

Bar Menu

“Gris Gris” Chicken Tenders

Marinated in a buttermilk and grainy Creole mustard. Deep fried and served with traditional white vermouth remoulade \$6

Pulsating Mouth Wave Wings

Marinated and applewood smoked then deep fried. Tossed with honey cayenne, green onions and shredded parmesan, apple butter BBQ, or El Diablo! \$9

Wild Tchoupitoulas Grilled Chicken Sandwich

Apple butter BBQ basted chicken breast served with lettuce, tomato, and red onion on a potato bun. Served with natural cut steak fries or sweet potato ribbon fries \$9

Marie Laveau’s Angus Burger

Riding on a potato roll with fried green tomato, green onion mayonnaise, pickles, and red onion. Served with natural cut steak fries or sweet potato ribbon fries. \$10

“Clovis the Crawfish” Artichoke Dip

Cajun spiced crawfish and pepperjack cheese dances with artichoke hearts and baby spinach \$8

Chibby’s Calamari

Tender young squid rings and tentacles served with an Asian sweet chili dipping sauce Vignette \$5 Mural \$9

Mexi Cali Pico de Gallo or Salsa Verde

Served with corn and spinach tortilla chips \$6

Raqs Baladi Roasted Garlic & Chive Hummus

Roasted garlic and chive hummus - slow oven roasted head of garlic served with a traditional blend of chick peas, lemon, chive, and finished with pan toasted cumin and extra virgin olive oil. Accompanied by black walnuts and pita points \$8

Intense Sweet Potato Ribbon Fries

Served with three sauces, quattro fromage, Caribbean spiced honey mustard, and a remoulade \$6

Hand Cut Steak Fries

Sprinkled with Sea Salt \$5

Live music Fridays and Saturdays!



Hours of Operation:

Dining Room

Monday – Thursday: 5-9:30 pm

Friday – Saturday : 5-10:30 pm

Bar and Lounge*

Monday – Thursday: 5pm – 12am

Friday – Saturday: 5pm – 2am

*Bar food available until 10:30 pm weeknights

& until 12 am weekends.



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Primers

The Howling Wolf

Jumbo Shrimp dredged in a spicy apple butter barbeque sauce, served over a crawfish and sweet basil infused potato cake and drizzled with a white remoulade, nestled in a pool of corn soubise

Vignette \$7 Mural \$12

"Big Kahuna" Tuna

Sesame encrusted Ahi Tuna seared medium rare in puddles of ginger and spicy peanut sauces accompanied by Asian cole slaw

Wakame seaweed salad

Vignette \$7 Mural \$12

Desie Mae's Fried Green Tomatoes

Served with a green onion vermouth remoulade \$6

The Velvet Underground Oven Roasted Vidalia Onion

Stuffed with Montrachet goat cheese, then crowned with tobacco onions and drizzled with herb infused extra virgin olive oil. Served with crustinis \$8

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Homemade Soup D'jour

Chef's Selection. Vignette \$4 Mural \$6

Salads

Baby Spinach

Baby Spinach leaves crowned with tea stained boiled eggs, tomatoes, crisp bacon, red onion, and hot bacon dressing

Classic Caesar

Crisp hearts of romaine tossed with fresh croutons and a classic Caesar dressing. Topped with parmesan reggiano

Buffalo Mozzarella Napoleon

Fresh buffalo mozzarella, sweet basil and sliced tomato are layered and finished with a tomato basil vinaigrette

Nuts & Berries

Mixed greens with fresh strawberries, candied pecans, and red onions drizzled with a champagne strawberry vinaigrette

Vignettes \$5 Murals \$8

The Gallery

Vesuvius \$15

House made marinara ladled over a nest of angel hair pasta, crowned with char grilled shrimp and finished with aged parmesan reggiano

Pixy Fried Dixie Chix \$17

Cornish rock hen injected with jalapeno Tabasco and marinated in cilantro, lime, and crushed cumin; then deep fried like your own personal Cajun turkey. Accompanied by praline sweet potato casserole and fresh seasonal vegetables

Voodoo Pasta \$19

Blackened pork ribeye, shrimp, crawfish tails and andouille sausage are tossed in a spicy Creole tomato sauce with orzo pasta.

Topped with smoked gouda and tobacco onions

The Mad Hatter \$20

Beef bourguignon seared and slow braised in a burgundy demi-glaze. Finished with caramelized pearl onions and baby carrots. Served with garlic mashed potatoes and fresh seasonal vegetables

Earth and Sky \$29

Four-ounce portion of Saga bleu cheese crusted lamb rack and a char grilled duck breast splashed in a raspberry hot pepper jelly glaze. Served with wild rice and seasonal vegetables

Jack of Hearts Filet Mignon \$31

Eight-ounce filet wrapped in slow cooked peppered bacon, ladled with bordelaise and accompanied by apple horseradish creme fraiche, Saga bleu cheese coleslaw and garlic whipped potatoes

Renaissance Rib Eye \$26

Fifteen ounce ribeye marinated in garlic, rosemary, crushed black pepper and olive oil, grilled to perfection and topped with veal bordelaise. Accompanied with garlic whipped potatoes and fresh seasonal vegetables

Impasto Pecan Encrusted Pork Marsala \$17

Sauteed then topped with a shitake mushroom marsala demi-glaze over fried portabella mushroom ravioli and served with asparagus

Tuscan Chicken \$19

A scallopini chicken breast stuffed with oven-dried tomatoes, artichoke hearts, grilled salami, sharp provolone and fresh oregano. Finished with a roasted red and yellow bell pepper sherry cream.

Served over angel hair pasta

Tidal Pool Rendezvous \$26

Colossal Scallops wrapped in rosemary-peppered bacon and lightly seared. Served with creamy stone ground gouda grits and grilled asparagus

Nutty Dusted Salmon \$22

Fresh salmon dredged in pecans, almonds and walnuts then oven roasted and ladled with a champagne and boursin dill cream. Accompanied by a smoked gouda risotto cake and seasonal vegetables

Remarques

Chocolate Waterfall

Triple chocolate espresso bread pudding with a Frangelico creme an glaise sprinkled with moon dust candied pecans \$6

Electric Bananas Foster

Fragrant ripe bananas are sauteed to order in a buttery rum sauce served over puff pastry and vanilla bean ice cream \$8

Lemon in a Cloud

Lemon curd layered with phyllo pralines and brown sugar meringue \$7

Sticky Date Pudding

Sweet dates from the tree of life makes this irresistible moist cake. Drizzled with Frangelico caramel and a dollop of Sourwood honey whipped cream \$7

Southern fried Magnolia

Cast iron skillet seared almond pound cake laced with a warm amaretto glaze, Bing cherry coulis, and chantilly whipped cream \$7

Achromatic Chocolate Chip Cheesecake

Bailey's and Belgium dark chocolate chips nestled inside cheesecake with an Oreo cookie crust. \$7

Supercalifragilisticexpialadocious

Vanilla bean ice cream draped in dark hot fudge, sprinkled with moon dust candied pecans, and topped with a cream soda whipped cream \$7