

# LES ZYGOMATES

WINE • BISTRO • JAZZ

August 19<sup>th</sup> – 23<sup>rd</sup>, 26<sup>th</sup> – 30<sup>th</sup>



\$38 per Guest

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

## ❧ Premier Plats ❧

*Choice of:*

### **Onion Soup Gratinée (GF)**

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

### **\*Salmon Tartare Spring Roll**

Soy Ginger Broth, Sesame Seaweed Salad

## ❧ 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

### **Blackened Salmon (GF)**

Grilled Corn, Tomatoes, Roasted Potatoes, Watercress, Corn Truffle Crème

## ❧ Dessert ❧

*Choice of:*

### **Crêpe**

Berries, Mint, Vanilla Whipped Cream

### **Molten Chocolate Cake**

Salted Caramel Ice Cream, Caramel Sauce

**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.*