

## A LA CARTE or 2 COURSE PRE-FIXE \$45



# TO START

## SEASONAL SOUP

butternut squash - 18

#### SOUPE A L'OIGNON

melted onions, bone broth, cognac, brioche croutons, gruyère - 21

#### HARICOTS VERT

grilled string beans, roasted walnuts, lemon butter sauce - 21

#### BIB SALAD

butter lettuce, dijon red wine vinaigrette, chives – 23

## SHRIMP COCKTAIL À LA ZZ

bouillon poached, New England style sauce - 28

#### ZZ GRILLED CHEESE

sourdough, gruyere, mornay sauce, caramelized onions & chimichurri - 26

## MUSSEL + FRIES \*

shellfish broth, prawn butter, roasted fennel - 36

# **ENTRÉES**

#### KABOCHA SQUASH RAVIOLI

brown butter mascarpone sauce, sage, celery leaves, crispy capers - 32

#### FRIED CHICKEN SANDWICH

red slaw, pickles, spicy remoulade, spicy honey - 26

#### ZZ BURGER

wagyu smashed patty, pickles, raclette cheese, caramelized onions, bordelaise sauce -30

#### WOOD-FIRED PIZZA

white, pomodoro, meat me - 31/26/28

#### LEMON BRICK CHICKEN \*

herb and lemon smashed potato's, garlic confit gravy - 43

#### **CAST-IRON STEEL HEAD TROUT \***

with cauliflower purée, spicy greens, crispy parsley leaves - 47

\* \$10 Pre-fixe Supplement

# VIN BTG

#### White

2022 Trimbach Pinot Blanc Alsace – 16

2021 SOM Riesling Zillahh Hills Columbia Valley – 18

2023 Antonella Corda Vermentino di Sardegna – 20

2022 Henry Pelle Menetou Salon Sauvignon Blanc – 22

2022 Talley Vineyards Chardonnay Arroyo Grande – 24

2022 Mary Taylor Passy Le Clou Chablis – 26

2023 Daniel Dampt Les Fourchaume 1er Cru Chablis – 34

#### Red

2022 Domaine Pelaquié Cotes du Rhone Rouge – 16

2022 Two Kings Pinot Noir Sonoma County – 18

2022 Ciacci Piccolomini Rosso di Montalcino – 22

2022 | Bruciato Cabernet Blend Tuscany – 24

2015 Ferrand-Lartique St Emilion Grand Cru – 30

2021 Domaine Thenard Givry 1er Cru – 30

2021 Jean Fery Cote de Nuits 'Les Magny' – 42

#### Sparkling

Simonnet Febvre Cremant de Bourgogne – 16

Mongarda Valdobbiadene Superiore Brut – 18

Perrier Jouet Grand Brut – 36

#### Rosé

Minuty Prestige – 18

Entourage - 18

Sample Menu

Spring 2025





LUNCH • APRES • APERITIFS • DINNER • EVENTS





# HORS D'OEUVRES

## STEAK TARTARE

korean inspired accoutrement, quail egg, lime zest & fried cappers - 33

# SEASONAL SOUP

butternut squash – 21

# SOUPE À L'ONION

melted onions, bone broth, cognac, brioche croutons, gruyère – 21

# CHARCUTERIE BOARD

lightly seared, maple crystals, nori lemon vinaigrette, crispy shallot - 44

# SEARED SCALLOPS

lightly seared, maple crystals, nori lemon vinaigrette, crispy shallot - 36

#### FOIE GRAS TORCHON\*

butter lettuce, dijon red wine vinaigrette, chives - 40

# BABY BEETS & GOAT CHEESE SALAD \*

field greens, blue cheese, crispy shallots, homemade croutons,

# CAESAR SALAD \*

butter lettuce, dijon red wine vinaigrette, chives – 21

# FRISÉE AUX LARDONS \*

VAROCHA COLLACH DAVIOLI

butter lettuce, dijon red wine vinaigrette, chives – 26 Add Protein - chicken, salmon, shrimp, beef - 10

# FRUITS DE MER



PLATEAUX DE FRUITS DE MER

LE GRAND LE ZIGZAG 145 225

OYSTERS Half dozen

EAST COAST 30 WEST COAST 5 LITTLE NECK

Shrimp à la ZZ 28 CAVIAR Petrossian

BAIKA BUMP 20 DAURENKI 220g 200 OSETTRA 200g

> Fish Crudo 28

# **ENTRÉES**

KABOCHA SQUASH KAVIOLI	32
brown butter mascarpone sauce, sage, shaved parmesan, crispy capers	32
1/2 LOBSTER THERMIDOR	60
Tagliatelle Pasta, Broccolini	60
LEMON BRICK CHICKEN	43
herb and lemon smashed potato's, garlic confit gravy	40
CAST-IRON STEEL HEAD TROUT	47
cauliflower purée, spicy greens, crispy parsley leaves	
MOULES FRITES	36
shellfish broth, prawn butter	
ZZ BURGER	30
double wagyu smashed patty, pickles, raclette cheese, caramelize onions, bordelaise sauce	1996
HANGER STEAK	45
8 ounce strip, frites, au poivre sauce	40
LOUP DE MER	51
lemongrass turmeric broth, crispų shallots	
ESPRESSO-RUBBED COWBOY RIBEYE	150
30 oz, cappuccino butter, bordelaise	
SOLE MEUNIÈRE	95
20 oz. double waavu smashed pattv. pickles, raclette cheese, caramelized onions, bordelaise sauce	90



GARNITURES Zatar Roasted Carrots 21 Crispy smashed potatoes 21 21 Charred Broccolini Haricot Vert 21 French Fries 12



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