

June Hill's

TABLE

choice of one selection per course

STARTERS

MESCLUN MIXED GREENS

candied pecan | bleu cheese | green apple
red onion | blueberry

HEIRLOOM TOMATO GAZPACHO

chilled soup | alliums | herbs | peppers | cucumber
sherry vinegar

AHI TOSTADA (2)

diced ahi tuna poke | seaweed salad | spicy aioli
gyoza chip

GARLIC SHRIMP (6)

marinated in spices | cilantro | garlic | olive oil

MAINS

12oz NEW YORK STRIP

asparagus | carrots | roasted potatoes | compound butter

SAUTÉED PACIFIC SNAPPER

garlic | white wine | broccolini | saffron crab rice

CHICKEN SALTIMBOCCA

spaghetti | sautéed summer squash

GRILLED KING OYSTER MUSHROOMS

delicata squash | butternut squash purée
sautéed spinach

SWEETS

FARMERS' MARKET FAVORITE

fresh fruit pie of the day | vanilla ice cream

OUR FAMOUS BUTTER CAKE

blueberry compot | vanilla ice cream | caramel sauce

PEACH COBBLER

vanilla whipped cream

RIESLING POACHED PEAR

vanilla ice cream | warm spices

three-course prix fixe dinner • **\$49.99** per person

price is not inclusive of tax or gratuity



GREATER
palm springs
RESTAURANT
WEEK
MAY 29–JUNE 7, 2026