

ZEBRA

restaurant & fine catering

Dinner Menu

Appetizers

Seared Foie Gras

Hudson Valley Foie Gras with Parisienne Apples, Black Oregon Truffles and Celeriac Mash
17

Torchon Au Foie Gras

Cured Poached and Served Chilled with Passion Fruit Gelee, Sun Dried Apricot and Truffle
Compote and Toasted Baguette
14

Smoked Salmon

Smoked Salmon and Russian Blini, Cold Smoked Scottish Salmon, shaved and served with
Yukon Gold Potato Blini, Traditional Condiments

11

((With 4 grams of Ossetra Caviar 24)

Antipasto of the Evening

Your server will offer tonight's selections

11

Jumbo Lump Crab Cake

Fresh Lump Crab Meat in Scallop Mousseline with Aromatics, served with Pommery Mustard
Chive Beurre Blanc and Toasted Shallot Lavosh

14

Shrimp and Shrimp

Spiced Shrimp in Feuille de Bric, and Pistachio Chevre Roasted Shrimp, Haricots Vert "Ambrosia"
and Tomato Confiture

14

Soups

Lobster Bisque with Lobster
and Crème Fraiche Garnishment

9

Truffled Mushroom Foie Gras Soup,
Royal Glacage

9

Salads

Lobster "Waldorf"

Lobster "Waldorf" in Shaved Pear with Sugar Roasted Pecans, Red Currants,
Apricots and Anise Infused Creme Fraiche

12

Lump Crab Timbale

On our menu since opening in 2001, Fresh Jumbo Lump Crab layered with Ripe Avocado,
Tomato, Red Onion, served with Lime Creme Fraiche, Red Chili Puree, Micro Arugula and
Saffron Potato Tuile

11

Simple Salad

Organic Mesclun Salad Greens with Toasted Pinenuts, Nicoise Olives, Capers and Chevre
Tossed in a few drops of fresh squeezed Lemon and Extra Virgin Olive Oil

9

Signature Vase Salad

Signature "Vase" Salad of Sesame and Almond Filled with Baby Lettuces, Orange and
Grapefruit Segments, Raspberries, Honey Dijon and Raspberry Dressings

9

Organic Beet Salad

Local Beets and Baby Watercress served with Coulet Sheep's Milk Roquefort,
Sugar Roasted Walnuts and Crispy Orange

10

Caesar

Baby Head Romaine "Caesar" with Provencale "Confetti"
Tomato Confiture and Nicoise Olive Tapenade

11

Entrees

Nightly Grand Tasting

Your server will offer this evening's 10 to 12 Course Chef's Tasting Menu, available
Paired with Wines

Duet of Australian Lamb

Loin of Lamb Diablo and Comfit of Shoulder, Served Over Pommery Chevre Potato Mash with
Morels, Melted Swiss Chard and Raspberry Glace D' Agneau
31

Griddled Duck Breast

Crispy Duck Breast Served Over a Duck Confit and Celeriac Ravioli, Charred Rapini,
Sheep's Milk Roquefort, Vichy Style Parsnips, and Glace a l'Orange
29

Ashley Farms Chicken Breast Provencale

Organic Free Range Breast, Pan Roasted and served with the Natural Pan Roasting Jus,
Capers, Nicoise Olives, Tomatoes, Basil, Parisienne Potatoes and Haricots Vert
23

Roast Loin of Veal

Domestic Milk Fed Veal, Rosemary and Extra Virgin Olive Oil Roasted, Served Over White and
Green Asparagus, Peruvian Purple Potatoes, with Sauces Hollandaise, and Glace de Veau
31

Certified Black Angus Rib Eye Steak

24 Ounce Bone In Rib Eye, Grilled and served with Sheep's Milk Roquefort and Yukon Gold
Potato Mash, Grilled Assorted Root Vegetables and Port Wine Glace
44

Potato Fried Salmon

Best Available Wild Salmon Fillet, Short Smoked and Wrapped in Spun Idaho Potatoes,
Flash Fried and served with Goat Cheese Potato Mash, Asparagus and Chive Beurre Blanc
28

Poached Dover Sole Marguery

Whole Dover Sole, Poached in Court Bouillon, Napped in a Reduction of the Poaching Liquer
Mounted with Butter and Cream, Served with Haricots Vert, Parisienne Potatoes,
And Vichy Style Parsnips
36

Panko Fried North Carolina Rainbow Trout

Crisp and Golden, Fried Trout Fillets, Served Over a Crawfish Scallion Risotto
Cake with Gruyere, "Melted" Greens and Roasted Red Bell Pepper Bisque
24

Scallops and Shrimp

Pan Roasted Sea Scallops, Prosciutto Basil and Feta Stuffed Shrimp, Served over
Saffron Truffle Pappardelle with Charred Red Onion and Asparagus, Carrot Coulis
and Aged Balsamic Reduction
28

Zebra Signature "Basket"

An Angel Hair "Basket" filled with Beef Tenderloin au Poivre, Pistachio Chevre Shrimp, Pan
Roasted Scallops and Butter Poached Lobster, Haricots Vert and Baby Carrots, Sauces Tarragon
Vin Blanc and Glace de Veau
39

Free Range Chicken Breast Oscar

The Classic Oscar with Ashley farms Chicken Breast, Fresh Jumbo Lump Crab,
Asparagus and Hollandaise, served over Crawfish Risotto Cake
26

Simple Fish of the Evening

Your server will offer this evening's selection
26

Tournedos of Beef Tenderloin

Twin Four Ounce Medallions, Sautéed and served with Yukon Potato Mash
Asparagus and Assorted Root Vegetables, Glace de Veau
31

(Prepared "Rossini" style)

55

For parties of six or more we request one check, and 18% gratuity will be added.
Private parties, takeout, and off-premise catering are available
Please visit us at www.zebrarestaurant.net
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