



ZOZO'S VALENTINE'S DINNER 2019

A Very Special Five Course Meal for You & Your Very Special Valentine

AMUSE BOUCHE

Caramelized onion and prosciutto "TOT"

Roasted tomato puree, hickory smoked creme fraiche, scallion

APPETIZER (choose one)

Giant house made braised duck tortellini

smoked ham broth, pea shoots and fried shallots

Or

Fresh ricotta stuffed rigatoni, Ragu of veal, Reggiano parmesan, crispy basil

SOUP OR SALAD

Wild Mexican shrimp bisque with sweet Mexican gulf rock shrimp frita

Or

Sharp cheddar, grape and roasted peanut slaw,

blackberry braised baby back rib, micro greens

ENTRÉE'S (choose one)

Chianti and Cocoa Braised Beef Cheeks

creamy parmesan polenta, oven roasted cherry tomatoes,
wood fired shitake mushrooms

Or

Fresh Norwegian Halibut

Beluga lentils, lemon brown butter, arugula

Or

Prosciutto Crusted Bone in Pork Chops

Apricot teriyaki glaze, buttery mashed potatoes, grilled asparagus

Or

Zozo's Cioppino

Clams & mussels in the shell, prawns, scallops, shrimp,
& white fish all in a zesty red sauce over pasta

DESSERTS (choose one)

STRAWBERRY TIRAMISU – A Zozo's Favorite

Or

DRUNKEN BERRIES -over Vanilla Bean Ice Cream

SERVING FROM 4:30 TO 8:30 BY RESERVATION ONLY

\$45.00 per person

Call or Text 775 722-8467 or e-mail zozosreno@aol.com for reservations