APPETIZERS

DUNGENESS CRAB CREPE, SWEET LOBSTER CREAM - 22
BUTTER BRAISED PETITE SHIITAKES, CARAMELIZED FENNEL
PATE MAISON, DUCK, PORK AND BRANDY - 15
WATERCRESS PUREE, SAUCE Gribiche, SWEET MUSTARD, TOASTED PUMPERNICKEL
ONION SOUP GRATINÉE - 14
TRADITIONAL ONION SOUP WITH BUBBLING GRUYÈRE
MOULES MARINIERES, MATCHSTICK FRITES - 18
WHITE WINE, LEEKS, TOASTED ROSEMARY AND FRENCH BUTTER
SERVED WITH HOUSE COMPAGNA SOURDOUGH

PLATEAUX DE FRUITS DE MER

OYSTERS* 3 - $11.50 6 - $22 12 - $40
SHRIMP - $5 EA. SNOW CRAB $5 EA. 2 MUSSELS - $1
LE ZINC - 90
1/2 LOBSTER, 8 OYSTERS, 4 GRILLED SHRIMP, 3 SNOW CRAB CLAWS, 6 MUSSELS
LE GRAND - 120
1 LOBSTER, 12 OYSTERS, 6 GRILLED SHRIMP, 5 SNOW CRAB CLAWS, 6 MUSSELS

Salads

ZINC HOUSE SALAD, CABERNET VINAIGRETTE - 12*
ORGANIC HAND CUT GREENS, WARM GOAT CHEESE CROUTON
OLIVE RUBBED RARE AHI, BABY GEM LETTUCHE, HARICO VERTS - 21
CONFIT PEE-WEE POTATOES, FRENCH RADISH, HERB PUREE, TOMATO BALSAMIC VINAIGRETTE
PRIME FLAT IRON STEAK AND ICEBERG SALAD* - 19
ROQUEFORT, HARCOT VERT AND WALNUTS
SHAVED GRILLED CHICKEN, GEM LETTUCE, PARMESAN VINAIGRETTE - 15
FOCCACIA CRISPS, E.V.O. AND FRESH TORN BASIL
VARZI SALUMI SALAD, BUTTERLEAF, CHAMPAGNE VINAIGRETTE - 14
AVOCADO, MARCONA ALMOND, SHAVED RED ONION, TOMATO, RICOTTA SALATA
CRISPY LAUGHING BIRD SHRIMP, SHAVED ROMAINE - 19
MARCONA ALMONDS, MARINATED MELON, LEMON GARLIC VINAIGRETTE

Sandwiches

SMOKED TUNA SALAD SANDWICHES, WALNUT TOASTS - 15
AGREU DOUX PEPPERS, E.V.O., DILL, CAPER AND CORNICHON
GRILLED CURRY CHICKEN SALAD SANDWICH, PUMPERNICKEL - 12
TOASTED MARCONA ALMONDS, SHERRIED RAISINS AND BOOMERANG CELERY
ZINC BURGER, BACON BLUE CHEESE OR TRUFFLED GRIJUYER* - 15
BUTTERMILK BUN, VINE RIPE TOMATOES, LEMON AND GARLIC ARUGULA
CROQUE MONSIEUR, TOASTED BRIOCHE, FRENCH HAM - 15
LEEK AND MORINAY SAUCE, ADD EGG FOR MADAME - 1
CRISPY DUCK CONFIT, FOIE GRAS AIOLI - 16
ROASTED GARLIC AND CITRUS SPICED GASTRIQUE ONIONS
BRISKET PASTRAMI, MORBIER CHEESE, CARAMELIZED ONIONS - 16
SWEET PEPPER JAM, LOCAL TOMATOES, HORSERADISH JÜONAIASE, BALSAMIC JUS, GRILLED BAGUTTE

Main Courses

HAM AND GRIJUYERE OMELETTE, RADISH, FRISEE SALAD - 16
CREME FRAICHE, HERBÉD MATCHSTICK FRITES
SCOTTISH SALMON, TROFIE PASTA, CITRUS EMULSION* - 21
CHARRED TOMATO, KALE, BROCOLLINI, PICKLED CORN, FENNEL SALAD
PROVENÇAL BOUILLABAISSE, DIVER SCALLOPS, ROCK SHRIMP* - 22
CASTELVETRANO OLIVE, CELERY, FENNEL, RED PEPPER, E.V.O
JIDORI CHICKEN COQ AU VIN, BURGUNDY MARINADE - 14
CONFIT LEG & THIGH, POTATO PUREE, CRISPY GARLIC, PEARL ONIONS, CREME FRAICHE
GRILLED HANGER STEAK, SERRIÈRED FINGERLINGS, PINOT GLAZÉ* - 25
ROASTED MUSHROOM, ARUGULA, RED PEPPER, SHAFT BLUE CHEESE SALAD
MACARONI AU GRATIN - 14
SMOKED HAM, MOZZARELLA AND PARMESAN

Fromage and Charcuterie

EUROPEAN AND DOMESTIC
COW · SHEEP · GOAT · CHEESES
OLIVES · NUTS · FRUIT
CHOOSE 3 CHEESES - 17
CHOOSE 5 CHEESES - 25

SIDE DISHES

HARICOTS VERTS WITH LEMON & PETITE SHIITAKES - 9
GRILLED ASPARAGUS, LEMON, E.V.O. SEA SALT - 9
HOUSE FRITES, MARJORAM, PAPRIKA, FLEUR DE SEL - 5
TRUFFLE AND PARMESAN FRITES - 9
SIDE “MAC AND CHEESE” - 9

DESSERTS - 9

ZINC VALRHONA CHOCOLATE SOUFFLE
CHOCOLATE, MINT, OR GRAN MARNIER SAUCE
GRAN MARNIER “CHEESECAKE”
CHOCOLATE LEATHER, TOASTED PISTACHIO CRUNCH
RICOTTA BEIGNETS, VANILLA FROMAGE
BLACKBERRY COULIS, BUTTERSCOTCH CARAMEL SAUCE
MADAGASCAR VANILLA BEAN CREME BRULÉE
RASPBERRY, CHAMBORD MACAROONS
MADAGASCAR VANILLA BEAN CREME BRULÉE
RASPBERRY, CHAMBORD MACAROONS

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS
*THESE ITEMS ARE SERVED RAW OR COOKED TO ORDER