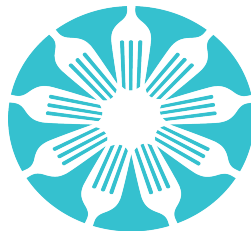


Johannes



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

SPECIAL OFFER RESTAURANT WEEK DINNER MENU

Suggested Starter Drink

Red Or White Sangria 16

APPETIZERS

- Crispy Won Ton Sheets, Organic Watermelon, Cherry Tomatoes, Smashed Black Kalamata Olives, Grilled Marinated Peaches, Burrata, Mixed Greens, Aged Balsamic Syrup, Bacon Dust
22
- Yellowfin Ahi Tartare & Fried Oyster, Golden Pearl Trout Caviar, Sriracha Aioli
22
- Indonesian Meatballs Braised In Yellow Curry Coconut Sauce, Toasted Almonds, Snow Peas, Chives, Coconut Flakes
16
- Cheese Spätzle, House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Crispy Onions, Chives
20
- Mixed Forrest Mushrooms, Asparagus, Garlic Lemon Herb Sauce In Puff Pastry
20
- Smoked Salmon, Roasted Red Beets, Granny Smith Apples, Mustard Dill Drizzle
24
- Chilled Yellow Corn Soup & Spiced Lump Crab Meat
22

ENTRÉES

- Wiener Schnitzel Or Organic Chicken Wiener
Roasted Parslied Fingerling Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing
38
- Spinach & Walnut Stuffed Organic Chicken Breast
Green Asparagus, Crème Fraiche Carrot & Mashed Potatoes, Black Summer Truffle Reduction
44
- Roasted Honey Glazed Maple Leaf Farm Half Duck
Caramelized Baby Endive, Organic Garbanzo Puree, Orange & Spice Jus
49
- Pork Tenderloin Scallopini Saltimbocca My Way
Caramelized Granny Smith Apples, Natural Jus, English Green Peas, Gnocchi, Crispy Sage
42
- 8oz Grass Fed Beef Tenderloin "Au Poivre"
Crushed Black Pepper Shallot Dijon Mustard Cream Pan Sauce, Crispy Bacon, Broiled Tomato
Green Beans, California Fries
54
- Ocean Four "Salmon, Ahi, Scallop, Selva Shrimp"
Citrus Infused Toasted Orzo Selva Shrimp Risotto, Saffron, Orange, Baby Fennel, Grape Tomatoes
49

DESSERTS

12/Each Dessert

- Apple Strudel
Tahitian Vanilla Bean Sauce, Raspberry Sauce, Whipped Cream
- "Palatschinken" Viennese Crepes
Filled With Apricot Jam & Drizzled With Vanilla Ice Cream Sauce
- Summer Dark Chocolate & Berry Bread Pudding
- Tiramisu "Martini"
Lady Fingers, Espresso, Kaluha, Mascarpone, Cacao Powder
- Assorted Ice Creme Or Sorbets, Dessert Special.....Please Ask Your Server

Suggested Pairing

Espresso Raspberry Martini 19

Specials Available Daily

Menu Is Subject To Change Due To Seasonal Availability

Dear Guest: If you have any kind of Food Allergies, please let your server know

(Split Charge 10, Side Dishes & Sauces 8, Vital Farms Pasture Raised Organic Fried Egg 5)
(Demi Baguette & Mousse or Butter 5, Butter 2)

A 20% Gratuity will be added to parties of 5 or more
Executive Chef/Owner: Johannes Bacher Chef: Rafael Toledo