

ZINC
BRASSERIE
SPRING LUNCH 2008

APPETIZERS

OYSTERS ON THE HALF
MIGNONETTE

CRISPY SALT + PEPPER CALAMARE
HONEY-LIME-CHILI SAUCE, CORRIANDER + SMOKED PEANUTS

CHARCUTERIE PLATE
EVER-CHANGING SELECTION OF IMPORTED + HOUSE CURED MEATS
OLIVES, PICKLES, MUSTARD, TOAST

ONION SOUP GRATINÉE
CAMELIZED ONIONS, CROUTON, GRUYERE

CHEF'S CHEESE COLLECTION
SAMPLES OF HANDCRAFTED ARTISAN CHEESES

SALAD

PETITE SPINACH
APPLE SMOKED BACON, CAVE RIPENED BLEU,
GRANNY SMITHS + DIJON VINAIGRETTE

HEARTS OF ROMAINE
GARLIC CROUTONS, REGGIANO PARMESAN,
CREAMY CÆSAR DRESSING

ROASTED RUBY RED BEETS
BABY LETTUCES, D'ANJOU PEAR, GOAT CHEESE,
LEMON VINAIGRETTE

ORGANIC BABY GREENS + HERBS
ROQUEFORT BLEU + SHERRY VINAIGRETTE

ADD TO ANY ITEM

GRILLED BEEF HANGER STEAK

MARINATED GRILLED CHICKEN

SAUTEED SHRIMP

PETIT PAIN

(PRESSED SANDWICHES)

CHICKEN, BACON + ARTICHOKE
GRILLED CHICKEN, APPLE WOOD BACON, MORNAY

CROQUE MONSIEUR
BLACK FOREST HAM, GRUYERE + MORNAY

CUBAN
BLACK FOREST HAM, ROAST PORK, SWISS
DIJONAISE + PICKLE

SMOKED TURKEY
TURKEY BREAST, ROASTED RED PEPPERS
SWISS + BASIL AIOLI

SLOW ROAST TOP ROUND OF BEEF AU JUS
SMOKED GOUDA, CAMELIZED ONIONS
CIABATTA

TARTE FLAMBÉ

(GRILLED FLATBREAD)

DUCK CONFIT + GOAT CHEESE
CAMELIZED RED ONIONS + BALSAMIC

HOUSE MADE SAUSAGE + ROASTED TOMATO
ROSEMARY + PROVOLONE

GRILLED CHICKEN AU PISTOU
BASIL, TOMATO + EVOO