

ZAMBISTRO

WINTER 2018 PRE FIXE MENU

Goat Cheese Salad- Frisee Lettuce, Hard Boiled Egg, Green Beans, Crispy Bacon, Goat Cheese Crumbles, Truffle Vinaigrette

Escargot- 6 Snails, Garlic- Parsley Butter, Brioche Toast

French Onion Au Gratin

La Cuvee Blanc, France, Dry White Blend

Rainbow Trout- Black Truffle- Brioche Stuffing, Dried Cherries, Butternut Squash, Green Beans, White Wine Butter Sauce, Toasted Almonds

Beef Tips- Marinated Beef Tenderloin, Yukon Mashed, Caramelized Onion, Blue Cheese, Red Wine Sauce

Provolone & Artichoke Ravioli- Marinara, House Ricotta Cheese, Grilled Artichoke Puttanesca Sauce

La Cuvee Rouge, France, Dry Red Blend

Sorbet of The Month

Cream Puffs- Vanilla Bean Ice Cream, Chocolate Sauce, Sliced Almonds

Crepes Bananas Foster- Vanilla Bean Ice Cream, Flambéed Banana

Da Luca Prosecco, Italy

\$30/ Person- Choose One from Each Category

Add Dry Wine Pairing \$45/ Person - Three 5 oz Pours

No Substitutions * Not Valid with Groupon or Restaurant.Com