



## PALMER PARTNER SERIES

A showcase of chef-inspired center of the plate creations.

# PAN-SEARED RED SNAPPER

*With Smoked Paprika Chorizo Cream*

*The preparation begins with a whole red snapper broken down in-house, with the trimmings and head reserved for stock. The fish is lightly brined before being pan seared for a crisp golden exterior while maintaining a delicate flaky center, then basted with butter, garlic, ginger, thyme, and rosemary to build richness and aromatic depth directly in the pan. The final plate is completed with asparagus, parsley, grilled citrus, and citrus-infused oil for freshness and balance.*

- **Whole Fish Utilization:** Using the head and trim for stock adds depth while reinforcing a scratch-made approach.
- **Technique Driven Cooking:** Brining basting stock reduction and mounted butter all contribute to texture and flavor development.
- **Balanced Flavor Profile:** Smoked spice citrus cream and herbs create contrast without overpowering the fish.
- **Modern Presentation:** Clean plating with restrained garnish keeps the focus on the filet and sauce work.

### Plate Cost Analysis

Menu price

**\$45.90**

Plate cost

**\$21.33**

Profit

**\$24.57**

Food Cost Percentage

**46.5%**

## MEET THE PALMER PARTNER



### Chef *Herm*ino Nieves “*Chef Herm*”

*Born and raised in Puerto Rico, Chef Herm developed an early connection to bold flavors, fresh seafood, and scratch cooking that continue to influence his style today. He has an extensive culinary background built around classic technique, open-fire cooking, and ingredient-focused dishes.*



## PALMER PARTNER SERIES

A showcase of chef-inspired center of the plate creations.



## STEAK AU POIVRE

*Twin 6 oz. Certified Angus Beef® strip steaks crusted with cracked black pepper and hard seared to develop a rich caramelized crust while maintaining a tender medium rare center. Finished with a classic au poivre sauce built from shallots garlic brandy cream and stock for a velvety pepper forward finish that complements the richness of the beef without overpowering it.*

- **Recognizable Classic with Broad Appeal:** Steak au poivre feels familiar while still carrying upscale steakhouse perception.
- **Controlled Portioning:** Twin 6 oz. strips provide strong presentation and premium feel while helping maintain food cost.
- **Versatile Menu Placement:** Works equally well as a steakhouse entrée, a chef feature, or part of a French-inspired menu section.

### Plate Cost Analysis

Menu price

**\$33.99**

Plate cost

**\$15.26**

Profit

**\$18.73**

Food Cost Percentage

**44.9%**



## MEET THE PALMER PARTNER



### Chef Nick LaPietra

*Chef Nick LaPietra of Lemoncello blends classic technique with an approachable modern Italian steakhouse-style. His cooking leans heavily on balance and execution, focusing on recognizable dishes elevated through strong ingredients and disciplined preparation.*



## PALMER PARTNER SERIES

A showcase of chef-inspired center of the plate creations.



## 24 OZ DRY AGED COWBOY RIBEYE STEAK

*A heavily marbled 24 oz. Certified Angus Beef® cowboy ribeye from Palmer's own 30-day wet and 30-day dry aging program is flame-grilled over open heat to develop a deep crust. The steak is finished with smoked cowboy butter layered with whipped smoked butter, garlic, shallot, citrus, Dijon, Espelette, herbs, and spice, then topped with crispy fried leeks. It is paired with a fully loaded baked potato featuring whipped butter, sour cream, sharp white cheddar, scallions, and applewood smoked bacon.*

- **30/30 Dry Aging Creates Distinction:** The aging process delivers concentrated beef flavor and positions the steak as a premium centerpiece item.
- **Cowboy Butter Adds Signature Identity:** Smoke, citrus, and spice cut through the richness of the ribeye while reinforcing steakhouse appeal.
- **Visual Impact Matters:** The bone-in presentation grilled crust, rendered fat, and crispy fried leeks create a dramatic plate guests immediately recognize as premium.

### Plate Cost Analysis

Menu price

**\$89.00**

Plate cost

**\$42.92**

Profit

**\$46.08**

Food Cost Percentage

**48.2%**

## MEET THE PALMER PARTNER



### Chef Steve Tross

*Chef and owner, Steve Tross, of Stone Creek Restaurant in Marcellus, N.Y. brings a deeply hands-on approach to modern steakhouse cooking rooted in nearly two decades of hospitality experience. At just 33 years old, Tross has spent over 19 years in the restaurant industry, beginning his career in a catering hall before working his way through nearly every position imaginable.*



## PALMER PARTNER SERIES

A showcase of chef-inspired center of the plate creations.



# COFFEE & CORIANDER FLAT IRON STEAK

*Cast iron-seared and finished medium rare for a rich beef flavor and tender bite. Served over a smooth parsnip purée blended with roasted garlic and heavy cream alongside blistered baby potatoes and broccolini. Finished with a glossy pan reduction that brings together the bitterness of coffee the warmth of coriander and the natural richness of the beef.*

- **Flat Iron Offers Strong Value:** Eats like a premium steak while controlling food cost compared to strip or filet.
- **Coffee & Coriander Create Depth:** The rub gives the steak a distinctive signature flavor without overwhelming the beef.
- **Comfort & Refinement Balance:** Parsnip purée and roasted vegetables keep the plate approachable while still feeling chef-driven.
- **Strong Visual Contrast:** Dark-crust steak, bright greens, creamy purée, and roasted potatoes plate well for social and menu photography.

### Plate Cost Analysis

Menu price

**\$31.99**

Plate cost

**\$14.22**

Profit

**\$17.78**

Food Cost  
Percentage

**44.4%**



## MEET THE PALMER PARTNER

### Executive Chef **Bob Klein**

ITALIAN | PRIME

*Chef Bob Klein brings decades of steakhouse and hospitality experience to Salvatore's Italian Prime in Buffalo. His approach emphasizes precision, consistency, and bold flavor while maintaining the traditional hospitality that has defined the Salvatore's brand for generations.*



## PALMER PARTNER SERIES

A showcase of chef-inspired center of the plate creations.

# 16 OZ BOURBON DRY AGED BONE-IN PORK CHOP

*A thick-cut bourbon aged pork chop grilled over live fire and finished with a deep caramelized crust while maintaining a juicy tender center. The chop is plated over a rustic white bean and escarole-style preparation with roasted vegetables and finished with a velvety cream sauce and house garnish for brightness and acidity.*

*The bourbon aging process brings additional depth sweetness and subtle oak character to the pork while the live fire cooking adds smoke char and texture that reinforce the richness of the cut.*

- **Large Format Presentation:**

A 16 oz. bone in pork chop creates strong visual value and centerpiece appeal.

- **Balanced Composition:**

Rich pork creamy sauce bitter greens and acidity from garnish help keep the dish layered and structured.

- **Alternative To Steak:**

Offers a premium center of plate experience at a lower food cost than similar beef entrées.

### Plate Cost Analysis

Menu price

**\$39.99**

Plate cost

**\$17.72**

Profit

**\$22.27**

Food Cost Percentage

**44.3%**

## MEET THE PALMER PARTNER

### Chef **Brendon Clar**

Compané  
Trattoria  
at the Cannery

*Chef Brendon Clar of Compané Trattoria brings a wood fire driven approach to Italian inspired cooking rooted in restraint, balance and ingredient focused execution. His style blends rustic technique with polished presentation drawing heavily from traditional Italian flavors while incorporating modern steakhouse and live fire influences.*