

# LES ZYGOMATES

WINE • BISTRO • JAZZ

Prix fixe

\$80/Guest

❧ Aimer C'est Vivre! ❧

◆ *Sommelier-Selected Wine Pairing: \$40/Guest* ◆

\* Premier ♥

Choice of:

**Curry Scented Cauliflower Bisque** - Crispy Brussels Sprouts

**Lyonnaise Salad** - Frisée, Bacon Lardons, Poached Egg, Garlic Croutons,  
Dijon Mustard Dressing

**Salmon Avocado Tartare** - Cucumber, Shallot, Avocado Mousse,  
Fresh Dill, Sweet Soy, Salmon Roe

\* Zéme ♥

Choice of:

**Chicken Paillard** - Arugula, Grilled Peaches, Fennel, Citrus

**\*Steak Frites** - 8oz. Bavette Steak, Grilled Asparagus, Truffle Parmesan Frites,  
Foie Gras Butter

**\*Seared Norwegian Salmon** - Peruvian Purple Potatoes, Butternut Squash,  
Orange Glazed Carrots, Orange Marmalade

\* Dessert ♥

Choice of:

**Black Cherry Mascarpone Cheese Cake**

**Mousse au Chocolate**

**Strawberry Shortcake**

\* **Guara Pimenta** - Executive Chef \* **Ashley Kompass** - Sommelier \*

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.

Please alert your server of any food allergies or dietary restrictions before ordering.