

ZAMBISTRO

SUNDAY FEBRUARY 10, 2019

5:00 PM

SIXTY-FIVE DOLLARS

FIVE COURSE CHEF'S TASTING MENU

STEAK TARTARE

PRIME SIRLOIN * BEEF TENDERLOIN * HOUSE AIOLI * WHOLE GRAIN MUSTARD
CORNICHONS * FRISEE SALAD * GRILLED BAGUETTE

I HAVE A BRUT ROSE FROM ALSACE I THINK WOULD WORK HERE

STRIPED BASS EN PAPILOTE"

FRESH BASS COOKED IN PARCHMENT PAPER * ROOT VEGETABLE NOODLES * YUKON
POTATO * LEMON- THYME BUTTER * FUME BROTH

THINKING FUME FROM LOIRE OR LIGHTED BODIED CHABLIS/ BURGUNDY WHITE

DUCK CASSOULET

DUCK LEG CONFIT * WHITE BEANS * PORK BELLY * BLACK TRUFFLE * MOREL
MUSHROOMS

FULLED BODIED FROM RHONE OR RED BURGUNDY/ PINOT NOIR IF NOT BURG. FOR FISH

FILET & FOIE

SEARED FILET MIGNON, HUDSON VALLEY FOIE GRAS BUTTER * GRUYERE POTATO
GALETTE * SWEET ONION MARMALADE

FRENCH MALBEC OR BORDEAUX REALLY NO IDEA

CHOCOLATE SOUFFLE

PISTACHIO ICE CREAM * GRANDE MARNIER RASPBERRY SAUCE

SAUTERNES IF REASONABLE COST, MAYBE CHAMPAGNE PREFER SWEETER WINE