



GREATER
palm springs
RESTAURANT
WEEK
JUNE 1-17, 2018
DINEGPS.COM



POWERED BY:



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
Mellora 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, Camols and Roasted Chicken Jus
Chateau Mombousquet 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'Asili 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.



UPSELL

Give them a choice of a beverage or desert.



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**YOUR RESTAURANT
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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

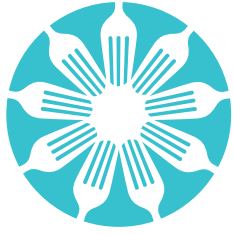
Chocolate Cake

Hazelnut Ice Cream, Caramel and Chocolate Sauce

Ginger Mojito

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

\$15 PER/PERSON | NOT INCLUDING TAX AND GRATUITY



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**YOUR RESTAURANT
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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 Souce
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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**YOUR RESTAURANT
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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



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**YOUR RESTAURANT
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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 of

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

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