

SOUPS

Lobster Bisque with Lobster Garnish **9.00**

Truffled Mushroom Foie Gras

Soup le Glaçage Royal **9.00**

SALADS

Zebra Vase Salad, Organic Baby Lettuces,
Citrus and Raspberries **9.00**

Organic Lettuces Salad, Niçoise Olives,
Capers, Chevre, Pinenuts **9.00**

Organic Beet Salad with Sheep's Milk
Roquefort and Celeriac "Ravioli" **11.00**

Duck Confit Provençal Salad, Tomato
Confit, Chevre, Olives, Capers, Basil **10.00**

Traditional Caesar Salad **8.00**

APPETIZERS

Seared Foie Gras, Tree Fruit-Cranberry
Compote, Honey Sauterne Foam **17.00**

Paté du Foie Gras "Veronique" Black
Truffles and Rosé Syrup **13.00**

Moules a la Hungary, Smoked Paprika,
Celeriac, Olives, Capers **11.00**

Wild Harvested Sea Scallops
of the Evening **13.00**

Assorted Antipasto Selections, Your Server
Will Offer This Evening's Selection **11.00**

Braised Pork Belly, French Lentils, Fried
Haloumi and Pickled Leeks **11.00**

Oyster Selection of the Evening *Market*

ENTRÉES

Short Smoked Potato Fried Salmon Fillet,
Chevre & Swiss Chard Bundle, Vichy Style
Parsnips & Pommery Chive Butter **28.00**

"Cristo" of North Carolina Rainbow Trout
& Saffron Shrimp Mouseline, Spinach,
Pommes Parisienne & Sauce Lyonnaise **31.00**

Dover Sole Amandine, Tomato Confiture
and Toasted Almonds, Beurre Noisette
Pommes Tournées & Haricots Verts **39.00**

Simple Fish of the Evening, Always Fresh
and Light, Your Server will Offer *Market*

Zebra Signature Angel Hair Basket with
Beef Tenderloin, Lobster, Shrimp, Scallops,
Haricots Verts & Baby Carrots, Veal Glace
& Tarragon Butter **39.00**

Butter Poached Maine Lobster, Pommes
Gratinée, Chevre Swiss Chard Bundle
& Tarragon Beurre Blanc **33.00**
(Two lobsters **59.00**)

Tournedo of Beef Tenderloin, Prosciutto
Roasted Asparagus, Rosemary Roasted
Fingerling Potatoes & Sauce Ivoire **28.00**
(Two Tournedos **49.00**)

Lamb Tenderloins "Diablo" with Celeriac
Potato Puree, Melted Swiss Chard & Ragoût
of Mushrooms, Glace d'Agneau **36.00**

Duet of Duck with Crispy Griddled
Breast & Cassoulet, Anise Infused
Sauce a l'Orange **32.00**

Ashley Farms Free Range Chicken Breast
Oscar with Jumbo Lump Crab, Asparagus
& Hollandaise, Parmesan Risotto **31.00**