

ZINNIA

3 COURSE

LUNCH MENU
\$35

FIRST COURSE

TOLLHOUSE CAESAR

*LITTLE GEM & ROMAINE LETTUCES, OLIVE OIL CROUTONS,
SHAVED PARMESAN (ADD MARINATED WHITE ANCHOVIES +3)*

BABY GOLD & RUBY BEET SALAD

*LEMON RICOTTA, ARUGULA, CRISPY SHALLOTS,
WILDFLOWER HONEY VINAIGRETTE, PISTACHIOS (VEG/GFF)*

SPICED CAULIFLOWER

SMOKED PAPRIKA, LEMON, PARMESAN (VEG/GFF)

CUP OF SOUP

BUTCHER'S STEAK

*POTATO PUREE, ARUGULA,
CHIMICHURRI (GF)*

STEAMED BLUE SHELL MUSSELS

*ROASTED GARLIC, MACE, TOMATO,
SOURDOUGH*

PAN SEARED ATLANTIC SALMON

*ENGLISH PEAS, BABY CARROTS, CHERRY TOMATOES,
POLENTA, LEMON-DILL BUTTER (GF)*

SECOND COURSE

THIRD COURSE

ICE CREAM/SORBET

MINI HAZELNUT CRUNCH BAR

*CONSUMING RAW OR UNDERCOOKED PRODUCTS MAY CAUSE FOOD BORNE ILLNESS
*GLUTEN-FREE FRIENDLY DISHES (GFF) SHARE EQUIPMENT WITH ITEMS CONTAINING GLUTEN