

## [diningguide]

# Take a Journey of the Senses

**ESSENSIA RESTAURANT AT THE PALMS HOTEL**

As a testament to the restaurant's commitment to using local, organic, sustainable ingredients, Essensia has created "Jeannetti's Indulgent Journeys: Culinary Creations from Farm to Table," a dinner series comprised of a four-course specialty menu available exclusively on Fridays and Saturdays. Chef Frank Jeannetti is continually developing an out-of-the-box menu for the dinner series, featuring items not offered on the regular menu; for example, a Pear and Ricotta Fiocci entrée with cinnamon, clove, pumpkin and sage, or Shaved Black Truffle Stuffed Free Range Chicken with roasted red potato hash, grilled baby leeks and natural juices. Dessert, in collaboration with Executive Pastry Chef Gail Goetsch, may be Bittersweet and White Chocolate Frozen Terrine with orange anglaise and candied kumquats—or something equally delectable. For reservations, call 800.550.0505 or visit [thepalmshotel.com](http://thepalmshotel.com).

