

RESTAURANT



Served from 5 pm until 10 pm

APPETIZERS AND STARTERS

SOUP DU JOUR 8

FRENCH ONION SOUP 9

Roasted Garlic Baguette, Gruyere

TOMATO AND TOFU CAPRESE ^{Superfoods} GF 10

MIXED GREENS ^{Superfoods} GF 9

Tender Field Greens, Red Beets,
Garden Herb, Champagne Vinaigrette

BABY ICEBERG SALAD GF 10

Point Reyes Bleu Cheese, Crispy Prosciutto,
Pickled Onion, Roma Tomatoes, Balsamic Vinaigrette

HEARTS OF ROMAINE 10

Focaccia Croutons, Shaved Parmesan, Roasted Garlic,
Anchovy & Olive Oil

ROASTED CAULIFLOWER FLATBREAD 14

Pine Nuts, Pickled Raisins, Caramelized Shallots,
Young Arugula

TUNA POKE ^{1,2} 16

Nori, Avocado, Green Onion, Sesame, Soy, Taro Chips

MARINATED OLIVES & HUMMUS 14

Naan Bread, Lemon, Herbs, Roasted Garlic

LITTLENECK CLAMS ^{GF} 14

Spicy Tomato Sauce, Grilled Focaccia Bread

CHEESE & CHARCUTERIE 20

Chef's selection with Dried Fruit, Baguette, Pommery
Mustard, Cornichons

SEARED DAY BOAT SCALLOPS 16

Braised Leeks, Crispy Pancetta, Spicy Saffron Tomato

GRILLED FLAT IRON STEAK "BISTECCA" 15

Lemon, Kalamata Olives, Caramelized Cipollini
Onions, Thyme & Rosemary

SANDWICHES

SEARED MAHI MAHI SANDWICH 18

Baby Arugula, Dill Pickle Aioli, Tomato, Crispy Bacon,
Toasted Brioche Roll

SOLEIL BURGER ² 17

Kobe Beef, Applewood Smoked Bacon, Avocado,
Red Onion, Lettuce, Tomato, Dill Pickles,
Tillamook Cheddar or Swiss

VEGGIE NAAN ROLL 16

Grilled Zucchini, Asparagus, Roasted Pepper, Portobello,
Daikon Sprouts, Goat Cheese, Garlic & Lemon
Hummus, Sweet Potato Fries

ENTREES

ROTISSERIE YOUNG CHICKEN ^{GF} ^{Superfoods} 30

White Beans, Sundried Tomatoes, Kale Ragout,
Garlic Shiitake Demi Glaze

GRILLED COLORADO

RACK OF LAMB ^{GF} ² 36

Roasted Tomato & Parmesan Risotto, Grilled Vegetable,
Arugula Salad, Herb Jus

APPLE BRINED, DOUBLE CUT

PORK CHOP² 32

Whipped Yukon Potatoes, Bacon & Balsamic Brussels
Sprouts, Dijon Red Wine

GRILLED ANGUS BONE-IN RIB EYE ^{GF} ² 42

Fingerling Potato & Root Vegetable Hash, Broccolini,
Gorgonzola Butter

GRILLED SALMON ^{Superfoods} ^{GF} ² 29

Baby Arugula Salad, Pecans, Strawberries,
Hearts of Palm, Chipotle Dressing

SEARED YELLOWFIN TUNA WITH BLUEBERRY HONEY WALNUT CHUTNEY

^{Superfoods} ^{GF} ^{1,2} 32

Sautéed Onions, Bell Pepper Confit, Cherry Tomatoes

CALIFORNIA PAELLA ^{GF} 32

Saffron Rice, Mary's Chicken, Clams, Fish, Gambas,
Chorizo, Piquillo Pepper, Fava Beans, Tomatoes

ROCK SHRIMP PENNE 28

Chorizo, Peas, Braised Leeks, Mushroom, White Wine,
Garlic, Butter, Grilled Focaccia Bread

SIDE ORDERS

GARLIC & HERB FRIES 5

SWEET POTATO FRIES 5

FRIED YUCA ROOT 5

MARKET VEGETABLES ^{GF} 5

WHIPPED YUKON POTATOES 5

SAUTÉED SPINACH ^{Superfoods} ^{GF} 5

¹ Served raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions
If you have any concerns regarding food allergies, please alert your server prior to ordering

The Westin Palo Alto 675 El Camino Real Palo Alto, CA 94301 650.321.4422

Dinner