



**NEW YEAR'S EVE 2020**  
**5 COURSES, AMUSE-BOUCHE & MIGNARDISE**

**\$125++ per person**

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

**AMUSE-BOUCHE**

Truffled Grits Croquettes

**COURSE 1**

**Choice of:**

**Beef Carpaccio**

Arugula • Pickled Onions • Capers • Crème Fraiche

Wine Paired TBD

**Cheese 'n' Crackers**

Boxcarr Cottonseed • House Crackers • Truffle Black Goat • Olives • Fruit Jam

Wine Paired TBD

**Zoës Rockefeller**

Local Oysters • Braised Kale • Pimento Cheese • Chicharron • Bacon

Wine Paired TBD

**Fried Shrimp**

Tempura Fried • Fermented Scallion Aioli

Wine Paired TBD

**COURSE 2**

**Choice of:**

**Smoked Crab Bisque**

Smoked Lump Crabmeat • Trinity Peppers • Crispy Thyme • Brown Butter

Wine Paired TBD

**Tuna Bowl**

Soy Marinated • Seaweed Salad • Tempura Crunchies • Puffed Rice

Wine Paired TBD

**Zoës Caesar**

Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Quail Egg • Parmesan

Wine Paired TBD

**COURSE 3**

**Choice of:**

**Squash Soup**

Red Curry • Cashews • Crème Fraiche

Wine Paired TBD

**Flat Bread**

Tomatoes • Arugula • Olive Oil • Prosciutto • Black Garlic • Truffled Goat Cheese

Wine Paired TBD

**Roasted Apple Salad**

Bibb Lettuce • Cashews • Yuzu Vinaigrette • Crispy Prosciutto

Wine Paired TBD



## COURSE 4

Choice of:

### 8oz Filet Mignon

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

\$10 Supplemental  
\$20 Supplemental

Wine Paired TBD

### Grilled Tuna

Broccolini • Truffled Baby Potatoes • Lemon Caper Beurre Blanc  
Wine Paired TBD

### Duck Confit

Arugula • Marcona Almonds • Manchego Cheese • Roasted Beets • Champagne Vinaigrette  
Wine Paired TBD

### Jumbo Lump Crab Cakes

Broccolini • Truffled Baby Potatoes • Lemon Caper Beurre Blanc  
Wine Paired TBD

### Japanese 6 oz Miyazaki Wagyu Tenderloin \$100 Supplemental

Buttered Crab • Black Truffle Mash • Grilled Asparagus  
Wine Paired TBD

## DESSERT

Choice of:

### Cheesecake

Citrus • Fruit Caviar  
Wine Paired TBD

### Panna Cotta

Gelée • Granola Crumble  
Wine Paired TBD

### Chocolate Tort

Grand Marnier Whipped Cream • Strawberries • Gold Leaf  
Wine Paired TBD

## MIGNARDISE

To Be Determined



*\*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).*