



fall dinner

bento

\$4.25 each or \$24 for all of them

Salmon Cake • Grilled zucchini • Preserved lemon

Duck Pastrami • Rye cracker • Fennel • Mustard

Shrimp~Shiitake Pot Sticker • Sake dipping sauce

Chef's Bento • Seasonal & fresh

Mini Steak Frites • Rosemary-truffle shoestring potato • Bearnaise aioli

Country Terrine • Duck, pork, pistachio & prosciutto • Brioche • Mustard • Cherry

Arancini • Fried leek risotto • Goat cheese stuffing • Tomato chutney

starters

Fall Soup of the Day • Seasonally inspired • Two options daily • **cup 6 | bowl 8**

Grilled Caesar • Anchovy aioli • Preserved lemon • Shaved parmesan • **9 | 6**
full | half

Kale Salad • Shaved apple-fennel • Feta • Pomegranate
Preserved lemon • Spiced pecans • **9 | 6**
full | half

Beet Salad • Arugula • Goat cheese pistachio & mint • Beet chips
Mustard vinaigrette • **9 | 6**
full | half

Ribbon Veggie Salad • Spring mix • Layered with cucumber, carrot & asparagus
Spicy sweet vinaigrette • Goat cheese • Spiced nuts • **9 | 6**
full | half

Lobster Corndog • Grain mustard • Spicy ketchup • Golden corndog batter • **18**

entrée

Butternut Squash Ravioli • House pasta with Butternut squash, mascarpone & Parmesan • Wilted spinach • Crispy pancetta • Brown butter sage cream • **24**

Chicken Roulade • Rosemary garlic potatoes • Shallot gravy • Roasted carrot • **26**

Grilled Salmon • Mushroom barley Risotto • Zaatar carrot
Puree • Shiitake relish • Basil oil • **28**

½ Steak Burger • House ground steak • Onion marmalade & fontina
Brioche bun • House cut rosemary- truffle fries • **20**

Seared Scallops • Spicy carrot puree • Fennel broth • Masala butter
Crispy pancetta • Hearts of Palm salad • **29**

Grilled Duck Breast • Apple-sage polenta • Tart cherry
Wilted greens • Glace de viande • **26**

8oz Tenderloin Steak • Wood fire grilled • Sweet potato pavé • Shaved Brussel sprouts
• Caramelized onions • Rosemary glace de viande • **36**

sides \$ 8

Mexican Corn • Tomato, onion & cilantro • Crema • Parmesan

Shaved Brussel Sprouts • EVOO • Preserved lemon • Parmesan

Wood Fired Carrots • Yogurt • Zaatar spice • Mint

parties 7 or more, 1 check with 20% gratuity (included in check) \$3. split plate charge

proprietor chef james shrader
1301 East 15th Street, Tulsa Oklahoma 74120 918.582.4321 fax 918.582.4195
www.palacetulsa.com