PLATE BY DZINTRA

Easter Menu

DINNER MENU

Salad

AVOCADO CITRUS

Fresh field greens, tangy Cara Cara Orange slices, crumbled feta cheese, and perfectly ripe sliced avocado, finished with house-made Orange-Miso vinaigrette and a sprinkle of local wildflower honey-toasted walnuts (veg) 22

BEET & GOAT CHEESE

Roasted beets, baby arugula, & sugar snap peas, tossed in raspberry-Dijon vinaigrette and served over whipped goat cheese cream. Topped with candied pecans and minced Italian parsley (gf, veg) 22

THE DECADENT WEDGE

Crisp iceberg lettuce wedge cascaded with chunky house-made blue cheese dressing, crisp “tender belly” bacon, Vital Farm’s egg, and local grape tomatoes, finished with minced Italian parsley (gf) 20

Small Plates

SPRING CRAB STACK

Fresh Maine crab (Jonah), folded with a dab of citrus mayo and fine-diced celery. Layered in a stack atop a swirl of zesty cilantro-jalapeno aioli, then topped with diced Haas avocado, sweet Ataulfo mango, strawberries and micro greens. Served with our famous hand-cut, taro root chips (gf) 35

CRISPY BRIE BITES

Chunks of creamy French Brie, dusted in light tempura batter, fried to golden perfection and skewered with deliciously sweet blackberries. Drizzled with balsamic glaze and local wildflower honey (veg) 21

GOURMET AHI POKÉ

Diced sashimi grade Hawaiian Ahi tuna, folded with lemon juice, flaky sea salt, ground pepper, and fresh diced jalapeños. Served in a stack with sliced ripe avocado atop a swirl of zesty sambal aioli. Paired with our famous, hand-cut, beef tallow-fried, taro root chips (df) 30

BANG BANG CAULIFLOWER

Local cauliflower florets dusted with light tempura batter, fried and tossed in our special sweet & spicy “bang-bang” sauce. Served piping hot, topped with roasted cashews and fresh slivered scallions (veg) 18

HALIBUT BITES

Plate’s take on fish n’ chips. Fresh Alaskan Halibut ‘bites’ deep fried in light tempura batter and served with our house-made tartar sauce, crisp beef tallow fries and a juicy lemon wedge MKT

NACHOSITOS

Bite-sized, fried risotto cakes topped with diced sashimi grade Ahi tuna, a dab of spicy mayo, a sweet strawberry sliver, miso and a fresh jalapeño slice. Finished with our jalapeño-cilantro aioli and fresh cilantro leaf (gf) 26

Chef's Entrees

MEDITERRANEAN TWIST,ORA KING SALMON
Fresh Ora King salmon is brushed with harissa-honey glaze, then oven roasted and served over traditional Tunisian couscous studded with seasonal vegetables. Finished table-side with a generous pour of lemon-curcuma, beurre blanc 45
| add 6 shrimp +18 | add seared foie gras+25

EASTER LAMB CHOPS
Australian T-bone lamb chops are herb marinated, then grilled to perfection and finished with our house-made Ataulfo mango chutney. Served with grilled Spring asparagus spears and creamy mashed potatoes (gf) 48

CHATEAUBRIAND & FRITES
A center cut, prime beef tenderloin is flame grilled to perfection with sea salt and pepper, and finished with a coin of molten garlic-herb compound butter. Served with our famous beef tallow French Fries and a flavorful medley of spring vegetables (gf) 60

HUDSON VALLEY DUCK CONFIT
A crisp and tender duck leg and thigh quarter served with Dzintra's favorite sauce, "au poivre," a mound of crisp beef tallow fries, and a flavorful medley of sautéed seasonal vegetables 46
| add an extra duck leg+20 | add seared foie gras+25|

SCALLOP RISOTTO
Our famous risotto is slow-simmered with white wine, shallots and chicken broth, finished with a splash of cream and just-wilted baby spinach. Topped with three perfectly seared jumbo sea scallops, a kiss of beurre blanc and fresh minced parsley (gf) 48
| instead of scallops, sub 6 shrimp | add seared foie gras+25 |

ROASTED CHICKEN CAPRESE
A free-range, organic chicken breast, roasted with sun-dried tomatoes, fresh basil and whole milk mozzarella cheese. Served over fluffy rice pilaf, with a finish of classic French sauce Duglere, (beurre blanc finished with concassé tomatoes and fresh-minced Italian parsley) (gf) *34*

BRAISED BONELESS SHORT RIBS
Boneless beef short ribs are slow braised until fork-tender in red wine with classic French aromatics, garlic and thyme. Served with sautéed seasonal vegetables, creamy mashed potatoes and oodles of savory red wine reduction (gf) 45

HALIBUT PICATTA
Fresh Alaska halibut is pan-roasted and served atop a bed of just-wilted baby spinach, with white wine, caper, butter and garlic sauce. Finished with toasted almonds and fine-minced Italian parsley atop a bed of steamed basmati rice (gf) MKT
| sub seared salmon, scallops or roasted mushrooms |

LASAGNA LASAGNA!
A generous portion of tender lasagna noodles layered with fresh tomato sauce, seasoned ground pork and beef, whole milk mozzarella and ricotta cheese. Served with a petite Caesar salad finished with herb croutons and shaved Parmesan 36

LUCKY NOODLES
Tender rice noodles sautéed with ginger, garlic, chilies, shallots & sesame. Folded with shrimp, a julienne of veggies, grape tomatoes and Chinese pork sausage. Finished with a drizzle of zesty cilantro-lime aioli (gf) 32
| make it vegan for 25 |