

ZINC BISTRO

APPETIZERS

DUNGENESS CRAB CREPE, SWEET LOBSTER CREAM - 22
BUTTER BRAISED PETITE SHITAKES, CARAMELIZED FENNEL

PATE MAISON, DUCK, PORK AND BRANDY - 15
WATERCRESS PUREE, SAUCE GRIBICHE, SWEET MUSTARD, TOASTED PUMPERNICKEL

ONION SOUP GRATINEE - 14
TRADITIONAL ONION SOUP WITH BUBBLING GRUYERE

MOULES MARINIERES, MATCHSTICK FRITES - 18
WHITE WINE, LEEKS, TOASTED ROSEMARY AND FRENCH BUTTER
SERVED WITH HOUSE COMPAGNA SOURDOUGH

SALADS

ZINC HOUSE SALAD, CABERNET VINAIGRETTE - 12*
ORGANIC HAND CUT GREENS, WARM GOAT CHEESE CROUTON

OLIVE RUBBED RARE AHI, BABY GEM LETTUCE, HARICO VERTS - 21
CONFIT PEE - WEE POTATOES, FRENCH RADISH, HERB PUREE, TOMATO BALSAMIC VINAIGRETTE

PRIME FLAT IRON STEAK AND ICEBERG SALAD* - 19
ROQUEFORT, HARICOT VERT AND WALNUTS

SHAVED GRILLED CHICKEN, GEM LETTUCE, PARMESAN VINAIGRETTE - 15
FOCACCIA 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
AIGRE 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 GRUYERE* - 15
BUTTERMILK BUN, VINE RIPE TOMATOES, LEMON AND GARLIC ARUGULA

CROQUE MONSIEUR, TOASTED BRIOCHE, FRENCH HAM - 15
LEEK AND MORNAY 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 DIJONAISE, BALSAMIC JUS, GRILLED BAGUTTE

MAIN COURSES

HAM AND GRUYERE OMELETTE, RADISH, FRISEE SALAD - 16
CREME FRAICHE, HERBED MATCHSTICK FRITES

SCOTTISH SALMON, TROFIE PASTA, CITRUS EMULSION* - 21
CHARRED TOMATO, KALE, BROCOLLINI, PICKLED CORN, FENNEL SALAD

PROVENCAL BOUILLABAISSE, DIVER SCALLOPS, ROCK SHRIMP* - 22
CASTELVENTRANO 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, SHERRIED FINGERLINGS, PINOT GLAZE* - 25
ROASTED MUSHROOM, ARUGULA, RED PEPPER, SHAFT BLUE CHEESE SALAD

MACARONI AU GRATIN - 14
SMOKED HAM, MIMOLETTE AND PARMESAN

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

FROMAGE AND CHARCUTERIE

EUROPEAN AND DOMESTIC
COW - SHEEP - GOAT - CHEESES
OLIVES - NUTS - FRUIT

CHOOSE 3 CHEESES - 17

CHOOSE 5 CHEESES - 25

SAUCISSON SEC - OLYMPIA PROVISIONS

VARZI - CREMINELLI - UTAH

FINOCCHIONA - OLYMPIA PROVISIONS

PROSCIUTTO - ZOE'S - CALIFORNIA

CHORIZO - NAVARRE - OLYMPIA PROVISIONS

ONE OUNCE - 7, TWO OUNCE - 11

TASTING OF THREE, ONE OUNCE EACH - 15

SIDE DISHES

HARICOTS VERTS WITH LEMON & PETITE SHITAKES - 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

ORGANIC GREENS OR ROAMINE - 7
CABERNET, PARMESAN OR ROQUEFORT VINAIGRETTE

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 BRULEE
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