



2022 RESTAURANT WEEK

January 18th – January 22nd

\$40++ per person

COURSE 1

Choice of:

Zoës Rockefeller

Local Oysters • Braised Kale • Pimento Cheese • Chicharron • Bacon

Fried Shrimp

Tempura Shrimp • Fermented Scallion Aioli • Crispy Rice Noodles

Soup Feature

Ask your server for details

COURSE 2

Choice of:

Roasted Beet & Goat Cheese Salad

Whipped Honey Goat Cheese • Roasted Golden & Chioggia Beets • Pickled Beets • Herb Purée
Extra Virgin Olive Oil • Maldon Salt • Pea Shoots

The Iceberg

Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Straws

Zoës Caesar

Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Tomato • Parmesan

COURSE 3

Choice of:

Filet Mignon

Roasted Garlic Mashed Potatoes • Sautéed Haricot Verts • Black Garlic Demi-Glace • Balsamic

Braised Short Rib

Cheesy Polenta • Sautéed Kale • Natural Au Jus

Fish Feature

Ask your server for details

Baked Tagliatelle Pasta

Tomatoes • Mushrooms • Spinach • Brie • Shallots • Romanesco • Cream • Garlic