



TASTE OF ZOZO'S WINE TASTING AND FOOD SAMPLING

SAMPLE THE WINES WE SELL BY THE GLASS

& THE FOOD WE SERVE FROM OUR MENUS AND THE WIDE SELECTION OF OUR DAILY SPECIALS

WE HAVE SO MANY GREAT DISHES AND WINES, THIS IS YOUR CHANCE TO TRY THEM ALL

WE WILL PAIR FOUR WINES WITH FOUR DISHES - COST 37.50 PER PERSON TAX & TIP INCLUDED

TIME: ARRIVE BETWEEN 6:00 & 6:30

BY RESERVATION ONLY – SPACE IS LIMITED CALL EARLY **775 829-9449**

THURSDAY MARCH 15, 2018

MENU

ZOZO'S ITALIAN WEDGE SALAD, CRISPY PANCETTA, GRAPE TOMATOES, APPLEWOOD SMOKED
BLEU CHEESE AND OUR HOUSE MADE RANCH DRESSING

DUCKHORN SAUVIGNON BLANC

ASPARAGUS OSCAR WITH DEEP OCEAN CRAB MEAT & CREAMY BERNAISE

FRANK FAMILY CHARDONNAY

FETTUCINE ALFREDO WITH BALCKENED PRAWNS

MEIOMI PINOT NOIR

GRILLED MUSCOVY DUCK BREAST. GRAND MARNIER &
LINGONBERRY SAUCE WITH PISTACHIOS

FRANK FAMILY ZINFANDEL

THURSDAY MARCH 29, 2018

MENU

BLACK BEAN SOUP, CILANTRO CREAM & CRISP TORTILLAS

PONZI PINOT GRIGIO

CRISPY CHICKEN & ARTICHOKE FRITTA WITH WHOLE GRAIN DIJON AILOI

KENWOOD SAUVIGNON BLANC

SWEET ITALIAN SAUSAGE STUFFED WITH MUSHROOMS WITH A TARRAGON CREAM

DUCKHORN DECOY RED BLEND

SLOW ROASTED PORK BOLOGNESE WITH SPAGHETTI & SHAVED PARMESAN

ABSTRACT RED BLEND