

ZEST

BY CHEF CINDY HUTSON

APPETIZERS

SOUP OF THE NIGHT	
CARIBBEAN TUNA TATAKI	10
tropical green papaya slaw and wasabi aioli	15
CEVICHE OF THE NIGHT	
red & yellow holland peppers, coconut milk, tumeric, ginger, citrus juices, cilantro & avocado salsa served with plantain chips	16
CAST IRON CHARRED CALAMARI	
grilled lemon, blistered shishito peppers and preserved orange glaze	15
CURRIED LUMP CRAB CAKE	
with papaya mango salsa, papaya coulis and sorrel flower paint	16
FRENCHED JERK CHICKEN WINGS	
pink peppercorn ranch dip	10
ESTRELLA DAMM BEER STEAMED MEDITERRANEAN MUSSELS	
shallots, chorizo & yucca croutons	

SALADS

NORMA'S TERRACE SALAD	15
braised sable hearts of palm, papaya, grapefruit and orange segments, cucumber curls, feta cheese, gourmet greens, caribbean candied pecans and passion fruit vinaigrette	
\$1 will be donated to The Norma Shirley Culinary Fund for each salad	
CHARRED BRUSSELS CAESAR SALAD	13
romaine, shaved parmesan, crispy capers & olive oil crostini	
ROASTED BEET SALAD	14
red & gold beets, mixed greens, shaved fennel, pistachio crusted goat cheese, endive, dried fruit & orange ginger vinaigrette	
BAKED BRIE SALAD	13
on a triangle of puff pastry with baby field greens, toasted almonds, julienned granny smith apples and a lavender honey drizzle	

ENTREES

PUMPKIN 'GNOCCHI'	19
roasted pears, sage, spinach, sorrel flower glaze & toasted macadamia brown butter sauce	
JERK CHICKEN FRICASSE PAPARDELLE	21
jerk chicken breast, vine ripe tomatoes & scallion tossed in spiced piquant brown stew sauce	
BRAISED CURRIED OCTOPUS	26
golden raisin & roasted cashew pilau, tomatoes and toasted indian curry sauce	
BLUE MOUNTAIN COFFEE & COCOA CRUSTED FAROE ISLAND SALMON	27
creamy corn polenta, sautéed baby arugula & chipotle agave glaze	
PAN SEARED COBIA	29
green banana mash, calabaza, cherry tomatoes & escarole in a pernod scented clam broth	
PAN ROASTED MAHI MAHI	29
ackee & saltfish brandade, sautéed zucchini ribbons in a scotch bonnet tomato thyme sauce	
NIMAN RANCH PORK TOMAHAWK CHOP	36
crispy yucca cake, sautéed escarole and tropical passionfruit chimichurri	
MUSTARD HERB CRUSTED LAMB CHOPS	38
buttery english pea potato puree, tri-color baby carrots, rosemary mint demi	
10oz. CERTIFIED ANGUS FLAT IRON STEAK	30
truffle mashed potatoes, haricots verts and brandied wild mushroom demi	

EXECUTIVE CHEF CINDY HUTSON | CHEF DE CUISINE MIKE FISCHETTI | HEAD MAITRE D' REGGIE PEARSON

WINTER DINNER | @ZESTMIAMI | WWW.ZESTMIAMI.COM

Please advise your server of any allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.