

# **ZINC**

## **Modern American Food**

### **New Haven Restaurant Week**

**Tuesday, November 8 through Friday, November 11, 2011**

16.38 per person + tax and gratuity

### **ZINC PLATES**

Cheese Tortelloni/ Smoked Fall Tomato Sauce /  
Green Olives + Mint/ Piave Cheese

Grilled Local Chicken Apple Sausage/  
Sweet + Sour Chile Mostarda/  
Yukon Gold Mashed Potato/ Crème Fraiche

Pan Seared Shrimp/ Preserved Lemon + Thyme Jam/ Local Late Fall  
Succotash with Giant  
Peruvian Lima Beans

### **DESSERTS**

Crème Caramel/ Fennel Pollen

Sorbet Coupe

Nutella + Chocolate Cup/  
Crème Fraiche + Peanut Brittle

## CHEESE

*(9.00 Supplement)*

Grafton Cheddar + Great Hill Blue Cheese with Local Honey + Toasted Raisin Walnut Bread

## ZINC

### MODERN AMERICAN FOOD

New Haven Restaurant Week

Sunday November 6-Friday November 11, 2011

DINNER MENU \$29 per person + tax and gratuity

#### *SMALL PLATES*

*Roasted Local Fall Squash Soup/ Porcini Mushrooms*

Creamy White Polenta/ Roasted Tomato Ragù/  
Liuzzi Ricotta Cheese

Pei Mussels/ Herbed Jus + Yukon Gold Potatoes

Perline Mozzarella/ Radicchio + Pepita Pesto/  
Hot Cherry Pepper-Green Beans

#### *MAIN PLATES*

Roasted Pork Loin/ Horseradish Gremolata/  
Apple Cider Butter Sauce/

Cannellini Beans + Shaved Brussels Sprouts

Cheese Tortelloni/ Smoked Fall Tomato Sauce /  
Green Olives + Mint/ Piave Cheese

Grilled Local Chicken Apple Sausage/ Sweet + Sour Chile Mostarda/ Yukon Mashed Potato/ Crème Fraiche

Pan Seared Scottish Salmon/ Preserved Lemon + Thyme Jam/ Local Late Fall  
Succotash with Giant  
Peruvian Lima Beans

### **DESSERTS**

Slow Poached Seckle Pear/  
Smoked Maple Syrup + Vanilla Gelato

Crème Caramel/ Fennel Pollen

White + Black Cannolis/  
Lemon Ricotta + Cocoa -Ricotta Filling

Nutella + Chocolate Cup/  
Crème Fraiche + Peanut Brittle

### **CHEESE**

*(9.00 Supplement)*

Grafton Cheddar + Great Hill Blue Cheese with Local Honey + Toasted Raisin  
Walnut Bread