

The Zinc Tasting Menu

First Course

- GRILLED ARTICHOKE STUFFED WITH HUMMUS

House made naan, honey-mustard aioli, blackberry Banyuls vinaigrette

- 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 STRAWBERRIES & TUCUMCARI FETA CHEESE

Sun dried apricots, mixed field greens, toasted cashews and
pickled slivered garlic tossed with creamy balsamic-rosemary dressing

Main Course

- LAMB STRIP LOIN

Attended by asparagus-parmesan strudel, polenta gnocchi pan
seared with guanciale, melted leeks and favas beans, finished with
Chianti demi and Fresno chile jam

- TRUFFLED CHICKEN PAILLARD FLORENTINE

Tender breast layered with black truffles, pancetta and fontina cheese.
Served atop orzo pasta tossed with ricotta cheese and spinach in a
Madeira wine pan sauce

- GRILLED RUBY RED TROUT

Grilled and plated with sour cream red potatoes & Spanish chorizo,
roasted mixed squash and tomatilla romesco

- 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

- JUBILEE CHERRY SUNDAE

Pistachio ice cream, almond croquant, black cherry & rum butterscotch
and brown butter tuile

(Please feel free to substitute any choice off of
our regular dessert menu)

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