



Dine Downtown San Jose

\$30 Prix Fixe Menu

(tax & service not included)

Vegan Menu (by advance order only)

Appetizer

Kale, Edamame, and Almond Salad - prepared with an olive oil, cider vinegar, and lemon dressing, and includes edamame, sliced almonds, and quinoa; served with grated vegan parmesan cheese.

Entree

Eggplant Parmigiana - sliced eggplant, breaded and fried without eggs or dairy, on pasta with basil marinara sauce and topped with vegan mozzarella cheese; served with grated vegan parmesan cheese.

Beverage

Cherry Sour Phosphate - with fresh lime. Non-dairy, non-alcoholic

Non-Vegan Menu

Appetizer

Organic Strawberry Salad - Spring mix lettuces with sliced strawberries, blue cheese, candied walnuts, and cherry tomatoes, in a strawberry vinaigrette

Entree Choices

Boeuf Bourguignon - the classic French braised natural beef in red wine sauce, with pearl onions, mushrooms, and carrots, served over roasted potatoes

Shrimp Puttanesca - our signature version of the Italian favorite, with wild-caught Gulf shrimp, tomatoes, olives, roasted potatoes, artichokes, capers, anchovies

Beverage Choices

Raspberry or Apricot Ambrosia - cream drink made with "Lactart" to make it tangy!
Try raspberry or peach-apricot with almond. Non-alcoholic

Cherry Sour Phosphate - with fresh lime. Non-dairy, non-alcoholic

Beer - 805 Amber Ale - Downtown Brown - Drakes 1500 IPA - Stella Lager

ACE Cider - Pear or Apple

Wine - Kirigin Cellars Sauvignon Blanc or Kirigin Cellars Petit Syrah

Reservations are required

Orchestra Palm Court • 27 E William St, San Jose, CA 95112 • (408) 288-5606
orchestriapalmcourt.com • facebook.com/OrchestraPalmCourt • instagram.com/orchestriapalmcourt