

The Zinc Tasting Menu

First Course

• **HAND MADE CHICKEN SAUSAGE & MUSHROOM CRÊPES**
Broiled in a mornay sauce, on a bed of lentils with Spanish chorizo
and charred tomato-saffron jus

• **CRISPY DUCK CONFIT EGGROLL**
Served with peanut curry and chile-lime dipping sauces

• **SMOKED TROUT AND POTATO PANCAKE**
Crème fraîche and black truffle vinaigrette

• **THE CAESAR SALAD**
The classic, made with anchovies and plenty of garlic;
buttery croutons, grated Grana Padano cheese

• **SALAD OF BLOOD ORANGES & CAMEMBERT CHEESE**
Shaved cauliflower, sultanas raisins, spinach & radicchio tossed in aged
red wine vinaigrette with toasted pistachios

Main Course

• **LAMB STRIP LOIN**
Accompanied by house made gnocchi & gorgonzola cream, garden
vegetable melange and Rhone red-thyme jus

CHICKEN PAILLARD SALTIMBOCCA
Tender breast layered with Parma prosciutto, fresh sage and fontina
cheese. Served atop linguine tossed with New Mexico red chile, peas &
artichoke hearts in a Marsala wine pan sauce

• **GRILLED WILD ALASKAN SILVER COHO SALMON**
Line caught by a third generation Alaskan family on the fishing vessel
Sea Miner. Plated with polenta fries, sautéed spinach & roasted
sunchoke, Meyer lemon-black garlic sabayon

• **SLICED TENDERLOIN OF BEEF**
Slowly roasted on the exhibition rotisserie; served with
Maytag blue cheese mashed potatoes, sautéed green beans,
napped with a ruby port wine sauce

Dessert Course

MILK CHOCOLATE BROWN BUTTER TERRINE
Port wine mascarpone zabaglione, Cocoy Extra Dark chocolate glaze,
prickly pear reduction

(PLEASE FEEL FREE TO SUBSTITUTE ANY CHOICE OFF OF
OUR REGULAR DESSERT MENU)

*\$35 per person
Does not include tax or tip*