

# LES ZYGOMATES

WINE • BISTRO • JAZZ

MARCH 19<sup>TH</sup> – 23<sup>RD</sup>, 26<sup>TH</sup> – 30<sup>TH</sup>



\$38 PER GUEST

## 🍷 *Premier Plats* 🍷

Choice of:

### CREAMY ONION SOUP

CARAMELIZED ONIONS, PRUNES, BLEU CHEESE, BRÛLÉE CIPOLLINI

### ZYG'S SALAD

LITTLE LEAF FARM MIXED GREENS, STRAWBERRIES, ORANGES, BLUEBERRIES, BLEU CHEESE, CASHEWS, BALSAMIC VINAIGRETTE

### \*SAFFRON MUSSELS

SAFFRON, WHITE WINE, APPLEWOOD SMOKED BACON, LEEKS, MUSTARD SEEDS

## 🍷 *Entrée* 🍷

Choice of:

### \*STEAK FRITES

BAVETTE STEAK, HAND CUT FRITES, ASPARAGUS, RED WINE REDUCTION, FOIE GRAS BUTTER

### \*FAROE ISLAND SALMON

LENTILS, CRANBERRIES, PARSNIP PURÉE, BRAISED SPINACH

### BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER, SAGE, CREAM, PARMESAN

## 🍷 *Desserts* 🍷

Choice of:

### CRÈME BRÛLÉE

### DECONSTRUCTED NUTELLA S'MORES

### SORBET WITH SEASONAL BERRIES

GUARACYARA PIMENTA  
EXECUTIVE CHEF

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies or dietary restrictions before ordering.