

SALADS

green beans black mission figs, arugula, stilton, sherry vinaigrette, hazelnuts	10.00
heirloom tomatoes quinoa, nicoise olives, cucumbers, nectarines	14.00
organic baby lettuces ° creamy black pepper vinaigrette, parmesan	9.00
dungeness crab melon, brioche crouton, watercress, crème fraiche, pickled ramps	15.50
lamb heart preserved lemon yogurt, heirloom beans, harissa, mint	11.00
confit chicken frisee, pumpkin seeds, moroccan spice, beet vinaigrette, soft boiled egg	11.00

SMALL PLATES

fresh ricotta gnudi golden raisin puree, picholine olives, almonds, curry oil	9.75
corn risotto summer squash, basil, lemon zest, parmesan	10.00/18.00
roasted padron peppers delice de bourgogne, sage, mint, olive oil	10.00
thundering hooves beef tongue semolina gnocchi, oyster mushrooms, wilted greens, mascarpone	12.00
veal sweetbreads ° peaches, escarole, lemon	14.50
seared sonoma artisan foie gras ° banyuls caramel, stone fruit tart tatin, arugula	22.00

FISH AND MEAT

long island day boat scallops organic potatoes, confit sweet peppers, parsley, capers	29.00
poached alaskan salmon ° roasted yellow corn, king oyster mushroom, summer savory	28.50
crispy skin chicken breast summer squash, bacon lardon, date puree, whole grain mustard jus	22.00
carlton farms pork belly roasted peach, endive, pistachios, lovage	23.50
sonoma artisan duck breast ° green cabbage, pickled cherries, braised fennel, duck consomme	27.00
thundering hooves braised beef marinated heirloom tomato salad, roasted idaho potato, chèvre	36.00
spicy wild boar bolognese arugula pappardelle, chili flakes, shaved parmesan	18.50

SIDES

sautéed organic greens	7.00
herb risotto	7.00
organic potatoes	7.00

° consuming raw or "undercooked" proteins may increase your risk of food-borne illness
* not all ingredients are listed on the menu, please inform us of any allergies
- 18% gratuity added to parties of 6 and larger

September 1st, 2010

www.restaurantzoe.com

DANIEL NEWELL chef-de-cuisine | **JAMES SHERRILL** sous chef | **DEREK MURRAH** general manager | **SCOTT STAPLES** chef-owner