

ZINC

Chef Dave Omar's Menu Concept 'by the bite'

Similar to ordering wine by the glass or by the bottle,

Chef Dave is offering his guests the opportunity to order any menu item 'by the bite' or 'by the plate'. This unique menu idea will allow his guests to sample as many menu items as they wish, in bite size portions

Cheese

6/18

Hand Selected Cheeses from "Paddy's Cheese", Baguette, Preserves, Marinated Olives

First Course

5/14 Warm Onion Tarte Tatin

Upside-down puff pastry tart with caramelized onions, 'Paddy's' cheese, port reduction, and dressed organic leaves

4/12 Escargot and Chorizo

Fricassée

French-style stew made with cream, sweet potatoes, and peas, served with fresh herbed bread

8/24 Sautéed Foie Gras

Served on lightly fried brioche topped with salted pear purée with a side of yogurt fig ice cream

5/8 'Mona' Mushroom Consommé

French-served with sautéed mushrooms, porcini mushroom cream, and truffled wild rice

5/14 Smoked Salmon Tartar

Served with grilled asparagus, Grey Goose apple jelly, crispy potato strings, and chive sour cream sauce

6/18 Pan-Seared Scallops

With house-made Lagavulin scotch bacon, potato leek foam, confit tomatoes, and pickled 'Mona' mushrooms

Main Course

10/38 Braised Veal Leg

With brie béchamel macaroni and cheese, grilled green onions, camparia tomatoes, and wild mushrooms

5/21 Stuffed Tofu

Sautéed and stuffed with shiitake mushrooms, served with wheat berries, corn purée, and coconut makrut lime sauce

10/42 Crispy Brome Lake Duck Breast

Duck breast served with duck confit, lentils, plum chutney, bell peppers, teriyaki sauce

Catch of the Day

Please ask your server for details

11/44 Pan-Seared Bison and Beef Tenderloin

Served with buttermilk potato purée, artichokes, squash, and demi-glacé

9/36 Roasted Pork Loin

With German bread dumplings, apples, wilted greens, baby carrots, and Pinnacle apple ice cider jus

7/24 Orzo Pasta

Saffron cream reduction with basil pesto, sundried tomatoes, and garnished with dressed greens

8/30 Shellfish Risotto

Cooked in lobster stock with cauliflower, arugula and citrus emulsion, and topped with tempura-battered oysters

AGA Members enjoy 10% off all food at Zinc. Not an AGA Member? Ask your server for details!