



## 2019 RESTAURANT WEEK MENU

**\$35.00 per person**

◆ **COURSE ONE** ◆  
CHOICE OF

**PARMESAN TRUFFLED OYSTERS**

Fried Local Oysters, Black Garlic Aioli

**CAPRESE FLAVORS**

House Mozzarella, Sliced Ripe Tomatoes, Basil, Balsamic

**BEEF TARTARE**

Beef Tenderloin, Truffled Egg Salad, Frisee, Mustard Aioli, Crostini

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◆ **COURSE TWO** ◆  
CHOICE OF

**ROASTED CAULIFLOWER SOUP**

Parsnip, Arugula Pesto, Pine Nuts, Brown Butter

**ZOES CAESAR**

Little Gem Romaine, Classic Caesar Dressing, Pumpernickel Croutons  
Soft Egg, Parmesan

**BEET SALAD**

Arugula, Balsamic Vinaigrette, Tie-Dyed Goat Cheese, Macadamia

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◆ **COURSE THREE** ◆  
CHOICE OF

**PRIME NEW YORK STRIP**

Buttercream Chive Mash , Broccolini

**FAROE ISLAND SALMON**

Sweet Potato Puree, Fried Sunchokes, Macadamia, Cured Yolk, Pea Shoots

**LEG OF LAMB**

Basil Goat Cheese Mash, Squash & Zucchini, Falafel, Au Jus, Sundried Tomatoes

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~ We are supporters of diabetes awareness and are happy to create any dish to your dietary needs ~

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

Cheers from our kitchen crew (Michael Koch, David, Jasper, Marcus, Willie).