

CABARET ZAZOU

DINNER MENU

COURSE	MENU ITEM	INCLUSIVE TICKET	SHOW-ONLY TICKET
Apéritif	Parker House Rolls Served with Whipped Lemon Butter & Fleur De Sel vg	--	\$7
Salad Course	“Caesar’s Not Here” Salad Romaine Hearts, Torn Brioche Croutons, Pickled Cipollini Onions, Parmesan Reggiano, Green Goddess Dressing vg	--	\$11
Main Course <i>Select One</i>	Seasonal Risotto Roasted Delicata Squash, Mushroom Conserva, Gremolata VG, V, GF, CN	--	\$19
	Pan Seared Salmon Lemon Fregola, Butternut Squash Puree, Charred Baby Carrots, Gremolata, Chive Oil	--	\$28
	Lemon & Olive Oil Marinated Chicken Breast Lemon Fregola, Butternut Squash Puree, Charred Baby Carrots, Gremolata, Chicken Jus	--	\$24
	Seared Filet Mignon & Jumbo Shrimp Cabaret Zazou Potatoes, Squash Puree, Charred Lemon Broccolini, Mushroom Conserva, Gremolata, Bordelaise	\$30	\$62
	Seared Filet Mignon <i>Served Medium</i> Cabaret Zazou Potatoes, Squash Puree, Charred Lemon Broccolini, Gremolata, Bordelaise	\$17	\$48
Dessert Course	Warm Bittersweet Dark Chocolate Cake Berry Compote, Vanilla Chantilly Cream vg	--	\$9
	Oreo Cheesecake Slice <i>Additional Treat</i> Creamy Cheesecake, Oreo Cookies, Chocolate Ganache, Milk Chocolate, Cookie Crumble vg	\$9	\$9

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ADDITIONAL TEMPTATIONS

COURSE	MENU ITEM	INCLUSIVE TICKET	SHOW-ONLY TICKET
Apéritif	Cabaret Combo Nduja Arancini, Beef Tenderloin Crudo, Parmesan Truffle Fries, Crab Cake served with accompaniments	\$35	\$35
	Parmesan Gougeres (6) Whipped Goat Cheese stuffed Parmesan Gougeres, finished with Paprika, Parmesan Reggiano & Chives VG	\$9	\$9
	Shrimp Cocktail Spicy Cocktail Sauce, Horseradish, Lemon DF, GF	\$24	\$24
	Beef Tenderloin Crudo (3) Toasted Brioche, with Capers, Meyer Lemon, Shallot, Calabrian Chile, Whipped Burrata, Candied Pistachios, Chive	\$21	\$21
	Hand Cut Parmesan Truffle Fries Sea Salt, Garlic & Lemon Aioli	\$12	\$12
	Nduja Arancini (3) Crispy Fried Arborio Rice, Calabrian Chile Cheese Spread, Parmesan Reggiano, Black Truffle Aioli, Chive	\$17	\$17
	Seasonal Starter Nichols Farm Roasted Heirloom Baby Beets, Whipped Burrata with Lemon & Honey, Apricot Mostarda, Wild Arugula, Pickled Cipollini Onions, Bubu Arare, Burnt Orange Vinaigrette VG, GF	\$17	\$17
	Maryland Crab Cakes (3) Panko, Lemon, Shallot, Parsley, Cornichon Tartar Sauce	\$23	\$23
	ZaZou Mac & Cheese Toasted Brioche Bread Crumbs, Parsley VG Add Nduja +\$5 Add Shrimp +\$7	\$14	\$14