

Zoës

Celebrating our 17th Anniversary with Hundred Acre!

Reception

A radiant welcome with Hundred Acre Chardonnay and three thoughtful bites: Coquilles St-Jacques with a hint of citrus, a savory morsel of lobster and goat cheese cheesecake with beurre blanc, and baby cauliflower panna cotta with 45th Street honey.

SUMMER DREAMS THE SUN ALSO RISES CHARDONNAY 2023

First Course

A duet of bluefin tuna and Ora King salmon: tartare and tataki, layered with a silky bone marrow anglaise, compressed avocado, pinot noir and barrel aged shoyu reduction, crispy wonton, and hackleback caviar.

SUMMER DREAMS STARGAZING PINOT NOIR 2023

Second Course

Here we embrace the harmony of dry aged duck breast and Cabernet Sauvignon together: perfectly rendered Maple Leaf Farms duck breast, black mission fig compote, crispy Jerusalem artichoke, and a smoked shallot and rosemary jus.

FORTUNATE SON THE WARRIOR CABERNET SAUVIGNON 2022

Third Course

A taste of Mishima American wagyu: seared and sliced tenderloin, freshly shaved Perigord truffles, velvety celeriac purée, and black garlic infused veal stock reduction.

HUNDRED ACRE MORGAN'S WAY CABERNET SAUVIGNON 2022
HUNDRED ACRE WRAITH CABERNET SAUVIGNON 2022

Fourth Course

Another expression of wagyu beef in dual form: olive fed A5 Sanuki tartare with crispy egg yolk, truffle crostini paired with seared and sliced tenderloin, smoked sunchoke purée, crispy oyster mushrooms, and miso rosemary bordelaise.

HUNDRED ACRE ARK CABERNET SAUVIGNON 2022

Finale

Two good things make one...great: a luxardo cherry dark chocolate crèmeux alongside a caramel centered chocolate fondant with cocoa nib tuile, hazelnut streusel, and vanilla Chantilly.

HUNDRED ACRE FORTIFICATION CABERNET SAUVIGNON PORT

**no menu substitutions unless submitted at least 72 hours in advance and approved by Chef Paul*