



PETITES ASSIETTES	Crab Profiteroles	tomato marmalade	13
	Delta Asparagus	buratta, fava leaf pesto, spring onions, meyer lemon	12
	Smoked Black Cod	lime yogurt, kohlrabi, ginger, Calabrian chili	13
	Country Terrine	apple mustard, pickled mushrooms, grilled levain	14
	Salmon Rillettes	mustard seeds, dill, grilled levain	14
APPETIZERS	Salade Verte	field lettuces, shallots, point reyes blue, candied pecans champagne vinaigrette, fines herbes	14
	Grapefruit & Avocado Salad	citrus vinaigrette, chicories, fennel	16
	Parsnip & Celery Root Soup	black truffle, pine nuts	14
	Beef Tartare & Bone Marrow	black garlic, horseradish, fines herbs ramp dijonaise, green onion, grilled levain	18
	Ricotta Gnocchi	truffle cream, spinach, mushrooms, slow egg, parmesan	22
	ENTREES	Winter Squash Tart	leeks, gruyere, garlic, caramelized onion vinaigrette seasonal vegetables
Daily Catch		spiced carrot mousseline, tokyo turnips, baby carrots herbed beurre blanc	AQ
Roasted Mary's Chicken		purple sweet potato, brussels sprouts, bacon	29
Country Style Pork Chop		mustard glazed cabbage, parsnip, king caraway	36
Beef Cheeks Bourguignon		red wine, spaetzle, winter greens house pickles	38
Filet of Beef		parmesan crust, cauliflower, charred onion wild mushroom forestiere	44
SIDES	Farmers Market Vegetables	sliced garlic, hazelnuts	12
	Thyme Pommes Paillason	green onion creme fraiche	12

EXECUTIVE CHEF Alfonso Marques-Ramirez

A 5% Living Wages surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all ZOLA employees. A 20% service charge will be added to parties of 6 or more. We are happy to open any special bottle you bring from your cellar. Corkage is \$40 per 375/750ml