



## FIRST COURSE

*please choose one*

### DUO OF OYSTERS

laughing king oysters rockefeller style & raw | hackleback caviar | soy foam  
asian pear mignonette

### MUSHROOM AND BRIE STRUDEL

sherry braised mushrooms | whipped brie | rainbow chard | caramelized onions  
apple cider gastrique

### CHARRED OCTOPUS

pommes noisettes | fennel pollen | burnt apple aioli | tomato oil  
pickled leek & beet green salad

### TRUFFLED CAULIFLOWER BISQUE

butter poached lobster | fines herbes | tomato crème fraiche

## SECOND COURSE

### ZOËS CAESAR

green goddess caesar dressing | brioche croutons | roasted tomato | parmesan

## THIRD COURSE

*please choose one*

### SURF N TURF

petite filet | lobster tail | pommes robuchon | baby cauliflower | bordelaise  
supplemental: foie gras \$25 ribeye \$35 new york strip \$25 miyazaki \$140 sanuki \$180

### SEARED ROCKFISH

truffled pommes paillason | sherry braised mushrooms | sauce choron

### CAVATELLI PRIMAVERA

house made ricotta cavatelli pasta | roasted garlic beurre blanc | blistered tomato  
asparagus | artichoke | fines herbes | parmesan

supplemental: grilled shrimp \$12 seared scallops \$23

## DESSERT

*please choose one*

### CARROT CAKE

### ZOËS TIRAMISU

### CRÈME BRÛLÉE