

PRIX FIXE LUNCH MENU

\$105 per person, served family style

IST COURSE [CHOOSE 2]

FRITTO MISTO

calamari, zucchini, gremolata, Calabrian chili aioli

ROMAN ARTICHOKES VG NF GF

chili flakes, Meyer lemon aioli

PROSCIUTTO & BURRATA VGF

crushed San Marzano tomato, rustic sourdough

2ND COURSE [CHOOSE 2]

BLACK GARLIC CAESAR

little gem, torn croutons, Parmigiano Reggiano

GRILLED SHRIMP COBB GF

grilled corn, pancetta, heirloom cherry tomato, Hass avocado, Meyer lemon cream

3RD COURSE [CHOOSE 2]

PAN SEARED SALMON GF DF grilled corn and tomato salad charred scalling

grilled corn and tomato salad, charred scallion salsa verde

PESTO BUCATINI VG

preserved lemon, burrata

PALMA BURGER

Point Reyes blue cheese, fig jam, garlic aioli, wild rocket arugula, brioche bun

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. Santa Monica Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues. For parties of 8 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.

N Contains Nuts | V Vegan | VG Vegetarian | GF Gluten Free | DF Dairy Free