

# BAR ZIN

**\$45 DINNER**  
*per person*

## *Appetizer Choices*

### **Minnesota Wild Rice & Chicken Soup**

*Braised Chicken Thighs, Heirloom Carrots, Celery, Onion and Fresh Herbs*

### **French Country Salad**

*Pears, Bacon, Pickled Onions, Blue Cheese and Tarragon Vinaigrette*

### **Bacon Crabcakes**

*Applewood Smoked Bacon, Crab Cakes over Mixed Field Greens  
with House Made Remoulade Sauce*

### **Duck Confit**

*French Slow-cooked Duck Legs served with Pumpkin Risotto and Red Eye Gravy*

## *Entrée Choices*

### **Beef Bourguignon**

*Beef Roast, Pearl Onion, Mirepoix served with Mushroom Risotto*

### **Bone-in Chicken Breast**

*Breast of Chicken served with Lyonnaise Potatoes, Cippolini Onion Jus and Spinach Au Gratin*

### **Braised Beef Short Ribs**

*Tender Short Ribs, Creamy Polenta, Grilled Asparagus, Red Wine Demi*

### **Salmon En Croûte**

*Buttery Salmon wrapped in a Puff Pastry, accompanied with Truffle Mashed Potatoes,  
Green Beans and finished with a White Wine Saffron Sauce*

## *Dessert Choices*

### **Apple Blossom**

*Apple baked in a Puff Pastry served warm with Vanilla Bean Ice Cream*

### **Chocolate Layer Cake**

*Three Layers of Chocolate Cakes layered with Rich Chocolate Icing*



**AMELIA ISLAND**  
**RESTAURANT WEEK**

Prices are per person. Cannot be combined with any other discount or offer. **Tax and gratuity not included.**

