

# ZINNIA

3 COURSE

## LUNCH MENU

\$35

### FIRST COURSE

#### CAESAR SALAD

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

#### BEET SALAD

*LEMON RICOTTA, ARUGULA, CRISPY SHALLOTS,  
WILDFLOWER HONEY VINAIGRETTE, PISTACHIOS*

#### SPICED CAULIFLOWER

*SMOKED PAPRIKA, LEMON, PARMESAN (VEG)*

#### CUP OF SOUP

#### BUTCHER'S STEAK

*POTATO PUREE, ARUGULA, CHIMICHURRI*

#### GNOCCHI

*ROASTED PARSNIPS, HAZELNUTS, BALSAMIC, CIPOLLINI ONION,  
PARMESAN, BROWN BUTTER, SWEET POTATO PUREE (VEG)*

#### MUSSELS

*ROASTED GARLIC, MACE, TOMATO, SOURDOUGH*

#### SALMON

*SWEET POTATO, BABY CARROTS, PARMESAN POLENTA,  
KALE, LEMON-DILL BEURRE BLANC (GF)*

### SECOND COURSE

### THIRD COURSE

#### ICE CREAM/SORBET

#### MINI HAZELNUT CRUNCH BAR

