



2020 RESTAURANT WEEK MENU

\$35.00++ per person

◆ **COURSE ONE** ◆
CHOICE OF

PARMESAN TRUFFLED OYSTERS
Fried Local Oysters, Black Garlic Aioli

SOUS VIDE PORK CHEEK
Pimento Cheese Croquette, Apricot, Pork Jus

LOADED LOBSTER POPS
A sausage of Lobster Tails with Shrimp, House Bacon
Black Garlic & Jalapeno, Tempura Batter, Lemon Honey

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◆ **COURSE TWO** ◆
CHOICE OF

CAPRESE FLAVORS
House Mozzarella, Sliced Ripe Tomatoes, Basil, Balsamic

ZOES CAESAR
Little Gem Romaine, Classic Caesar Dressing, Pumpernickel Croutons
Soft Egg, Parmesan

SMOKEY CRAB BISQUE
Trinity Peppers, Thyme

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◆ **COURSE THREE** ◆
CHOICE OF

PRIME NEW YORK STRIP*
Buttercream Chive Mash , Asparagus

BBQ SALMON*
King Salmon, Zucchini, Sushi Rice, Onion Crisps

NEW ZEALAND RACK OF LAMB*
Black Garlic Rub, Zoes Potatoes, Blueberry Mostarda, Cashew Vin

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*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 (Michael Koch, Marcus, Mark, Willie).