

# LES ZYGOMATES

WINE • BISTRO • JAZZ

AUGUST 6<sup>TH</sup> – 10<sup>TH</sup>, 13<sup>TH</sup> – 17<sup>TH</sup>



\$38 PER GUEST

(GF) = GLUTEN FREE

## ❧ *Premier Plats* ❧

*Choice of:*

**FENNEL AVOCADO GAZPACHO**  
CUCUMBER, JALAPEÑO, BRIOCHE, LIME JUICE

**BURRATA (GF)**  
WATERMELON, THAI BASIL, ORANGE VINAIGRETTE

**\*CALAMARI**  
GARLIC, TOMATOES, WHITE ANCHOVY, CAPERS

## ❧ *Entrée* ❧

*Choice of:*

**\*STEAK FRITES (GF)**  
BAVETTE STEAK, HAND CUT FRITES, ASPARAGUS, BORDELAISE SAUCE,  
GARLIC MARROW BUTTER

**\*BLACKENED TUNA (GF)**  
CUCUMBER SOUP, PEA GREENS, CELERY, FENNEL, PEQUILLO PEPPERS, POTATOES

**CHEESE TORTELLINI**  
SUNDRIED TOMATOES, ARTICHOKEs, PISTACHIO PISTOU

## ❧ *Desserts* ❧

*Choice of:*

**PASSION FRUIT CRÈME BRÛLÉE (GF)**

**ZYG'S SUNDAE (GF)**

**MOLTEN CHOCOLATE CAKE**

**GUARACYARA PIMENTA**  
EXECUTIVE CHEF

*Many of our dishes can be prepared with low salt – ask your server to assist you*

\*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.