

Z A Z I O S

# CHEF'S TABLE

**TIER I - \$45**

## **U-10 SCALLOP**

brown butter truffle vinaigrette, arugula,  
pecorino romano, sea salt

## **GARGANELLI**

garganelli pasta, cream, roasted red pepper,  
prosciutto, peas, grana, basil

## **WILD BERRY SORBET**

vanilla whipped cream, saba,  
seasonal berry compote

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# CHEF'S TABLE

**TIER II - \$55**

## U-10 SCALLOP

brown butter truffle vinaigrette, arugula,  
pecorino romano, sea salt

## GARGANELLI

garganelli pasta, cream, roasted red pepper,  
prosciutto, peas, grana, basil

## FLANK STEAK

smoked potatoes, cherry tomatoes, basil pesto, arugula,  
shaved red onion, shaved pecorino romano

## CHOCOLATE TORTE

vanilla whipped cream, vanilla gelato,  
seasonal berry compote, candied nuts

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# CHEF'S TABLE

**TIER III - \$65**

## **ANTIPASTI**

cured meat, imported cheese, marinated olives,  
roasted red pepper, crostini, herbs

## **U-10 SCALLOP**

brown butter truffle vinaigrette, arugula,  
pecorino romano, sea salt

## **GARGANELLI**

garganelli pasta, cream, roasted red pepper,  
prosciutto, peas, grana, basil

## **RIBEYE**

smoked potatoes, cherry tomatoes, basil pesto,  
arugula, shaved red onion, shaved romano

## **TIRAMISU**

espresso, amaretto, savoiardi cookies, mascarpone, cocoa

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# CHEF'S TABLE

**TIER IV - MKT**

**Work with Zazios' Chef Jeremy Cawby  
to create a culinary experience for  
you and your guests.**

**Chef Jeremy will take you through  
each course and design a menu  
that is uniquely customized to  
match your style.**