

DILWORTH

tasting room

PLAZA MIDWOOD

CAVIAR SERVICE* 95

Sasanian Royal Osetra Caviar, Blinis, Crème Fraîche, Capers, Egg Whites & Yolks, Shallots, Parsley

STARTERS

HOUSE-MADE FOCACCIA 9

Rosemary, Olive Oil

MIXED OLIVES 8

Warm Marinated Olives

HUMMUS 16

Roasted Garlic, Roasted Bell Pepper, Pine Nuts, Naan

WHIPPED RICOTTA 19

Pomegranate, Orange, Crushed Cashew, Naan

TO SHARE OR NOT TO SHARE?

DEVILED EGGS* 26

Marinated Artichoke Heart & Dijon Filling, Sasanian Osetra Caviar, Parmesan Crisp

OYSTERS ON HALF SHELL* (1/2 dz) MP

Croatian Rose Mignonette, Horseradish, Cocktail Sauce

ROCKEFELLER OYSTERS* (1/2 dz) 26

Broiled Oysters, Spinach-Artichoke Fondue, Crispy Panko, Citrus Beurre Blanc

SPICY TUNA TACOS* 28

Spicy Tuna & Avocado Topped With Tobiko, Served In Crispy Wonton Shells

COCONUT SHRIMP 19

Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

SEARED TUNA* 25

Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

GRILLED OCTOPUS 35

Smoked Paprika Aioli, Roasted Duck Fat Potatoes, Fennel, Orange, Italian Salsa Verde

HARISSA ROASTED CARROTS 15

Honey Tahini Labneh, Pine Nuts, Mint

HOUSE-MADE PASTA & FLATBREADS

TRUFFLE CACCIO E PEPE 28

Pecorino Romano, Black Truffle

CHICKEN & GNOCCHI 29

6oz Chicken Breast, Mirepoix, Chicken Demi-Glace

MAINS

CHILEAN SEA BASS 56

Summer Vegetable Risotto, Champagne Beurre Blanc, Fried Capers

RACK OF LAMB* 55

Four Bone Piñon Crusted New Zealand Rack Of Lamb, Vegetable & Pecorino Risotto, Whisky Glazed Carrots, Veal Demi

SALADS

ENDIVE SALAD 14

Crisp Belgian Endive, Roquefort, Pears, Watermelon Radish, Candied Walnuts, Golden Balsamic Pear Vinaigrette

MEDITERRANEAN SALAD 14

Romaine, Cucumber, Tomato, Kalamata Olive, Feta, Onion, Focaccia Crumble, Red Wine Vinaigrette

BURRATA 16

Heirloom Tomato, Basil, Balsamic Reduction, Arugula, Crostini

ROASTED BONE MARROW* 30

Finished With Gremolata, Served With Coarse-Ground Mustard & Grilled Crostini. *Add Woodford Luge +10*

STEAK TARTARE* 37

Braveheart USDA Prime Angus Tenderloin, Capers, Onion, Parsley, Cornichons, Quail Egg

FIVE SPICED CHINESE STICKY RIBS 25

House-Made Pickled Cucumbers

DTR BURGER* 23

Braveheart USDA Prime Black Angus, Grilled Onions, Heirloom Tomato, White Cheddar, Bib Lettuce, Truffle Aioli, Brioche Bun, Fries

LAMB MEATBALLS 23

Preserved Lemon Labneh, Pickled Shallot, Parsley, Mint, Dukkah, Naan

CHARCUTERIE 26

Chef's Choice, Seasonal Accoutrements, Mixed Nuts & Crostini

ROASTED BRUSSELS SPROUTS 19

Umami Dashi Miso Sauce, Thick Cut Bacon, Toasted Almonds & Orange Supremes

TRUFFLE FRIES* 16

Herbs, Parmesan, Truffle Salt, Truffle Oil

PESTO CAPRESE FLATBREAD 21

Housemade Pesto, Heirloom Tomato, Fresh Mozzarella & Balsamic Glaze

SPICED LAMB AND FETA FLATBREAD 22

Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo

BRAISED SHORT RIB* 38

Creamy Polenta, Root Vegetables, Mushrooms, Red Wine Reduction

BRAVEHEART USDA PRIME BLACK ANGUS FILET (10oz)* 66

Roasted Garlic Mashed Potatoes, Grilled Zucchini & Squash, Veal Demi

**Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies. Parties of 6 or more will have an automatic 20% gratuity added.*

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