



## FIRST COURSE

*please choose one*

### DUO OF OYSTERS

laughing king oysters rockefeller style & raw | hackleback caviar | shoyu caramel  
apple & fennel mignonette

### MUSHROOM AND BRIE STRUDEL (V)

sherry braised mushrooms | whipped brie | braised kale | caramelized onions  
apple cider gastrique

### BEEF TARTARE

beef tenderloin | pickapeppa | cured egg yolk | truffled béarnaise | crostini

### LOBSTER BISQUE "CAPPUCCINO"

lemon scented crema | lobster espuma

## SECOND COURSE

### ZOËS CAESAR

green goddess caesar dressing | brioche croutons | roasted tomato | parmesan

## THIRD COURSE

*please choose one*

### SURF N TURF

mishima reserve filet | lobster tail | pommes robuchon | baby cauliflower | shallot relish  
supplemental: foie gras \$25 ribeye \$35 new york strip \$30 miyazaki \$80 sanuki \$150

### SEARED ROCKFISH

butternut squash risotto | cider glazed brussels | beurre noisette | prosciutto | toasted hazelnut

### ZOËS MEATLOAF

boursin whipped potatoes | seasonal veggies | glace de poulet | onion crisps

### CHICKPEA PAPPARDELLE (V)

house made chickpea pasta | squash & zucchini | roasted tomatoes | confit garlic  
cremini mushroom powder

supplemental: grilled shrimp \$15 seared scallops \$26

## DESSERT

*please choose one*

CARROT CAKE

RASPBERRY CHOCOLATE TORTE

CRÈME BRÛLÉE

