



GARDE-MANGER

literally “keeper of the food”; ours consists of items to share & spread...please ask about our artisanal cheese selection as well

Baked Raclette	13
pickled red onion, duck crackling	
Terrine de Campagne	13
pork, pickled mushrooms, mustard	
Rillettes de Saumon	13
smoked salmon, mustard seeds, dill	

POUR COMMENCER

Line Caught Yellowfin Tuna Crudo	16
matsutake mushrooms, soy, citrus, vietnamese shallots	
Tartare de Boeuf	15
crostini, dijon mustard, summer truffles, anchovy, garlic	
Blue Crab Toast	16
cabbage & apple slaw, french curry	
Butternut Rugosa Bisque	11
cocoa cream, toasted squash seeds, ras al hanout	
Salade Verte	9
little gems, radishes, fines herbes, champagne vinaigrette	
Chicories & Hazelnuts	14
red wine vinaigrette, roasted grapes, roquefort	
Roasted Beets	12
goats cheese mousseline, citrus, harissa pistachios	
Ricotta Gnocchi	18
Glaum Ranch slow egg, mushrooms, brown butter, green onions	
Roasted Bone Marrow	16
levain toast, black garlic, horseradish, herb salad	

GARNITURES

Charred Brassicas	9
chorizo, almonds, parsley	
Gratin of Macaroni a la Cource	8
macaroni & cheese, winter squash, comté, nutmeg	
Roasted Winter Squash	8
ricotta, lemon confit, calabrian chilies	
Roasted Button Mushrooms	7
“escargot butter” & crumb	
Pommes Dauphine	7
brown butter bearnaise	

PLATS DE RESISTANCE

Leek & Mushroom Tart	26
black truffle, fall vegetables, caramelized onion vinaigrette	
Flounder “Beurre Blanc”	29
fingerlings, artichokes, lilliput capers, fines herbes	
Mass. Diver Scallops	36
winter squash tempura, bok-choi, pickled radishes, dashi essence	
Roasted Rocky’s Chicken	26
sweet potato, creamy fall greens, bacon, pan jus	
Snake River Pork Chop	32
apples, cabbage, turnips, mustard seeds, cider jus	
Short Rib “Bourguignon”	28
traditional vegetable mirepoix, parsley bread crumbs	
Creekstone Natural New York Steak	36
seasonal vegetables, crispy fingerlings, <b>Brown Butter Béarnaise OR Poivre</b>	

*Zola uses the freshest seasonal ingredients and organic produce as much as possible. Our meat is all natural and our seafood comes from sustainable fisheries.*

*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*

