

# MENU TOOLKIT



**GREATER**  
palm springs  
**RESTAURANT**  
**WEEK**  
JUNE 2-11  
DINEGPS.COM

PRESENTED BY:

Good things  
come from  
**Sysco**  
Riverside

## IT'S ALL ABOUT THE MENU

### TIPS FOR A SUCCESSFUL GREATER PALM SPRINGS RESTAURANT WEEK EVENT



Menu needs to be robust and of good value.



Improve word-of-mouth by showcasing your best dishes.



Be creative and descriptive of menu items.



Use Instagram, Facebook and Twitter to promote your menu.



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#### YOUR RESTAURANT NAME OR LOGO

#### DINNER

##### FIRST COURSE *A choice of*

Young Romaine Salad  
Lemon Caper Dressing, Shaved Parmesan, Sourdough Crouton  
La Marca Prosecco \$9

Roasted Tomato and Basil Soup  
Fresh Herbs, Gorgonzola Cheese and Garlic Crostini  
Chateau St. Jean Fume Blanc, Sonoma County, 2009 \$10

Crab Cake  
Celery Salad and Remoulade Sauce  
Meliora Chardonnay, Santa Rita Hills, CA 2011, \$12

**SUPPLEMENTAL DISH**  
Sweet Corn Agnolotti with Mascarpone and Reggiano \$12

##### SECOND COURSE *A choice of*

Pan-Sauteed Maine Diver Scallops  
Confit Fingerling Potatoes, Hazelnut Brown Butter and Mache Salad  
Schafer-Frohlich Medium Dry Nahe Reisling, 2010 \$10

Roasted Jidori Chicken  
Garden Ragout of Sweet White Corn, Petite Green Peas, Pearl Onions  
Baby Red Potatoes, Carrots and Roasted Chicken Jus  
Chateau Monbousquet White, Bordeaux, 2004 \$12  
Grilled Flat Iron Steak  
Homemade Mac & Cheese, Stuffed Sweet Onion, Farmer's Market Watercress,  
Shaved Red Onion Corn Ciabatta, White Wine Beef Sauce  
Broadside Cabernet Sauvignon, Margarita Vineyard, Paso Robles, CA 2010 \$14

**SUPPLEMENTAL DISH**  
Duo of Prime New York Steak and Lobster Tail \$19  
Stuffed tortellini, Sauce Bordelaise and Horseradish Potato Puree

##### THIRD COURSE *A choice of*

Molten Chocolate Cake  
Hazelnut Ice Cream, Caramel and Chocolate Sauce  
Lavazza Espresso \$3

Dulce Leche Crème Brulee  
Oddero Moscato d'Asti La Morra, Italy, 2012 \$12

**\$39 per/person | Not including tax and gratuity**



#### UPSELL

Offer a wine/beverage pairing with each course.



#### UPSELL

Create an exclusive cocktail for the menu.



#### UPSELL

Offer supplemental dishes at an additional price.



#### OPTIONS

Give them a choice of a beverage or desert.



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## LUNCH

### FIRST COURSE

*A choice of*

Soup Du Jour

Please ask your server for today's special

Green Market Salad

Local Greens, Crispy Scallops, Walnuts, Goat Cheese and Meyer Lemon Vinaigrette

Salt & Pepper Calamari

Jalapeno, Shallots, Cucumber, Five Spice and Ginger Aioli

### SECOND COURSE

*A choice of*

Chopped Cobb Salad

Organic Mixed Greens, Grilled Chicken, Avocado, Blue Cheese, Bacon, Green Onions,  
Tomato, Hard Boiled Egg and White Balsamic Vinaigrette

House Burger

Ground Beef mixed with Garlic & Rosemary, topped with Feta, Lettuce,  
Tomato and Red Onion served on a toasted Bun

Grilled Vegetable Spaghetti

Seasonal Roasted Vegetables tossed with Pine Nuts, Roasted Saffron marinara  
over Spaghetti and topped with Fresh Basil

### SUPPLEMENTAL DESSERT \$5

*A choice of*

Chocolate Cake

Hazelnut Ice Cream, Caramel and Chocolate Sauce

Ginger Mojito

Bacardi Rum, Fresh Mint, Ginger, and Fresh Lime Juice

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## **DINNER**

### **FIRST COURSE**

*A choice of*

Young Romaine Salad

Lemon Caper Dressing, Shaved Parmesan, Sourdough Crouton  
La Marca Prosecco \$9

Roasted Tomato and Basil Soup

Fresh Herbs, Gorgonzola Cheese and Garlic Crostini  
Chateau St. Jean Fume Blanc, Sonoma County, 2009 \$10

Crab Cake

Celery Salad and Remoulade Sauce  
Meliora Chardonnay, Santa Rita Hills, CA 2011, \$12

### **SUPPLEMENTAL DISH**

Sweet Corn Agnolotti with Mascarpone and Reggiano \$12

### **SECOND COURSE**

*A choice of*

Pan-Sauteed Maine Diver Scallops

Confit Fingerling Potatoes. Hazelnut Brown Butter and Mache Salad  
Schafer-Frohlich Medium Dry Nahe Reisling, 2010 \$10

Roasted Jidori Chicken

Garden Ragout of Sweet White Corn, Petite Green Peas, Pearl Onions  
Baby Red Potatoes, Carrots and Roasted Chicken Jus  
Chateau Monbousquet White, Bordeaux, 2004 \$12

Grilled Flat Iron Steak

Homemade Mac & Cheese, Stuffed Sweet Onion, Farmer's Market Watercress,  
Shaved Red Onion Corn Ciabatte, White Wine Beef Sauce  
Broadside Cabernet Sauvignon, Margarita Vineyard, Paso Robles, CA 2010 \$14

### **SUPPLEMENTAL DISH**

Duo of Prime New York Steak and Lobster Tail \$19  
Stuffed tortellini, Sauce Bordelaise and Horseradish Potato Puree

### **THIRD COURSE**

*A choice of*

Molten Chocolate Cake

Hazelnut Ice Cream, Caramel and Chocolate Sauce  
Lavazza Espresso \$3

Dulce Leche Crème Brulee

Oddero Moscato d'Asti La Morra, Italy, 2012 \$12

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## DINNER-SMALL PLATES [Sample A]

Please select dishes from the following sections:

### STARTER

*A choice of*

Starter One

Description of Dish

Starter Two

Description of Dish

Starter Three

Description of Dish

### MAIN

*A choice of three*

Selection One

Description of Dish

Description of Dish

Selection One

Description of Dish

Description of Dish

Selection Two

Description of Dish

Description of Dish

Selection Two

Description of Dish

Description of Dish

Selection Three

Description of Dish

Description of Dish

Selection Three

Description of Dish

Description of Dish

Selection Four

Description of Dish

Description of Dish

Selection Four

Description of Dish

Description of Dish

### DESSERT

*A choice of*

Dessert One

Description of Dish

Dessert Wine

Description of Wine

**\$39 per/person | Not including tax and gratuity**

**Wine pairing add \$20 per/person**





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## DINNER-SMALL PLATES [Sample B]

Please select dishes from the following sections:

### STARTER

*A choice of*

Starter One

Description of Dish

Starter Two

Description of Dish

Starter Three

Description of Dish

### FROM THE GARDEN

*A choice*

Selection One

Description of Dish

Description of Dish

Selection Three

Description of Dish

Description of Dish

Selection Two

Description of Dish

Description of Dish

Selection Four

Description of Dish

Description of Dish

### FROM THE SEA

*A choice of*

Sea One

Description of Dish

Description of Dish

Sea Three

Description of Dish

Description of Dish

Sea Two

Description of Dish

Description of Dish

Sea Four

Description of Dish

Description of Dish

### DESSERT

*A choice of*

Cocktail

Description of Cocktail

Dessert

Description of dish

**\$39 per/person | Not including tax and gratuity**

