

ZINC BISTRO

DINNER MENU

Appetizers

CHARCOAL ROASTED CARROTS 16
McCleendon's farms carrots, brick bread, orange ginger vinaigrette, aged goat cheese, carrot top & pepitas pistou

STEAK TARTARE* 22
house focaccia, smoke oil, barrel aged hot sauce, shallots, pecorino, dijon, jidori egg yolk

MOULES MARINIÈRES 28
live Washington State mussels, white wine, leeks, toasted rosemary, french butter, frites

WARM DUNGENESS CRAB CRÊPE 26
tomato lobster cream, butter braised petite shiitakes, caramelized fennel

PÂTÉ MAISON 20
brandied duck, pork, bacon, caper, cornichon, frisée, gribiche

TUNA TARTARE* 24
ahi tuna, espelette and soy dressing, avocado aioli, grilled country bread, fermented chili butter

ROASTED BONE MARROW 24
miso mushroom, sherried maple bacon, chive

KUROBUTA PORK BELLY 22
roasted pork belly, charred grapes, pearl onions, warm crêpes, hebed crème fraîche, vermouth jus

Farineaux

RAVIOLIS AUX ESCARGOTS
herbed escargot, caramelized fennel, toasted garlic beurre blanc

RAVIOLIS AU HOMARD
Maine lobster, sauce Americaine, port, beurre noisette

RAVIOLIS AU COU D'AGNEAU
Moroccan lamb neck, kabosha squash, sunflower

\$18

Chef's Choice

SEARED HUDSON VALLEY FOIE GRAS*
signature daily preparation from the chef de cuisine \$28

Charcuterie

- TARTUFO Olli • COPPA Tempesta
 - CALABRESE Creminelli • PROSCIUTTO Cibo
 - CHORIZO NAVARRE Olympia Provisions
- one oz. \$8 two oz. \$14 tasting of three, one oz. each \$18

Fromages

EUROPEAN AND DOMESTIC CHEESES
cow • sheep • goat
olives, nuts, fruit
select 3 \$23 select 5 \$36

Entrées

LOUP DE MER* 38
crispy skin mediteranean sea bass, rock shrimp, braised sunchokes & artichoke hearts, tumeric saffron nage

HERBED POTATO GNOCCHI 24
charred shishito peppers, confit radish, caramelized squash, pistachio pesto, citrus butter nage
-add duck confit 10

JIDORI CHICKEN 38
roasted chicken breast, confit leg and thigh, vadouvan heirloom carrots, fennel, charred onion, cultured butter polenta

CRISPY SKIN SCOTTISH SALMON* 38
charred savoy cabbage, compressed apples, bacon lardon, sauce moutarde

CONFIT DE CANARD 38
confit duck leg & thigh, white bean cassoulet, pickled fresno peppers, scallion flat bread, fermented honey glaze

OMELETTE 22
melted gruyère and french ham omelette, béarnaise, straw potatoes
-substitute dungeness crab 15

DIVER SCALLOPS* 48
manchego, corn and chorizo risotto, crispy rock shrimp, charred scallion, red pepper, shaved fennel, lemon vinaigrette

PINOT BRAISED BEEF SHORT RIB 44
bone marrow pomme purée, sauce bordelaise, mirepoix, fried brussel sprouts, plump mustard seeds, parsley

Premium Shellfish

MARKET OYSTERS*

3 oysters \$15 • ½ dozen \$25 • 1 dozen \$50

CHILLED À LA CARTE

wild shrimp \$8ea. • snow crab claw \$8ea. • 2ea. mussels \$1

LE ZINC \$120

½ lobster, 8 oysters*, 4 grilled shrimp, 3 snow crab claws, 6 mussels

LE GRAND \$185

1 lobster, 12 oysters*, 6 grilled shrimp, 5 snow crab claws, 10 mussels

Dinner for Two \$185

ONION SOUP or ZINC HOUSE SALAD*
(two side dishes of your choice will accompany main course)

CHATEAUBRIAND*

béarnaise sauce, bacon wrapped with roast garlic

ZINC SOUFFLÉ

Soups & Salades

ONION SOUP GRATINÉE 18
traditional onion soup with bubbling six month aged AOP gruyère

ZINC HOUSE SALAD* 15
cabernet vinaigrette, organic hand cut greens, herbs, warm chèvre crouton

CHOPPED SALUMI SALAD 18
butterleaf, romaine hearts, calabrese, avocado, blue cheese, cucumber, McCleendon's heirloom tomatoes, radish, champagne vinaigrette

WEDGE SALAD 18
iceberg, oven-dried tomatoes, spiced walnuts, red onion, haricots verts, blue cheese crumbles, sherry blue cheese vinaigrette
-add dungeness crab 15

ZINC CAESAR* 16
romaine hearts, parmesan vinaigrette, focaccia crisps, e.v.o.o. basil
-add shaved grilled chicken 8

ROASTED BEET SALAD 17
arugula, orange suprêmes, toasted pistachio, goat cheese, pickled fresno chilis, heirloom radish, banyuls vinaigrette

Steak Frites

all steaks are charcoal grilled,
served with Zinc fries, and your choice of sauce
béarnaise, au poivre, red wine madeira
add any sauce \$5

10 oz PRIME FLAT IRON* \$42

8oz FILET MIGNON \$56

10oz LINZ PRIME, NY STRIP* \$62

2oz FOIE GRAS SUPPLEMENT* \$26

Side Orders

haricots verts with lemon, shiitakes and almonds 10

Zinc potatoes 10

Zinc house frites, smoked paprika, herbs 9

truffle and parmesan frites 12

grilled asparagus, smoked salt, e.v.o.o. 10

"mac and cheese" 12

chive pomme purée, French butter 10

sherry roasted mushrooms, seaweed butter, herb de provence 12

*consuming raw or undercooked food may be hazardous to your health
*these items may be prepared raw or undercooked.

