

SALADS

quinoa and beet	basil puree, pecans, pecorino, harissa	11.50
baby carrot	cardamom crème fraiche, arugula, prosciutto, poppy seed vinaigrette	12.00
green beans	cherries, arugula, pistachios, bleu cheese	12.00
full circle baby lettuce	crispy onions, grainy mustard vinaigrette	9.00

PASTA & GRAINS

fresh ricotta gnudi	red onion agrodolce, watercress	9.50
potato gnocchi	foraged mushrooms, crème fraiche, english peas, sherry	17.00
english pea risotto	mascarpone, pine nuts, lemon	12.00
spicy wild boar bolognese	arugula pappardelle, chili flakes, shaved parmesan	11.50

SMALL PLATES

alaskan spot prawns	creamy grits, english peas, bacon jus	15.00
line caught wild salmon	marinated organic beans, cucumbers, preserved lemon, fennel	19.00
sonoma artisan foie gras terrine	° bing cherries, mint, frisee, brioche	24.00
walla walla grass fed new york strip	° pommes pailles, wilted greens, sauce au poivre	16.50

LARGE PLATES

washington ling cod	° english peas, fingerling potato, fennel	27.50
sonoma artisan duck breast	° emmer, cherries, pearl onions, mascarpone	27.00
walla walla grass fed beef short rib	roasted idaho potato, bleu cheese, watercress, pinenuts	33.00

SIDES

sautéed greens	7.00
herb risotto	7.00
fingerling potatoes	7.00

° consuming raw or "undercooked" proteins may increase your risk of food-borne illness
* not all ingredients are listed on the menu, please inform us of any allergies
- 18% gratuity added to parties of 6 and larger

July 21st, 2011

www.restaurantzoe.com

DANIEL NEWELL chef-de-cuisine | **JAMES SHERRILL** sous chef | **DEREK MURRAH** general manager | **SCOTT STAPLES** chef-owner