

## HORS D'OEUVRES

OLIVES MARINÉES	8
citrus - fennel - green garlic - aleppo	
CANDIED MARCONA ALMONDS	6
rosemary	
TARTINE DE SAUMON	14
gribiche - house smoked salmon - pickled red onion - dill	
THON CRU	19
tuna tartare - lemon - cornichon - endive - basil	
BRETZELS	12
french onion & gruyere	
FROMAGES & CHARCUTERIE	24
selection of house made and artisan cheeses & charcuterie	
BOLES DE PICOLAT	18
pork & beef meatballs - tomato - porcini - castelveltrano olives - white beans	

## LES PLATS

RICOTTA GNOCCHI	29
brentwood corn - truffle velouté - slow egg	
SOLE BEURRE BLANC	38
petrole sole - beurre blanc - summer beans - tarragon - capers	
MAGRET DE CANARD	48
liberty farms duck breast - crispy polenta - caulini - cherry jus	
STEAK FRITES	46
prime NY steak - pommes frites - sauce poivre	
TIAN PROVENCAL	12
zucchini - torpedo onion - eggplant - tomatoes - rosemary - parmesan	
POMMES FRITES	9
sauce dijonnaise	

## SALADES

SALADE VERTE	15
spade & plow lettuces - pickled beets - red wine vinaigrette	
SALADE DE TOMATES	16
wild arugula - sweet peppers - mozzarella - aged balsamic - bread crumb	
<i>add la Quercia Prosciutto Americano</i>	6

# Zola

### DESSERT \$9

MOUSSE AUX CHOCOLAT	
valrhona "Illanka" - chantilly - cocoa crumble	
CREME FRAICHE SEMI FREDDO	
stone fruit - berries - sablé breton	
DESSERT WINE	
RWC BOSTON BUAL MADEIRA	14
RWC SAVANNAH VERDELHO MADEIRA	14
LA CIGARRERA PEDRO XIMENEZ	10
2016 CHATEAU HAUT-MAYNE SAUTERNES	12

*Gratuity of 20% will be added to tables of 6 or more*