



**ZERO GEORGE**  
STREET

**“Snacks”**

**“DEILED EGGS”**

Poached Black Truffle, Pickled Mustard, Bacon and Eggs, Caviar  
14

**GRASS FED TENDERLOIN TARTARE**

Traditional Flavors, Multigrain, Hen Egg Botarga  
17

**AVOCADO “TOAST”**

Avocado, “Toast”, Caviar  
15

**Appetizers**

**LITTLE GEM LETTUCES**

Buttermilk, Lamb Belly, Roasted Pistachio  
16

**OCTOPUS**

Crispy Corn, Pozole Verde, Chorizo  
17

**DIVER SCALLOPS**

Various Early Spring Alliums, Stinging Nettle, Buttermilk  
17

**LIGHTLY SMOKED RICOTTA TORTELLINI**

Butter Poached Lobster, Consommé of Mushrooms & Parmesan  
18

**Entrees**

**COBIA COOKED IN SERRANO HAM**

Various Spring Vegetables, Ambrose Blossom, “Asparagus Jus”  
36

**TUNA LIGHTLY COOKED IN SEA LETTUCES**

Prawn Dumpling, Pickled Scapes, Truffle Miso, Sweet Turnip  
36

**“BEEF WELLINGTON”**

Foie Gras, Caramelized Onion, Wild Mushrooms, Aerated Potato  
55

Executive Chef Vinson Petrillo  
Sous Chef Amanda Black