



Private Dining Menus

Tier One

\$59.99/ per person not including alcohol, wine, tax or gratuity

Reception (Please Pick two) for entire table to share:

NC Shrimp & Collard Spring Roll

Grilled N.C. Shrimp, Lardon Braised Collards,
Pot Liquor Jus, Fermented Scallion Mayo

“Southern Roots” Smoked Pork Butt

Autumn Olive Farm’s Berkabaw, Goat Cheese Grit Crouton, Chipotle Honey Demi
Alabama White Barbecue Sauce

Honey Stung Brussels

Quick Sautee Brussel Sprouts, Honey Cider Vinegar

Course Two:

Southern Caesar

Grilled Romaine, Roasted Garlic Dressing, Cornbread Crostinis,
Burnt Parmesan, Beet Pickled Quail Eggs, Bacon/Anchovy Jam

Course Three:

Additional Signature Sides to Share (each serving typically provides for 4-5 people)

Sautéed Mushrooms n’ Onions \$10.00 or Pecorino Truffle Fries \$10.00

Grilled Cauliflower Steak

Golden Balsamic & Olive Oil Marinated Local Cauliflower, Crispy Kale, Kale Soubise

8 oz Boneless New York Strip

Buttermilk Chive Mash, Grilled Vegetable, Smoked Veal Demi

Seared Jumbo Sea Scallops

Cold Smoked Trout Roe, Toasted Cornbread, Jalapeño Tomato Jam,
Fontina Potato Cream

Dessert Duo:

Mini Dark Chocolate Mousse and Crème Brûlée spoon

Zoës Steak and Seafood changes our menu items every 4-5 weeks to accommodate the freshest of seasonal and local products. Items are subject to change based on the availability of these fresh and local ingredients. We are more than happy to provide substitutions for dietary and health restrictions within **72 hours before the event**. Within 72 hours we will only be able to omit ingredients.

There will be no substitutions available on the date of the event.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.*



Private Dining Menus

Tier Two

\$69.99/ per person not including alcohol, wine, tax or gratuity

Reception (Please Pick Two) for entire table to share:

“Southern Roots” Smoked Pork Butt

Autumn Olive Farm’s Berkabaw, Goat Cheese Grit Crouton, Chipotle Honey Demi

Alabama White Barbecue Sauce

NC Shrimp & Collard Spring Roll

Grilled N.C. Shrimp, Lardon Braised Collards,

Pot Liquor Jus, Fermented Scallion Mayo

Seasoned Fries

Garlic Truffle Aioli for Dipping

Baked Crab Norfolk Mac n’ Cheese

Jumbo Lump Virginia Crab, Herb Panko Crust

Course Two:

Southern Caesar

Grilled Romaine, Roasted Garlic Dressing, Cornbread Crostinis, Burnt Parmesan, Beet Pickled Quail Eggs,
Bacon/Anchovy Jam

Course Three (Please Pick Three items):

Additional Signature Sides to Share (each serving typically provides for 4-5 people)

Sautéed Mushrooms n’ Onions \$10.00 or Pecorino Truffle Fries \$10.00

8 oz Prime Filet Mignon

Buttermilk Chive Mash, Grilled Vegetable, House Sauce

16 oz Boneless New York Strip

Buttermilk Chive Mash, Grilled Vegetable, House Sauce

Seared Jumbo Sea Scallops

Cold Smoked Trout Roe, Toasted Cornbread, Jalapeño Tomato Jam,

Fontina Potato Cream

Jidori Chicken

Grilled Japanese Jidori Airline Chicken Breast, Buttermilk Chive Mash,

Grilled Vegetable, Sauce Espagnole

Dessert Duo:

Mini Chocolate Soufflé and Crème Brûlée spoon

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Private Dining Menus

Tier Three

\$79.99/ per person not including alcohol, wine, tax or gratuity

Reception (Please Pick Two for entire table to share):

Seasoned Fries

Garlic Truffle Aioli for Dipping

NC Shrimp & Collard Spring Roll

Grilled N.C. Shrimp, Lardon Braised Collards,
Pot Liquor Jus, Fermented Scallion Mayo

Charred Dry Aged Beef Tartare

35 Day Aged Prime NY Strip, Hot Buttered Jumbo Crab, Pickled Mustard Seeds
Kumquat Ponzu Aioli, Crispy Brick Dough

Baked Crab Norfolk Mac n' Cheese

Jumbo Lump Virginia Crab, Herb Panko Crust

Course Two (Please Pick One):

Smokey Chesapeake Bay Crab Bisque

Trinity Peppers, Crispy Thyme Brown Butter

Southern Caesar

Grilled Romaine, Roasted Garlic Dressing, Cornbread Crostinis, Burnt Parmesan
Beet Pickled Quail Eggs, Bacon/Anchovy Jam

Course Three (Please Pick Three):

Additional Signature Sides to Share (each serving typically provides for 4-5 people)

Sautéed Mushrooms n' Onions \$10.00 or seasoned Fries with Truffle Aioli \$10.00

8oz Prime Filet Mignon

Buttermilk Chive Mash, Grilled Vegetable, House Sauce

16oz New York Strip

Buttermilk Chive Mash, Grilled Vegetable, House Sauce

Chardonnay Butter Poached Maine Lobster

Black Garlic/Goat Cheese Mash, Romanesco, Lemongrass Beurre Blanc

***Char Grilled New Zealand Rack of Lamb**

Black Garlic Rub, Potatoes a la Zoës, Hydro Arugula, Blueberry Mostarda, Cashew Vinaigrette

Dessert (Please Pick One):

Madagascar Vanilla Crème Brûlée

Lewes Cream, Berry Crumble

Frozen "Baked Brie" Ice Cream

La Tur Crème, Dehydrated Blueberries,
Molten VA Honey, Candied Puff

Millionaire Cupcake Bomb

Tcho Chocolate/Buttermilk Cake,
Edible Gold Dust, Mascarpone Frosting, Smoked Maldon Sea Salt

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