



## ZEST RESTAURANT WEEK

### DINNER MENU

\$47 PER PERSON

#### FIRST COURSE

**MIXED GREENS SALAD** shaved carrot, red onion, tomato, cucumber, balsamic vinaigrette

**ZEST CAESAR SALAD** black garlic caesar, parmesan, garlic crouton

**SOUP OF THE DAY**

#### SECOND COURSE

**AIRLINE CHICKEN BREAST** pan roasted cauliflower, mushrooms, chicken confit, wild rice, lemon herb jus

**SEARED SALMON** brussels sprout hash, roasted tomatoes, bacon, black garlic romesco

**GRILLED PORK CHOP** rainbow swiss chard, tasso ham, white sweet potato, fennel & apple slaw, smoked apple glaze

**PASTA OF THE DAY**

#### DESSERT DUO

**BROWNIE** whipped cream, caramel

**CRÈME BRULÉE** berries, powdered sugar



## ZEST RESTAURANT WEEK

### BRUNCH MENU

\$27 PER PERSON

#### FIRST COURSE

**MIXED GREENS SALAD** shaved carrot, red onion, tomato, cucumber, balsamic vinaigrette

**ZEST CAESAR SALAD** black garlic caesar, parmesan, garlic crouton

**SOUP OF THE DAY**

#### SECOND COURSE

**HONEY MUSTARD CHICKEN SANDWICH** fontina cheese, brown butter mustard, spinach, sun dried tomato dijonaise, french fries

**AVOCADO TOAST** sourdough, cucumber, tomato, pickled red onion, everything seasoning, mixed greens salad

**BANANA ALMOND FRENCH TOAST** salted peanut butter caramel, sliced banana, candied almonds, whipped cream, sausage links

**EGGS BENEDICT** biscuit, wilted spinach, prosciutto, herbed hollandaise, potato hash