

ZINC BISTRO

Arizona Restaurant Week
\$44

FIRST COURSE CHOICE OF

TRADITIONAL ONION SOUP
TOASTED BAGUETTE, BUBBLING GRUYERE

ZINC HOUSE SALAD
HAND CUT BABY MIXED GREENS, CABERNET VINAIGRETTE, GOAT CHEESE CROUTON

ESCARGOT BOURGUIGNON
PERNOD AND GARLIC PERSILLADE, TOASTED BRIOCHE, CALABRIAN CHILE, HERBS DE PROVENCE

AHI TUNA CARPACCIO
SHAVED FOIE GRAS HAM, BUTTER FRIED PEE WEE POTATOES, CRISPY HERBS, CHARRED CORNICHON,
FERMENTED PEPPER VINAIGRETTE, AVOCADO AIOLI

SECOND COURSE CHOICE OF

PRIME FLAT IRON STEAK
POMMES FRITES, CARAMELIZED SHALLOTS, SAUCE AU POIVRE

COMPART FARMS PORK TENDERLOIN
ESCAROLE AND VENTRECHE CHOUCROUTE, HONEY GLAZED HEILOOM CARROTS, LA RATTE POTATOES,
CARAMELIZED APPLE HYDROMEIL

BLACKENED ALASKAN HALIBUT
FRIED GREEN TOMATOES, TEMPURA OYSTER, SMOKED TRINITY VEGETABLES, ROUILLE, PICKLED TOMATO REMOULADE

ROASTED JIDORI CHICKEN
JIDORI CHICKEN BREAST, CRISPY LEG CROQUETTE, JIDORI YOLK RAVIOLI, BLACK PEPPER SPAETZLE,
RED PEARL ONIONS, CHAMPAGNE AND TARRAGON BLANQUETTE

DESSERT CHOICE OF

“UPSIDE DOWN” APPLE TART TATIN
MALTED CASCARA ICE CREAM, LUXARDO CHERRY AND COCOA NIB CRUMBLE

PEANUT BUTTER ECLAIR
NUTELLA PASTRY CREAM, STRAWBERRY GANACHE, FOIE GRAS POWDER

VALRHONA SOUFFLE
DARK CHOCOLATE GANACHE

TAHITIAN VANILLA BEAN CREME BRULEE
WHITE CHOCOLATE AND RASPBERRY MACARONS, SUMMER BERRIES

