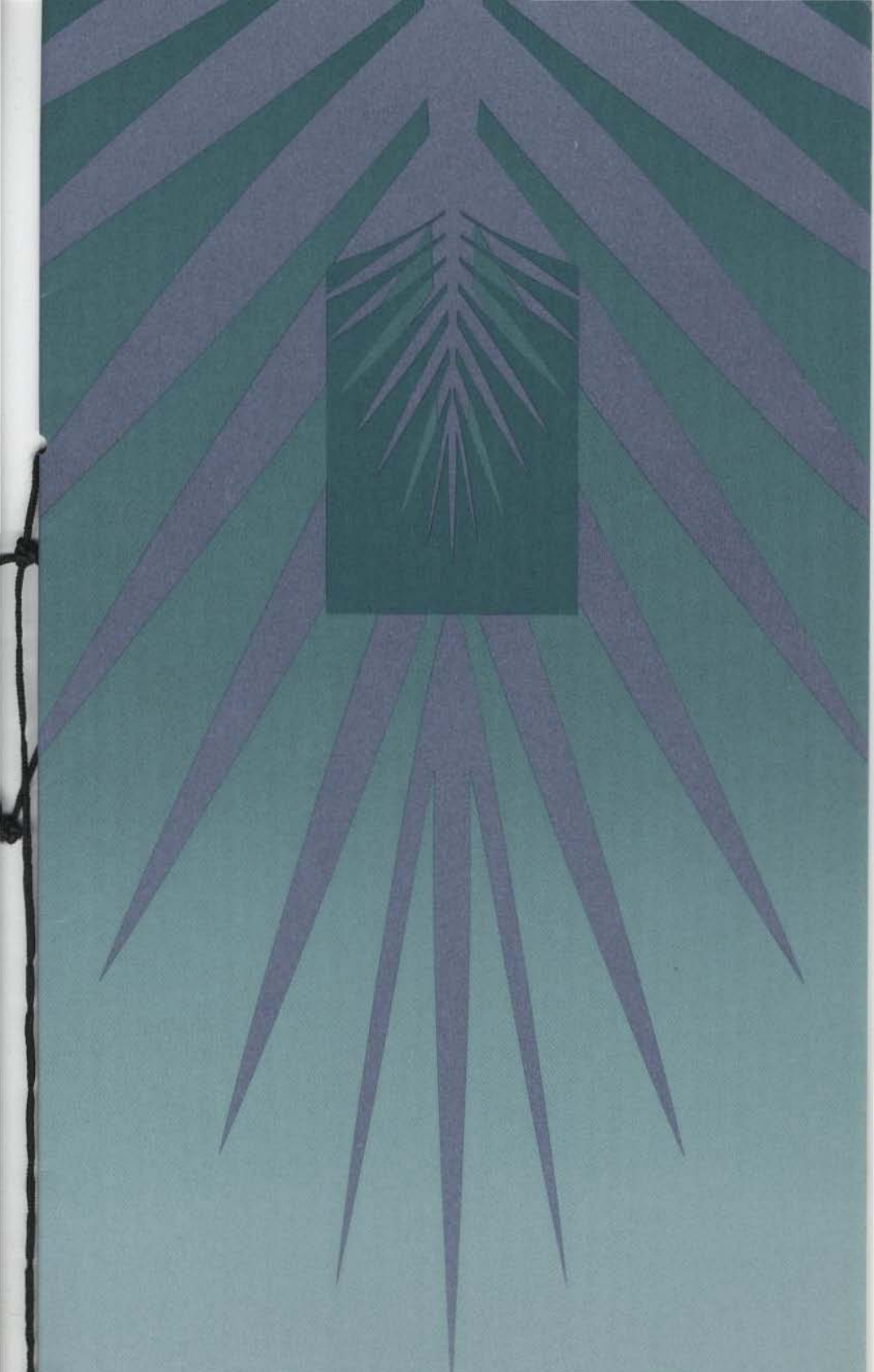


A large, stylized graphic of a palm frond dominates the upper two-thirds of the page. It is composed of numerous sharp, triangular segments radiating from a central point at the top. The segments are colored in alternating shades of teal and a darker, muted green. A solid dark green rectangular block is positioned at the base of the frond's central shaft. The background of the entire page is a light, dusty blue.

Palmier

B I S T R O

Bon Appetit!

Jeanne Driscoll
and
Chef Jean-Pierre,
Proprietors,
Welcome
You
to
Palmier!

First Courses

.....

*Served with a warm semolina baguette and
sweet whipped butter.*

Gratinée Lyonnaise 3.50

Onion soup, Lyon style, with Emmenthal cheese.

Soup du Jour 3.50

Tomato Bisque 4.25

Fresh tomato and basil bisque en croûte.
(Please allow at least ten minutes).

Cheese Selection A.Q.

Served with seasonal fresh fruit.

Chicken Enrobed with Pine Nuts 5.25

Served on a bed of romaine with a fresh
savory and garlic cream sauce.

Crêpes aux Fruits de Mer 3.95

Small French crêpes stuffed in a
pouch with sea scallops, shrimps,
ricotta and basil.

Chilled Mussels au Vinaigre 6.50

New Zealand green lip mussels
with a champagne vinegar sauce.

New Zealand Green Lip Mussels 7.25

Steamed in a lightly spiced
vegetable broth, topped with
a garlic and saffron aioli.

Pâté Maison 6.75

One slice of your choice of
today's selection served with
cornichons, red onions, capers,
egg and Dijon mustard.

Brie with Pine Nuts 5.25

Warm French brie topped with toasted pine
nuts. Accompanied by basil-cilantro pesto
and sun-dried tomato pesto.

Quiches

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Quiche Lorraine 8.50

Ham, Emmenthal cheese and egg custard
baked in a flaky tart shell. Complemented
by a fresh greens salad, tossed with our
ravigote dressing.

Quiche Maison 8.50

Changing daily and served with a fresh
greens salad tossed with our ravigote dressing.

Salads

Charcuterie Salads

Choice of One	4.50
Two	5.95
Three	7.25

Salade Verte

Romaine lettuce with feta, Emmenthal and Parmesan cheeses, bacon, walnuts, Niçoise olives and toasted croutons, tossed in our ravigote dressing.	6.95
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Chicken Salad with Walnuts and Apples

Our country-style chicken salad with fresh herbs, walnuts and green apples, in our own special dressing, over crisp greens.	8.25
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Grilled Chicken Salad

Breast of chicken tenderloins marinated in a herbes de Provence olive oil, served over fresh mixed greens and finished with a garlic rémoulade.	8.50
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Magret of Duck

Fresh duck breast, grilled and served over a bed of frisée and mâche, tossed in a basil-raspberry vinaigrette.	12.25
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Pasta

Paglia e Fieno

Semolina and spinach angel hair pasta, finished with prosciutto, green peas and a fresh Parmesan cream sauce.	10.25
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Linguine Jardinière au Roquefort

Fresh semolina linguine tossed with julienned garden vegetables, extra-virgin olive oil, garlic and topped with French Roquefort cheese.	10.25
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Tortellini with Wild Mushrooms

Parmesan and ricotta-filled egg pasta in a wild mushroom and Madeira wine sauce.	11.50
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Scallops with Tomato-Basil Fettucine

Sauteed scallops with fresh and sun-dried tomatoes, served over tomato-basil fettucine with cilantro pesto.	13.25
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Half orders of pasta are available to enjoy as a first course.

Baguette Basket

Basket of warm semolina baguette with sweet whipped butter.	1.50
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Entrees

Accompanied by a greens salad tossed in a ravigote maison.

Crispy Sea Bass

Fresh sea bass wrapped with thin potato slices, then sautéed. Served over a bed of snow peas with a Xérès vinegar sauce.	13.50
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Bouillabaisse Maison

Our own version of this classic favorite with fresh fish, mussels and shrimp in a spicy vegetable broth, topped with a garlic saffron aioli.	13.95
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Scampi Provençale

Shrimp sautéed with fresh and sun-dried tomatoes, white wine, onions, pine nuts, basil and tarragon. Served over semolina linguine and julienned vegetables.	15.50
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Poulet Forestier

Boneless chicken breast sautéed with mushrooms, fresh herbs, white wine and shallots in a delicate cream sauce.	12.25
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Boudin Blanc

White sausages of veal and pork, served with sautéed apples, red cabbage and Dijon mustard.	10.95
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Grilled New Zealand Rack of Lamb

Fresh grilled New Zealand rack of lamb, layered with a whole grain mustard.	15.95
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Filet Mignon au Poivre Vert

Tenderloin of beef sautéed and finished with a cognac and green peppercorn demi-glace.	15.75
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Grilled Veal Chop

Grilled veal chop, finished with a black olive Niçoise and red bell pepper sauce.	16.50
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Plat du Jour

Chef Jean-Pierre's creation, changing daily.	A.Q.
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Poisson Frais

Today's freshest catch prepared in our unique style	A.Q.
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Desserts

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French Pastries and Tarts	4.50
Berry Crème Brûlée	4.50
Chocolate Mousse	4.50
Cheesecake and Tortes	4.50
Chocolate Truffle	2.50
Chocolate Box	6.50

Beverages

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Palmier Blend Coffees	1.25
Regular or Swiss Water Decaffeinated	
Espresso	Single 1.75 Double 2.25
Cappuccino	2.50
Tea - Hot or Iced	1.25
Palmier's Darjeeling Blend, Fruit-Flavored Black Teas, Herbal Teas.	
Milk	1.25
Mineral Waters and Natural Sodas	1.50
Fresh Fruit Juices	1.75

*All items from our menu, as well as our charcuterie,
are available to go. Call and charge your order so we
can prepare your selection before your arrival.*



902 West Washington Street
San Diego, California 92103
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Brunch • Lunch • Dinner
Catering • Carry-Out

N. A. — A. C.
Bistro / Tavern



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