

# PLATE BY DZINTRA DINNER MENU

## APPETIZERS

### GOURMET AHI POKE

*Sashimi fresh Hawaiian Ahi fine diced, folded with lemon juice, sea salt, pepper, jalapeños and avocado, served atop sambal aioli with crisp taro chips ... 25*

### MUSSELS IN A WHITE WINE CREAM SAUCE

*A heaping portion of Penn Cove Mussels, white wine and garlic, finished with a light house made cream sauce, fresh herbs and served with sliced baguette ... 24*

*+ add pasta ... 4 +*

### FALL HARVEST CORNUCOPIA SALAD

*Individual baby butter lettuce drizzled with white plum and Dijon vinaigrette, sprinkled with a fine diced crudo of crisp yellow and red beets, fennel and sweet corn. Finished with avocado, mild Bulgarian feta and tender pumpkin seeds ... 16*

### “NACHOSITOS”

*Bite sized risotto cakes deep fried, topped with fine-diced sashimi grade Hawaiian Ahi seasoned with a dab of spicy mayo. Finished with fresh sliced strawberry, shaved jalapeno and cilantro jalapeno aioli ...18*

### PLATE HOUSE MADE FOCACCIA

*Freshly made house tossed dough, baked fresh, topped with sea salt, and freshly grated Parmesan and Rosemary. Served with side of extra virgin olive oil ...5*

### GOURMET CHICKEN LETTUCE 'SPOONS' (5)

*Minced chicken breast flash fried with water chestnuts, shitake mushrooms, scallions, sesame, oyster sauce, sambal and saké, served in crisp lettuce 'spoons' with a finish of carrots and crunchy rice sticks ... 16*

**GARDEN SALAD** *Mixed greens with grape tomatoes, English cucumbers and shredded carrots finished with house balsamic ... 12*

### SHORT RIB GRILLED CHEESE\*

*Pulled boneless beef short ribs, jalapeños, Jack cheese, tabasco verde, on sliced brioche, dill pickle ... 15*

### GOURMET CHEESE BURGER Winn

*Farms Angus Beef Patty, Melted Cheddar, Pickled Red Onion, Arugula, Spicy Mayo, on Brioche Bun, served with Crispy Fries ...18 (Add Extra Patty ...5 Bacon ...3 Avocado...3)*

**TEMPURA VEGETABLES** *Medley of fresh vegetables, flash fried in a light tempura batter. Served with a house dipping sauce .. 14 (Add Tempura shrimp + 6)*

**ROASTED PORK BAO BUNS** *Two steamed bao buns, slow braised pork, onion, chipotle, cilantro, secret spices, avocado, slaw, spicy green sauce ... 14*

### BEET & GOAT CHEESE SALAD

*Roasted beets, haricots verts and greens with raspberry-dijon vinaigrette, served over herb and goats cheese cream with candied pecans and minced Italian parsley ...14*

### HALIBUT BITES

*Fresh Alaskan halibut in light tempura batter, served with house made tartar sauce, crispy fries and a juicy lemon wedge...26*

### THE DECADENT WEDGE

*Crisp iceberg lettuce wedge cascaded with chunky blue cheese dressing and crisp 'tender belly' bacon, Vital Farm's diced egg and local grape tomatoes. With fresh minced Italian parsley ...14*

### SINGAPORE CRISPY PORK

*Crisp and juicy slow-roasted pork belly with tangy plum BBQ sauce and zesty kimchi, finished with a fresh and crunchy apple slaw folded with black sesame seeds and light lime vinaigrette ... 16*

### SOUP OF THE DAY

*Bold flavors, fresh ingredients, and a lot of love going into our soup. Ask your server what we've created for you today and enjoy a delicious bowl! ... 12*

## MAINS

### TENDERLOIN ROSSINI

*An 8-ounce center cut Heritage Angus beef filet from Linz meats in Chicago, flame grilled with sea salt and pepper, finished with seared Hudson Valley foie gras, sautéed wild mushrooms in savory red wine cabernet demi glace, served with seasonal vegetables and creamy mashed potatoes ... 80*

### CRISPY DUCK CONFIT

*Hudson Valley confit duck leg is oven crisped and served over creamy risotto, folded with a medley of imported wild Oregon chanterelle and porcini mushrooms. Finished with huckleberry-bkueberry coulis and fresh micro greens ... 34*

*+ Double it up, add an extra leg ... 21 Add seared foie gras ... 21 +*

### STEAK FRITES

*An 8-ounce center cut Heritage Angus beef filet from Linz meats in Chicago, is flame grilled with sea salt and pepper, served with Plate crispy fries with a selection of sauce ... 65*

*+ With a choice of Cognac Peppercorn Sauce or Compound Butter +*

### THAI INSPIRED HALIBUT

*Seared halibut, with red curry beurre blanc sauce. Infused with lemon and dill. Served on top of a bed of spinach and rice ...52*

### GRILLED KING SALMON

*Fresh grilled Ora King salmon with a glaze of oyster sauce, sambal and sake, served over just wilted spinach with mushrooms sautéed in ginger and garlic. Garnished with baby corn and rainbow micro greens ...42*

### MACADAMIA CRUSTED CHICKEN

**BREAST** *A juicy, organic chicken breast crisped in delicate macadamia nut crust, served with creamy mashed potatoes, light cream sauce and French green beans sautéed with shallots and roasted garlic ...28*

**VEGETARIAN CURRY** *Tender roasted cauliflower florets are finished with a rich and fragrant coconut curry sauce spooned over multi grain quinoa garnished with slivers of sweet pickled red onion, raisins and herbs ...24*

### FETTUCCHINI WITH SHRIMP

*Succulent, large Pacific shrimp sautéed in butter with shallots, capers, grape tomatoes, garlic, lemon juice, and white wine, served atop tender fettuccini noodles with a finish of fresh minced Italian parsley ... 32*

### FILIPINO PANCIT (“LUCKY

**NOODLES”)** *Tender rice noodles sautéed with ginger, garlic, chilies, shallots and sesame. Folded with shrimp, a julienne of veggies, grape tomatoes, and pork sausage. Finished with a duo of Asian bbq and cilantro-lime aioli ... 32*

**LASAGNA! LASAGNA!** *Tender noodles layered with tomato basil sauce, seasoned ground pork and beef, whole milk mozzarella and ricotta cheese, baked piping hot and served with fresh shaved Parmesan our classic dinner salad ...24*

**SCALLOP RISOTTO** *Three jumbo sea scallops, pan-seared with sea salt and pepper, served atop our creamy risotto, finished with a drizzle of white wine sauce and minced Italian parsley ... 38*

*+ Add Seared Hudson Valley Foie Gras +20*

### SMITHFIELD CENTER CUT PORK

**CHOP** *A thick 13 oz. center cut frenched bone-in pork chop is pan roasted medium and finished with a white wine mushroom sage cream sauce, served with a medley of vegetables and creamy mashed potatoes ... 36*

**BRAISED SHORT RIBS** *Boneless beef short ribs, slow-braised with red wine, garlic and thyme, served with a medley of sautéed seasonal vegetables and creamy mashed potatoes. Finished with oodles of red wine reduction ...36*