

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 (VEG/GFF)

SPICED CAULIFLOWER

SMOKED PAPRIKA, LEMON, PARMESAN (VEG/GFF)

CUP OF SOUP

BUTCHER'S STEAK

POTATO PUREE, ARUGULA, CHIMICHURRI (GF)

GNOCCHI

ASPARAGUS, BEECH MUSHROOMS, PINE NUTS, BASIL, ROASTED
TOMATO CRÈME FRAÎCHE (VEG)

MUSSELS

ROASTED GARLIC, MACE, TOMATO, SOURDOUGH

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

