

ZINC

New Year's Eve Menu



A la carte or Prix fixe (\$65.00 for 5 courses)

Amuse bouche

Warm oysters with caviar (prix fixe only)



Appetizer

Foie Gras "torchon", Orange cognac marmelade 17 (or \$5 extra prix fixe)

Pork Belly with braised lentils, mustard sauce 11

Escargots with melted leeks, lemon and walnut sauce 11

Turbot tartar with brown butter vinaigrette and crispy capers 11

Grilled baby Caesar salad with marinated anchovies 12

Lobster bisque with lobster and mushroom dumpling 11

NZ green lips Mussels broiled with double smoked bacon and shallots 11

Red Beet and Goat cheese terrine, pistachio dressing 11



Entree

Diver Sea Scallops, endive and oyster mushroom ragoût, gin butter sauce 28

Potato crusted Butterfish over roasted Savoy cabbage, beurre rouge 28

Filet Mignon with crab Nantua sauce 38 (or \$6 extra prix fixe)

Rib eye of Pork with wild mushroom sauce 30

Duck confit "Cassoulet style", with beans and garlic sausage 28



Warm Cheese course



New Year Dessert

BONNE ANNEE