

# Zinc Bistro RW SPRING 2017

## Matt Carter/DaveBowman

### APPS

- Burgundy snail fricasse, grilled MJ foccacia, Manchego and Gruyere fondue, smoked tomato, sauce verte, crispy shallots
- Smoked Scottish salmon, warm burrata, tomato and cucumber salad, lemon dill butter, housemade Japanese sweetbread, cornichon
- Crispy sous vide chicken thighs, mustard sherry glaze, charred cucumber and fresno chile relish, sultanas, toasted corn nuts
- Onion soup gratinee, traditional onion soup with bubbling gruyere
- American Sturgeon caviar, classic accoutements(supplement) add \$22

### ENTREES

- Crispy confit duck leg, flageolet bean cassoulet, smoked bing cherries, blistered tomatoes, roasted hazelnut and pepita granola, olive bordelaise
- Braised Wagyu beef cheeks, grilled sweetbreads, roasted artichokes, mirepoix, candied tomato, Jus de Viande
- Alaskan halibut, jasmine rice, confit mission fig, balsamic cipollinis, pistachio and radish salad, dill, chamomile and harissa nage
- 10 oz. prime flat iron, shallots, brandy au poivre, choice of matchstick or pomme frites
- Foie gras(supplement) add \$14

### DESSERTS

- Grand Marnier cheesecake, chocolate leather, toasted pistachio crunch, salted caramel
- Lemon souffle, meyer lemon curd, candied lemon
- Ricotta beignets, vanilla fromage creme, blackberry coulis, honey caramel sauce
- Rhubarb semifreddo, lemon poundcake croutons, vanilla bean and matcha tea anglaise, strawberry compote