

# Spring Dinner



## BENTO

\$4.25 each or \$20 for all of them

### Salmon Cake

*grilled zucchini, preserved lemon*

### Shrimp-Shiitake Pot Sticker

*sake dipping sauce*

### Chef's Bento

*seasonal & fresh*

### Mini Filet Mignon

*rosemary potato puree, demi glace*

### Sesame Chicken Meatball

*fried to golden, house made hoisin sauce*

### Arancini <sup>[V]</sup>

*fried leek risotto, goat cheese stuffing,  
pepper chutney*

## STARTERS

### French Lentil <sup>[V]</sup>

*peppery green lentils cooked with  
celery, carrots & onions in a veggie broth,  
toasted bread crumbs & goat cheese*  
Cup 6 • Bowl 8

### Red & Green Gazpacho

*green is made with avocado & grapes,  
red is traditional with spicy tomato juice,  
topped with poached shrimp*  
Cup 6 • Bowl 8

### Grilled Caesar

*anchovy aioli, preserved lemon,  
shaved parmesan*

Full 9 • Half 6

### Spring Kale Salad <sup>[V]</sup>

*preserved lemon vinaigrette, feta, compressed  
watermelon, toasted sunflower seeds*

Full 9 • Half 6

### Beet Salad <sup>[V]</sup>

*arugula, goat cheese pistachio & mint,  
beet chips, mustard vinaigrette*

Full 9 • Half 6

### Ribbon Veggie Salad <sup>[V]</sup>

*spring mix, layered with cucumber,  
carrot & asparagus spicy sweet vinaigrette,  
goat cheese, spiced nuts*

Full 9 • Half 6

## ENTRÉE

### Yukon Potato Gnocchi <sup>[V]</sup> 24

*delicate pillows sautéed with peeled  
cherry tomato, wild mushroom, brussels &  
preserved lemon, herb cream, parmesan*

### Chicken Roulade 26

*rosemary garlic potatoes, shallot gravy,  
roasted carrot*

### Grilled Salmon 28

*warm edamame salad, zaatar carrot puree,  
parisian potatoes*

### ½ Steak Burger 20

*house ground steak, tomato, pickle &  
white cheddar brioche bun, house cut  
rosemary- truffle fries*

### Parmesan Fried Trout 29

*lentil ragu with carrot, celery & onion,  
julienned carrot, zucchini, shiitake,  
red bell pepper & ginger, sweet soy*

### Ham Brined Pork Loin 26

*wood grilled & glazed, hasselback potatoes,  
grilled pineapple, sautéed blackberry,  
mustard-sage cream sauce*

### Hot Smoked Salmon Pasta 26

*sautéed shallot, spinach & peeled cherry tomato,  
lemon caper cream sauce, king salmon, romano*

### 8oz Tenderloin Steak 45

*wood fire grilled, loaded hasselback potatoes,  
shaved brussel sprouts, caramelized onions,  
rosemary glaze de viande*

## SIDES

### Roasted Beets 8

*goat cheese, pistachio, mint*

### Shaved Brussel Sprouts 8

*EVOO, preserved lemon, parmesan*

### Wood Fired Carrots 8

*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 | Tel 918.582.4321 • Fax 918.582.4195

[www.palacetulsa.com](http://www.palacetulsa.com)