

CELEBRATE MARILYN'S 100TH BIRTHDAY!

# CHAMPAGNE & CHIPS

A 2-NIGHT THROWBACK EVENT

FRIDAY & SATURDAY, MAY 29 & MAY 30

Marilyn Servers • Dreamy Gentlemen • Midcentury Favorites

## APPETIZERS

Enhance your dinner with a starter

**Champagne & Chips** \$25

Our signature pairing for this throwback celebration.

**Shrimp Cocktail** \$12

**3 Oysters** \$12

## SOUP OR SALAD

One included with prix fixe dinner

### Royal Onion Gratin Soup

Traditional French onion soup topped with a toasted baguette slice and melted Gruyère. *(Marilyn's favorite dish during her 1954 honeymoon!)*

### Wild Mushroom Truffle Soup

Rich and aromatic earthy wild mushrooms infused with luxurious truffle oil.

### Zin Bites

Mini 'Beef Wellingtons' with puff pastry, tender filet, creamy goat cheese, and a Zinfandel shallot reduction.

### "The Rabbit" Salad

Shaved raw carrots, fresh artichoke hearts, and crisp endive tossed in a light lemon-herb vinaigrette.

### Hearts of Lettuce Salad

Zin's classic wedge, blue cheese crumbles, smoky bacon, tomato, and red onion with our house Roquefort citrus dressing.

## MAIN COURSE

Choose your price tier entree

### \$49 Entrées

#### Braised Short Ribs

Melt-in-your-mouth short ribs served with creamy mashed potatoes, fresh green beans, and rich beef demi.

#### Bourbon Honey Glazed Salmon Filet

Perfectly seared salmon with a sweet bourbon honey glaze, green beans, and mashed potatoes.

#### Molasses Glazed Pork Chop

Thick-cut pork chop with a rich molasses glaze, served with green beans and mashed potatoes.

#### "Marry Me" Tofu

A plant-based twist on the viral favorite. Creamy sun-dried tomato and basil sauce, garlic, Parmesan cheese, and herbed baby carrots.

### \$69 Entrées

#### Prime NY Strip Steak

Premium prime cut served with a classic baked potato, crisp asparagus, and a bold sauce au poivre.

#### Maine Lobster Pappardelle

Succulent Maine lobster claw & tail meat, roasted mushrooms, and sweet fresh peas tossed in an indulgent cognac cream sauce.

## DESSERT COURSE

One included with prix fixe dinner

### • Blood Orange Sorbet

A crisp, refreshing, and vibrant citrus finish.

### • Eureka Lemon & Marion Berry Ice Cream

Creamy lemon base swirled with sweet, tart marionberry ribbon.

#### GRAND FINALE UPGRADES:

**Dessert Sampler for 2** +\$20

*Cheesecake, Belgian chocolate mousse, and crème brûlée*

**Glass of Tokaji Dessert Wine** +\$18

DRESS TO IMPRESS & HAVE A BALL!

RESERVATIONS: ZinAmericanBistro.com • CALL: 760-322-6300

LOCATED: Corner of Arenas & Palm Canyon Drive • Palm Springs