

ZINC
BRASSERIE
EARLY SPRING 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

PRINCE EDWARD ISLAND MUSSELS
WHITE WINE, GARLIC, BASIL, CHILI FLAKE

ONION SOUP GRATINÉE
CAMELIZED ONIONS, CROUTON, GRUYERE

CHEF'S CHEESE COLLECTION
SAMPLES OF HANDCRAFTED ARTISAN CHEESES

ESCARGOTS + ROQUEFORT FONDUE
CRUSTY COUNTRY BREAD

DUCK CONFIT + GOAT CHEESE TARTE FLAMBÉ
CAMELIZED RED ONIONS, BALSAMIC

SALAD

PETITE SPINACH
D'ANJOU PEARS, HOUSE PROSCUITTO,
REGGIANO PARMESAN + BALSAMIC VINAIGRETTE

FRISÉE AUX LARDONS
BABY FRISÉE, SMOKED BACON LARDONS,
SOFT POACHED EGG, LEMON VINAIGRETTE

RUBY RED BEETS + BLOOD ORANGES
BABY GREENS, PISTACHIO-GOAT CHEESE TRUFFLES
BLOOD ORANGE VINAIGRETTE

ORGANIC BABY GREENS + HERBS
ROQUEFORT BLEU + SHERRY VINAIGRETTE

ACCOMPANIMENTS

PAN-ROASTED YUKON GOLD POTATOES

BROCCOLINI, CHILI FLAKE + EVOO

SPICE ROASTED CARROTS

BUTTERED HARICOTS VERTS

ENTREES

GRILLED BEEF HANGER STEAK
POTATO PUREE, CRISPY BUTTERMILK ONIONS,
RED WINE SAUCE

SEARED JUMBO DAY BOAT SCALLOPS
GRILLED ASPARAGUS, RADICCHIO + FENNEL
HOUSE CURED COPPA, LEMON-PORT SAUCE

BROWN SUGAR-SOY BRINED PORK LOIN
SESAME STIR-FRIED VEGETABLES
GINGER-TAMARI GLAZE

PAN-ROAST FREE RANGE CHICKEN BREAST
MATIGNON WHIPPED POTATOES
ROASTED GARLIC PAN JUS

ZINC BOUILLABAISSE
MARKET FISH, SEA SCALLOPS, SHRIMP, MUSSELS,
RICH SAFFRON BROTH,
ROUILLE CROUTON

FRESH FARM EGG PAPPARDELLE
FRESH RIBBON PASTA,
SHIITAKE + OYSTER MUSHROOMS,
ROAST GARLIC CREAM,
GOAT CHEESE

MARKET FRESH FISH