

ZINC BISTRO

LUNCH MENU

APPETIZERS

- ONION SOUP GRATINEE 16
traditional onion soup with bubbling 6 month aged AOP gruyere
- PÂTE MAISON 15
brandied duck, pork, bacon, caper, cornichon, frisée, gribiche
- 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

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

SALADES

- ZINC HOUSE SALAD* 14
cabernet vinaigrette, organic hand cut greens, herbs, warm chèvre crouton
- SHAVED GRILLED CHICKEN, BABY GEM 17
parmesan vinaigrette, foccacia crisps, e.v.o. basil
- STEAK SALAD 21
prime flat iron steak, rosemary, iceberg, roquefort, haricots verts, walnuts
- ROASTED BEET SALAD 16
pistachio and goat cheese mousse, pickled mushrooms, toasted farro, orange, chile, fried sourdough, arugula, banyuls vinaigrette
- CALABRESE SALUMI, BUTTERLEAF 17
avocado, marcona almond, shaved red onion, tomato, ricotta salata
- DUNGENESS CRAB SALAD 23
citrus vinaigrette, shaved iceberg, tomato, egg, dill pickle

SANDWICHES

all sandwiches served on Noble bread

- SMOKED TUNA SALAD 15
olive walnut bread, aigre doux peppers, e.v.o. dill, caper, cornichon
- CURRY CHICKEN SALAD 16
pumpernickel, marcona almonds, sherried raisins, celery
- ZINC BURGER 16
bacon blue cheese or truffled gruyere
buttermilk bun, vine ripe tomatoes, lemon and garlic arugula
- CROQUE MONSIEUR 16
leek and mornay sauce, add egg for a Madame - 1
- CRISPY DUCK CONFIT 17
foie gras aioli, roast garlic, citrus gastrique onions
- BRISKET PASTRAMI 18
morbier, caramelized onion, pepper jam, horseradish dijonnaise, balsamic jus
- BASIL GRILLED CHICKEN 16
brie, mushroom, arugula, crispy shallots, marinated heirloom tomatoes

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

Chef's Choice

SEARED HUDSON VALLEY FOIE GRAS * \$24

signature daily preparation from
the chef de cuisine

2 oz FOIE GRAS SUPPLEMENT* 19

MAIN COURSES

- HAM AND GRUYERE OMLETTE 16
smoked ham, gruyere, aged white cheddar, herbed creme fraiche, matchstick potatoes, organic greens, citrus vinaigrette
- substitute dungenous crab additional 8
- SCOTTISH SALMON * 22
trofie pasta, citrus emulsion, charred tomato, kale, broccolini, pickled corn, fennel
- COQ AU VIN 18
red wine and butter braised jidori chicken leg and thigh, pommes puree, roasted mushrooms, baby heirloom carrots, ventreche, pearl onions, jus de volaille
- PROVENÇAL BOUILLABAISSÉ 24
diver scallops, rock shrimp, clams, castelventrano olive, celery, fennel, red pepper, e.v.o.
- GRILLED HANGER STEAK 25
sherried fingerlings, pinot glaze, roasted mushroom, arugula, red pepper, shaft blue cheese
- MACARONI AU GRATIN 14
smoked ham, mimolette, parmesan
- CHICKEN PAILLARD 21
crispy breaded chicken breast, braised artichokes, frisee, charred lemon, truffled barigoule aioli, roasted garlic, fleur de sel

SIDE ORDERS

- haricots verts with lemon, shiitake mushrooms and almonds 9
- zinc frites, smoked paprika, sea salt, herbs 6
- truffle and parmesan frites 10
- jumbo asparagus, tarragon bearnaise, hazelnuts and fleur de sel 9
- "mac and cheese" 9
- organic greens or romaine 7
- cabernet vinaigrette, parmesan vinaigrette, roquefort vinaigrette

DESSERTS - 9

ZINC VALRHONA CHOCOLATE SOUFFLE
chocolate, mint, gran marnier sauce

MALTED STRAWBERRY "CHEESECAKE"
pistachio crunch, cocoa cake, salted carmel glaze

RICOTTA BEIGNETS, VANILLA FROMAGE
blackberry coulis, butterscotch caramel sauce

MADAGASCAR VANILLA BEAN CREME BRULEE
raspberry, chambord macaroons



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