

KAISER GRILLE
PALM SPRINGS

Thanksgiving Dinner

FOUR-COURSE FEAST

The Perfect Day to Give Thanks and Express Gratitude. Welcome! Enjoy! Bon Appétit!

Nov 28, 2024 • 11 am - 8:30 pm

THE DRINKS

Autumn Pumpkin Pie Martini | 19

Easy as pie! Smooth and creamy, too. Spiced rim, pumpkin puree, Stolli Vanilla Vodka, Baileys Irish Cream, a hint of cream, cinnamon, nutmeg.

Autumn Sour Appletini | 19

Tito's Handcrafted Vodka, Combier Liqueur de Pomme Verte (sour green apple), apple juice, citronage splash.

COURSE ONE - BISQUE

Honey Roasted Puréed Butternut Squash Bisque

This rich bisque is a delightful purée of honey-roasted butternut squash, and roasted vegetables - including celery, carrots, onions, and garlic. Puréed and blended with a touch of cream and vegetable stock. Garnished with crème fraîche and freshly snipped chives.

Lobster Bisque

Made the classic way, with the sweetness of sherry wine, truffle oil, and crème fraîche.

Mushroom, Bacon, and Sherry Bisque

White truffle oil, focaccia croutons.

COURSE TWO - SALAD

Kaiser Grille Autumn Field Greens Salad

The best organic mixed greens of the season, baby spinach, aged Manchego cheese, shredded Granny Smith apple, local Medjool dates, olives, walnuts, white balsamic vinaigrette.

Wood Roasted Bosc Pear + Shaft's Bleu Cheese

Flaked sea salt, walnuts, lavender honey, Aleppo pepper, greens, frisée, and mizuna greens, Rosé champagne vinaigrette, Pinot Noir reduction drizzle.

THE ENTRÉE

Accompanied with perfect butter whipped Yukon gold potatoes, honey roasted puréed garnet yams, orange scented tri-color baby carrots. French green beans almondine, and roasted sweet corn casserole.

Roast Dietsel Breast of Turkey | 94

Our hand-carved breast is brined, seasoned, and slow-roasted. Served with country pork sausage and fresh sage turkey dressing, house-made cranberry relish, and rich turkey roasting pan gravy. Dietsel Turkey from California is renown as the highest caliber of turkey ranchers. Their standards of excellence are unrivaled - the birds, the farm, the food, the family, and the future, including the Dietsel commitment to sustainable and regenerative agriculture, premium and natural vegetarian feed, free from hormones, antibiotics, growth promotants or any animal or animal by-products.

Slow Roasted Signature Prime Rib of Beef | 113

Chef's thick 14 oz. cut is served with au jus, creamed fresh horseradish. USDA PRIME aged prime rib of beef. Small ranch province with traceable bloodlines, pasture grazed, free of all hormones, antibiotics, and growth promotants. Grain finished. House aged for 35 days. Seasoned with our house beef seasoning blend of premium salts, peppercorns, fresh herbs and spices. Slow roasted to develop rich flavor and juicy, succulent tenderness.

Substitute 22 Oz. Cowboy Rib Chop | +24

Faroe Islands Salmon - Oak Grilled | 89

This beautiful and flavorful fillet is broiled skin-on and graced with sauce béarnaise. This rich sauce is made with fresh tarragon, caramelized shallots, and wine vinegar, the perfect complement to the richness of grilled salmon. The Faroe Islands are a remote chain in the North Atlantic with pristine and cold waters, widely regarded as producing some of the finest salmon in the world.

Traditional Thanksgiving
DESSERT

Cranberry & Lemon Mascarpone Cheesecake	Pumpkin Cheese Cake
Pecan Pie à la mode	Cranberry Crème Brûlée
Classic Apple Pie à la mode	Chocolate Peppermint Mousse Cake

Reservations (760) 323-1003

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Sorry, no substitutions.

FOUR COURSE
CHILDREN'S MENU

SOUP | FIRST COURSE

Puréed Butternut Squash, Lobster Bisque, Mushroom Soup
French Fries or Mac n' Cheese

SALAD

Caesar or Pear Salad

ENTREE

Roast Turkey 39.50 | Salmon 44.50 | Prime Rib 49.50

DESSERTS

Pecan Pie à la mode • Classic Apple Pie à la mode
Pumpkin Cheese Cake • Vanilla Ice Cream

À la Carte

DINNER MENU

APPETIZERS

Shrimp Cocktail | (4) 28.50 • (6) 39.50 • (8) 49.50
Colossal, deeply chilled, wild white Gulf shrimp, poached with lemon, herbes de provence, celery, carrots, onion.

Kaiser Grille Charcuterie + Cheese Board | 36
Aged riserva prosciutto, Genoa hard salami, soppressata, capicola, spicy calabrese. Aged bleu cheese, Bufala mozzarella, Parmigiano Reggiano, aged Manchego. Includes olives, almonds, mostarda, grapes, crostini.

Calamari Steak Strips - Flash Fried | 22
Roasted red pepper, horseradish cocktail sauces.

Butternut Squash Bisque | 14
Honey-roasted butternut squash, roasted vegetables. Crème fraîche, chives garnish.

Classic French Onion Soup Gratinée | 15
With gruyère and emmental cheese.

Lobster Bisque | 19.50
Classic with hand-crafted lobster ravioli, sweetness of sherry wine, truffle oil, crème fraîche.

Mushroom, Bacon, and Sherry Bisque | 15
White truffle oil, focaccia croutons.

SALAD

Roasted Beets, Chèvre Goat Cheese, Citrus Salad | 19.50
Oven roasted seasonal beets, goat cheese, mixed greens, fresh citrus, pine nuts, champagne vinaigrette.

Classic Hearts of Romaine Caesar Salad | 17.50
Romaine hearts, spirited Caesar dressing, Parmigiano Reggiano, spiced croutons, white Spanish anchovies.

The Signature Wedge | 17.50
Crisp iceberg, applewood smoked bacon, heirloom tomatoes, red onion, citrus bleu cheese dressing, Shaft's California bleu cheese - aged in Sierra Nevada gold mines.

Wood Roasted Bosc Pear + Shaft's Bleu Cheese | 19.50
Flaked sea salt, walnuts, lavender honey, Aleppo pepper, greens, frisée, and mizuna greens, Rosé champagne vinaigrette. Pinot Noir reduction drizzle.

STEAK Add a Maine Lobster Tail • Single Tail: 8 oz. | 69.50

Filet Mignon - Barrel Cut
8oz 59.50 | 12oz 77.50
Served with Cognac and Madagascar green peppercorn sauce. Potatoes and sides are à la carte.

The Definitive New York Strip | 14oz 59.50
USDA Prime aged NY strip, slow broiled with roasted shallot truffle butter. Potatoes and sides are à la carte.

KAISER'S FAVORITE

Cowboy Rib Chop - Chef's Cut - 22 oz. | 76.50
Slow-broiled and served with roasted shallot truffle butter. Potatoes and sides are à la carte.

Prime Colorado Lamb Chops - Pistachio Crust | 62.50
Frenched 1/2 Rack. Twin Chops. Sustainably and humanely raised; all natural-hormone and antibiotic free, organic farming practices. Renowned as the world's finest. Marinated, oak fire grilled, then crusted with pistachio nuts, Dijon mustard, garlic, and parsley seasoned breadcrumbs. Wood oven roasted. Perfect whipped Yukon gold potatoes, local medjool date, pomegranate port wine lamb reduction.

Signature Kurobuta Tomahawk Pork Chop | 49.50
Our Prime Chef's thick cut, seasoned and oak fire grilled. Presented with honey roasted puréed garnet and purple yams. Cranberry, pear, Pinot Noir wine reduction.

SEAFOOD

Swordfish Steak - Sundried Tomato & Tarragon Emulsion | 54.50
Center-cut, oak fire grilled, brushed with olive oil and lemon. Over mushroom risotto, with grilled asparagus, roasted tomato, tarragon, shallot, pinot grigio emulsion.

Jumbo Sea Scallops with Spinach Risotto | 58.50
Hand harvested, seasoned with sea salt, pepper, herbs. Yellow & red bell pepper purées, baby carrots.

Maine Lobster Tail(s) 8 oz. each
Single Tail | 79.50 • Double | 149.50
Butter poached, slow roasted with whipped yukon gold potatoes, roasted carrots, oak grilled asparagus, lemon.

Paella Valencia | 49.50
A classic almond wood baked rendition from Valencia, Spain. Delectable and savory with lobster meat, Spanish saffron threads, shrimp, mussels, clams, seafood, chicken, rich Spanish chorizo with organic Bomba rice.

SIDES FOR SHARING

Grilled Asparagus | 15
Wood fire grilled, sauce béarnaise.

Haricots Verts Almondine | 13.50
Fresh baby green beans sautéed with butter, shallots, toasted sliced almonds. A simple classic.

Roasted Baby Carrots | 14
Organic baby carrots; almond wood oven-roasted, sautéed with turmeric, local honey, orange.

Sautéed Brussels Sprouts | 14.50
Brown butter, shallots, bacon, aged balsamic.

Roasted Sweet Corn Casserole | 13.50
With bacon, cornbread, onion, fine herbs.

Perfect Whipped Potatoes | 11
Yukon Gold, whipped with butter, sour cream, salt & pepper.

Garnet & Purple Yam Puree | 13
Oven roasted, pureed with granny smith apples, turbinado brown sugar, cinnamon, orange zest, fresh ginger.

Spinach Parmesan Risotto | 17.50
Sautéed in olive oil with garlic, fresh herbs, pinot grigio wine. Blended with carnaroli rice, vegetable stock.

Wild Mushroom Risotto | 17.50
The best seasonal mushrooms with shallots, fresh herbs, wine, organic carnaroli rice, Pecorino Romano.

Stuffing with Turkey Pan Gravy | 11