

PALACE CAFÉ

CHEF'S TASTING MENU | VALENTINES 2019

Lobster Medallion

Toasted Brioche • Chive aioli • Salmon roe
La Bella, Prosecco, IT

Truffle Potato Ravioli

Delicate potato ravioli • Wilted spinach • Romesca
Van Duzer, Pinot Gris, OR

Roasted Mushroom

Micro green salad • Buerre noisette • Ricotta salada
Winc 'Folly of the Beast', Pinot Noir, CA

Roasted Halibut

Potato wrapped & roasted to golden Julienne vegetable bed • Black garlic relish
Rombauer, Chardonnay, CA

OR

Brown Mustard Crusted Tenderloin

Cauliflower puree • Herb-horseradish crostini • Mustard bourbon sauce
Aperture, Cabernet Sauvignon, CA

Mini German Chocolate Cake*

Cherry chocolate cake • Vanilla buttercream • Calebeau chocolate ganache
Red wine poached cherries

Banfi Piedmonte 'Rosa Regale', Brachetto, IT*

*Shared dessert & wine course.

Chef's Tasting Menu **\$65**

Wine Flight (3oz pour) **\$35**

Proprietors chef james & brooke shrader
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