



Prix Fixe Three-Course Lunch

Available from 11:00 AM to 4:00 PM

First

Family-Style Salad and Panache's Signature Honey Hop Flower
Blue Corn Biscuits

Main

BBQ Braised Short Rib Sandwich, Caramelized Onions
on Flatbread

-

Sesame Crusted Ahi Tuna, Seaweed Salad,
Wasabi Coulis

-

Honey Lavender Roasted Chicken Breast,
Oriental Mixed Greens

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Vegetarian Ravioli, Charred Tomato Cream Sauce

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Sweet Curried Chicken Salad on Grilled Focaccia

-

Miso Glazed Salmon Brochettes, Ginger Chili Laced Cous Cous

-

Stone Oven Broiled Lamb Burger, Red Onion Mint Marmalade
on Toasted Pita

Dessert

Grand Marnier Macerated Strawberry Pound Cake

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Chocolate Panna Cotta

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Champagne Sabayon and Fresh Berry Martini

\$15.00 per person

Executive Chef Carl Fiessinger

299 S. Main Ste. 250, SLC, UT 84111 • 801.535.4311 • www.panachewinebar.net

Small Plates

Available from 4:00 PM to 11:30 PM

Spicy Tuna Tartar

Crispy Won Tons, Chilled Seaweed, Tobiko
\$12

Lobster Stuffed Piquillo Peppers

Lemon Zest Beurre Blanc, Pea Sprouts
\$13

Star Anise Roasted Pork Medallion

Curry-Dusted Yam Chips, Sultana Raisin Chutney
\$10

Petite Lyonnaise

Frisse, Lardoons, Haricot Verts, Quail Egg, Banyuls Reduction
\$11

Braised Buffalo Short Rib Stuffed Criminis

Polenta Crouton, Beet Jus Lie
\$10

Fois Gras Tarts

Strawberry Armagnac Jam, Cinnamon Oil
\$11

Portobello Wrapped Asparagus

Cabernet Aioli
\$8

Beet and Mushroom Tartlets

Truffle Oil, Micro Salad, Fleur De Sel
\$8

Daily Cheese Board

Baguette, Membrillo, Seasonal Berries
\$9

Green Tea Brulee

Chinese Five-Spice Wafers, Gingered Sugar
\$6

Roquefort Mousse

Framboise Gelee, Seckle Pears
\$6

Spicy Chocolate Panna Cotta

Smokey Paprika Candied Almonds
\$6

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