

LES ZYGOMATES

WINE • BISTRO • JAZZ

March 4th – 8th, 11th – 15th



\$38 per Guest

(GF) = Gluten Free/Can Be Prepared GF
Please inform your server

🌀 Premier Plats 🌀

Choice of:

Smoked Beet Salad (GF)

Watercress, Red & Yellow Beets, Goat Cheese Croquette, Pistachios, Balsamic Reduction, Pistachio Crème

Onion Soup Gratinée (GF)

Vidalia Onions, Sherry, Croutons, Swiss, Gruyère, Chives

Calamari (GF)

Sautéed with San Marzano Tomatoes, Olives, Capers, Crostini

🌀 Entrée 🌀

Choice of:

Mushroom Ravioli

Artichokes, Pearl Onions, Crispy Brussels Sprouts, Sherry Crème

***Classic Steak Frites (GF)**

Herb Marinated Bavette Steak, Maître d'Hôtel Butter, Grilled Asparagus, Hand Cut Frites, Bordelaise Sauce

Pan Roasted Salmon

Soy & Sesame Marinade, Artichoke Purée, Fennel & Orange Salad

🌀 Desserts 🌀

Choice of:

Crème Brûlée (GF)

Deconstructed S'mores

Molten Chocolate Cake

Guara 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.