

PROGRESSIVE SMALL PLATE MENU

80.00 per person
choice of one option from each course

FIRST COURSE

smoked scallop crudo, fennel pollen, serrano pepper
plantain crusted fish taco, chipotle remoulade, pickled cabbage

SECOND COURSE

celery root puree, spiced cauliflower, fried quail egg
fresh burrata, blood orange, coriander seed, lavender oil

THIRD COURSE

duck confit, orange duck jus, fois gras torchon
butternut squash arancini, braised oxtail, aged cheddar

FOURTH COURSE

smoked lamb chops, salsa verde, kohlrabi pickle, eggplant puree
pepper crusted beef tenderloin, smoked red pepper sauce, confit tomato, potato baton

FIFTH COURSE

ricotta fritters, chocolate soil, blackberry sauce
baked chocolate ganache, crème fraiche, spiced hazelnuts, orange oil

How we work.

All prices are based per person.

All food is prepared with local and organic ingredients when possible.
Please advise us of any dietary concerns and we will strive to accommodate.

All orders require at least **48 hours** notice.

Please ask about service, platters, dishes and linen rentals.

To order: 819.771.3456 | zest@zestforfood.com

