

"Z' DINNER SPECIALS"

Starters

- * **Lobster Asian Takos** *Wonton Skin, Mango salsa, Coriander Lime Aioli ...* 16.50
- * **Roasted Beef Marrow Bone**
Fresh garlic olive oil, citrus herb dip, baguette, fruit chutney ... 13.50
- * **Sautéed Fresh Morels Mushrooms**
Asparagus, Manchego cheese, Prosciutto, Mascarpone ... 18.50 GF

Soupes du Jour

- * **Cream of Roasted Poblano** ... 10.00
- * **Baked French Onion Gratinée**
With Emmenthal French Swiss Cheese ... 11.00

Salad

- * **Watercress & Fresh Mango**
Endive, Scallion, smoked Feta, Sunflower seeds, Ginger vinaigrette ... 11.50 GF

April's Bistro Dish :

- * **Gigot d'Agneau Printannier**
Roasted lamb loin fresh herb & garlic hand rubbed, Haricots verts, Endive, Flageolets & Tomato, au Jus ... 34.00 GF

Entrées

- * **Grilled Wild Pacific Swordfish**
Roasted Pineapple Salsa ... 36.50 GF
- * **Whole Fresh Dover Sole**
Simple Sautéed, Beurre blanc with Grapes ... 48.50 GF
- * **Grilled Prime Rib Eye Steak**
10 oz cut Dry Coffee Rub, Chorizo Broccolini, Calvados Peppercorn Sauce ... 38.50 GF

PAY BY CASH AND SAVE

As an incentive, we will apply a discount of 4 % when paying with Cash .
We thank you for your patronage and continued support.
It is our pleasure to Serve you !

Special Prix-Fixe 3 Course \$ 47.50

(... from this selection only ...)

- * **Tuna Tartare & Smoked Salmon Roll**
Wasabi mayonnaise, pesto, crispy Parmesan crusted ... 13.50 GF
Or
- * **Watercress & Fresh Mango**
Endive, Scallion, smoked Feta, Sunflower seeds, Ginger vinaigrette ... 11.50 GF
~ O ~
- * **Mini Chateaubriand**
6 oz Filet wrapped with Pancetta, Mashed potatoes, black peppercorn sauce ... 33.50 GF
Or
- * **Idaho Rainbow Trout Almondine**
Pan roasted with shaved almonds, lemon butter, fingerling potatoes 34.00 GF
~ O ~
- * **D & J 's Tiramisu**
Espresso Kahlua dipped Lady Fingers Layers with Mascarpone Sabayon ... 12.00
Or
- * **Napoleon of Raspberry**
with Vanilla Sultan Cream ... 10.50

NB: Split is not allowed with Prix Fixe Menu
No Substitution

Wines recommendations

White :

- * **Muscadet sur Lie Clos Briords**
Domaine Pepiere Loire 2022

Cépages : **Melon de Bourgogne** ... vivid aromas of dried pear, bitter lemon, anise and herbs with surprising hints of exotic fruit backed with earth and mineral notes. The aromatic ripeness is more restrained on the palate which shows beautifully supple and dense pear and ripe apple fruit with adequate acidity, quite round and ripe, and finishing with nice grip and mineral flavors that linger on the palate.

Bottle : \$ 48 ... 6 oz Glass : \$ 12.00

Rouge :

- * **Le Tarral Les Vents d'Ici 2017**
AOP Languedoc Montpeyroux
40 % Carignan, 40 % Grenache, 20 % Syrah

Old Carignan plots on soft limestones, Grenache and Syrah on clay-limestone soils. Dark purple color. Spicy nose with the camphor and rosemary. Round and powerful on the palate with generous red fruits. A beautiful balance with a mellow woodiness.

Bottle : \$ 42 ... 6 oz Glass : \$ 10.50