

# ZINC BISTRO

## DINNER MENU

### HORS D'OEUVRES

- CREEKSTONE STEAK TARTARE\*** 19  
grilled Noble bread, smoke oil, barrel aged hot sauce, shallot, dijon, Jidori yolk
- PÂTE MAISON** 15  
brandied duck, pork, bacon, caper, cornichon, frisée, gribiche
- ESCARGOT BOURGUIGNON** 16  
pernod and garlic persillade, toasted brioche, calabrian chile, herbs de provence
- SPANISH OCTOPUS** 19  
grilled and fried octopus, charred baby gem and sweet chile salad, meyer lemon, summer herb chimichurri, smoked sherry aioli
- MOULES MARINIÈRES** 20  
live washington state mussels, white wine, leeks, toasted rosemary, french butter, frites
- WARM DUNGENESS CRAB CRÊPE** 24  
tomato lobster cream, butter braised petite shiitakes, caramelized fennel

### Chef's Choice

- SEARED HUDSON VALLEY FOIE GRAS \*** \$24  
signature daily preparation from the chef de cuisine

### Le Charcuterie

- TARTUFO Nduja • COPPA Nduja  
• CALABRESE Creminelli • PROSCIUTTO Zoe's  
• CHORIZO NAVARRE Olympia Provisions
- one oz. \$7 | two oz. \$11 | tasting of three, one oz. each \$15

### Le Fromage

- EUROPEAN AND DOMESTIC CHEESES  
cow • sheep • goat  
olives, nuts, fruit  
select 3 \$18 | select 5 \$28

### ENTRÉES

- CORN & RICOTTA GNOCCHI** 22  
grilled sweet corn, pickled plums, curried shimeji mushrooms, fines herbs, corn and miso veloute
- JIDORI CHICKEN** 36  
jidori chicken breast, crispy leg croquette, jidori yolk ravioli, black pepper spaetzle, red pearl onions, champagne and tarragon blanquette
- DRY AGED PORK RIBEYE\*** 42  
compart farms pork ribeye, escarole and ventriche choucroute, honey glazed herloom carrots, la ratte potatoes, caramelized apple hydromeil
- BEEF SHORT RIB** 36  
red wine braised short rib, candied tomato, confit fingerlings, mirepoix, roasted bone marrow, sauce bordelaise, sultana gremolata
- BOUILLABAISSE** 40  
seasonal market fish, roasted clams, mussels, rock shrimp, fennel, focaccia with smoked burrata and dungeness crab, confit la ratte potatoes, saffron and chile broth
- FAROE ISLAND SALMON\*** 36  
roasted scottish salmon, black eyed pea and tasso ham succotash, piquillo pepper tapenade, grilled corn, herbed shallot soubise, red eye gastrique
- SCALLOPS\*** 45  
diver scallops, crispy rock shrimp, corn and chorizo risotto, charred scallion, red pepper, shaved fennel, lemon vinaigrette
- OMELETTE** 20  
melted gruyere and French ham omelette, béarnaise, straw potatoes

### Premium Shellfish

#### MARKET OYSTERS

- 3 oysters \$12 • ½ dozen \$22 • 1 dozen \$42  
WILD SHRIMP \$6 ea. • SNOW CRAB \$6 ea. • 2 MUSSELS \$1

#### LE ZINC \$100

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

#### LE GRAND \$150

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

### Dinner for Two \$150

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

- CHÂTEAUBRIAND\*  
béarnaise sauce, bacon wrapped with roast garlic
- ZINC SOUFFLÉ

### SOUPES & SALADES

- ZINC HOUSE SALAD\*** 14  
cabernet vinaigrette, organic hand cut greens, herbs, warm chèvre crouton
- LOCAL ORGANIC SAVOY SPINACH AND FRISÉE SALAD** 14  
sherried bacon vinaigrette, warm poached egg
- ICEBERG SALAD** 15  
sweet sherry, blue cheese, toasted hazelnuts, haricot vert, baby tomatoes, tarragon - add dungeness crab 12
- ROASTED BEET SALAD** 16  
pistachio and goat cheese mousse, pickled mushrooms, toasted farro, orange, chile, fried sourdough, arugula, banyuls vinaigrette
- ONION SOUP GRATINEE** 16  
traditional onion soup with bubbling six month aged AOP gruyere

### Les Steak Frites

all steaks are charcoal grilled, served with Zinc fries and your choice of sauce.

béarnaise, au poivre, red wine madeira

- 10 oz PRIME FLAT IRON\* 36  
8 oz CREEKSTONE FILET MIGNON\* 45  
8 oz BLACK ANGUS HANGER STEAK\* 32  
12 oz PRIME LINZ NY STRIP\* 42  
2 oz FOIE GRAS SUPPLEMENT\* 19

### SIDE ORDERS

- haricots verts with lemon, shiitakes and almonds 9  
zinc potatoes 9  
truffle and parmesan frites 10  
warm jumbo asparagus, bearnaise, hazelnuts 9  
"mac and cheese" 9  
chive pomme purée, French butter 9



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