

# ZINC BISTRO

## LUNCH MENU

### Appetizers

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

### 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

### Salades

- ZINC HOUSE SALAD\* 15**  
cabernet vinaigrette, organic hand cut greens, herbs, warm chèvre crouton
- FRISÉE LARDON SALAD 22**  
frisée and endives, poached egg, bacon lardon, smoked dried tomatoes, orange dijon vinaigrette
- SHAVED GRILLED CHICKEN CAESAR\* 24**  
baby gem, parmesan vinaigrette, foccacia crisps, e.v.o. basil
- CHOPPED SALUMI SALAD 18**  
butterleaf, romaine hearts, calabrese, avocado, blue cheese, cucumber, McClendon's heirloom tomatoes, radish, champagne vinaigrette
- DUNGENESS CRAB SALAD 28**  
citrus vinaigrette, shaved iceberg, tomato, egg, dill pickle, olive oil granita
- STEAK SALAD\* 26**  
prime flat iron steak, iceberg, oven dried tomatoes, spiced walnuts, red onion, blue cheese crumbles, haricots verts, sherry blue cheese vinaigrette

### Desserts \$12

- ZINC VALRHONA CHOCOLATE SOUFFLÉ**  
chocolate, mint, gran marnier sauce
- ZINC PROFITEROLE**  
vanilla glace, pâte à choux, valrhona chocolate sauce
- RICOTTA BEIGNETS, VANILLA FROMAGE**  
blackberry coulis, butterscotch caramel sauce
- MADAGASCAR VANILLA BEAN CRÈME BRULÉE**  
raspberry, chambord macarons



### Premium Shellfish

#### MARKET OYSTERS\*

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

#### CHILLED À LA CARTE

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

#### LE ZINC \$120

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

#### LE GRAND \$185

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

### Sandwiches

- SMOKED TUNA SALAD 16**  
walnut bread, aigre doux peppers, e.v.o. dill, caper, cornichon
- BASIL GRILLED CHICKEN 18**  
grilled pesto marinated chicken breast, arugula, brie glacage, crispy mushrooms, basil aioli, toasted country bread
- CURRY CHICKEN SALAD 16**  
pumpnickel, marcona almonds, sherried raisins, celery
- ZINC BURGER \* 18**  
bacon blue cheese or truffled gruyère, house buttermilk bun, local beefsteak tomatoes, lemon and garlic arugula
- BURGER DE POULET 18**  
chicken, gruyère, frisée, pickled red cabbage, garlic dijonnaise, sesame brioche bun
- PASTRAMI DIP 22**  
pastrami, white cheddar, onion and pepper aigre doux balsamic jus, toasted ciabatta
- CROQUE MONSIEUR 22**  
french ham, gruyère, braised leeks and mornay sauce, toasted country bread  
add egg\* for a Madame 2

- CRISPY DUCK CONFIT 20**  
foie gras aioli, house pâté, gastrique onions, candied kumquats, toasted brioche

### Main Courses

- OMELETTE 22**  
melted gruyère and French ham omelette, béarnaise, straw potatoes  
-substitute dungeness crab 15
- SCOTTISH SALMON\* 28**  
trofie pasta, citrus emulsion, charred tomato, kale, broccolini, pickled corn, fennel
- MACARONI AU GRATIN 18**  
smoked ham, mimolette, parmesan
- FLAT IRON STEAK FRITES\* 42**  
10 oz. Prime flat iron au poivre  
2oz FOIE GRAS SUPPLEMENT\* \$26

### Side Orders

- haricots verts with lemon, shiitakes and almonds 10
- grilled asparagus, smoked salt, e.v.o.o. 10
- Zinc house frites, smoked paprika, herbs 9
- truffle and parmesan frites 12
- "mac and cheese" 12
- organic greens or romaine 10
- cabernet vinaigrette, parmesan vinaigrette, roquefort vinaigrette
- chive pomme purée, French butter 10

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