



ZINO


MEDITERRANEAN CUISINES


Valentines Day Prix Fixe Menu

\$75 for menu, with a sparkling wine toast & \$30 for optional wine pairing per person
(tax and gratuity not included)

Appetizers

Gougeres - Dungeness crab bisque, green apple-kohlrabi slaw, fine herbs
2016 Domaine Seguinot-Bordet, Petit Chablis, Chardonnay, France


 *Roasted Carrot Soup - harissa, fried garlic, cashew cream, spiced pepitas, coriander*
2019 Viberti, Barbera d'Alba, Italy

 *Little Gem "Caesar" - tahini dressing, avocado, za'atar, Reggiano, 63 degree egg, white anchovy*
2017 Thomas Fogarty, Chardonnay, Santa Cruz Mountains


Mains


Braised Shortribs - beet fazzoletti, tokyo negi, baby turnips, carrots, horseradish creme
2017 Emmerson Brown, Cabernet Sauvignon, Napa Valley


Za'atar crusted Oro King Salmon - braised winter greens, tahini sauce, sumac
2019 Ben Marco, Malbec, Valle de Uco, A

 *Falafel - brown butter couscous, roasted & pickled vegetables, fermented chili, labneh*
2020 Trincherro, Single Vineyard Sauvignon Blanc, Napa Valley

Dessert

 *Rose Panna Cotta - strawberry, pistachio crumble*
NV Caposaldo, Prosecco Rose, Italy

 *Chocolate Tart - halva crisp, date cream*
Graham's 10 year Tawny Port

 *Almare Sorbet & vegan cookie*
NV Segura, Viudas, Cava, Spain

Vegan: 

Vegetarian: 