



VALENTINE'S DAY 2021

4 COURSES, AMUSE-BOUCHE & MIGNARDISE

\$99.99+tax+gratuity per person

Wine Pairings by Sommelier Marc Sauter - \$69.99+tax+gratuity per person to pair every course

AMUSE-BOUCHE

Golden Beet Terrine

COURSE 1

Choice of:

Shrimp Cocktail

Citrus Poached • Cocktail Sauce

Duck Spring Roll

Hoisin Sauce • Firecracker Cabbage

Beef Tartare*

Raw USDA Prime • Cornichons • Herb Aioli • Crispy Potato • Maldon Salt

COURSE 2

Choice of:

Scallop Chowder

Bacon • Potato • Celery • House Cracker

Sticky Beef Short Rib

Sriracha Honey • Chilled Noodle Salad

Caprese Salad

House Mozzarella • Basil • Balsamic Reduction

Due to COVID 19 our Governor of Virginia has limited restaurants to fifty percent capacity. Limiting our staff's income/livelihood. So management is including a 20% gratuity on all tables here at Zoës. We hope you heartfully understand. If you have had exemplary service feel free to leave extra during these challenging service industry times.



COURSE 3

Choice of:

8oz Filet Mignon*

Mashed Potatoes • Asparagus • Z1 Sauce
ADD Buttered Crab
ADD ½ Lobster Tail

\$10 Supplemental
\$20 Supplemental

Braised Short Rib

Goat Cheese Polenta • Baby Spinach • Au jus

Whole Lobster Tail

Cold Water • Mashed Potatoes • Asparagus • Drawn Butter

DESSERT

Choice of:

Apple Tart

Brûlée • Vanilla • Pastry Cream

Petit Gâteau

Chocolate Cake • Strawberry Gelée. • Chocolate Mousse

MIGNARDISE

Macarons



**These foods are served raw or undercooked, or contain raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions. Cheers from our kitchen crew (Mark, Marcus, Alex, Obie, Willie, Jessica).*