

SHERRY

Sherry is a fortified wine produced only in Spain and only in a small area in the South where the soil and climate are suitable for its production (Andalucia). The name comes from the mispronunciation of the city's name "Jerez" by the English who were originally the sole importers and producers of sherry.

The main grape used is PALOMINO, other varieties used are PEDRO XIMENEZ and MOSCATEL.

The sweet sherries are generally made from sun-dried Pedro Ximenez grapes.

The production system known as "solera" is used, by which each year's production is added to the previous year's wine and aged with it. This ensures constant quality and therefore means there are no vintage sherries.

The dry sherries are traditionally enjoyed with an assortment of TAPAS dishes or simply sipped as a prelude to a fine meal.

SHERRY TASTING OF 4 \$10

MANZANILLA LA GITANA \$7

This pale yellow, very dry, light sherry is made solely from PALOMINO grapes.

'Manzanilla' is a special Fino sherry which can only be produced in the southern Spanish town of Sanlúcar de Barrameda. It is the most delicate of sherries and is served chilled.

AMONTILLADO \$7

Amontillado sherry starts as FINO but continues to be aged for longer after it has lost its yeast crust called 'flor.'

It has more body and is richer and nuttier in character than FINO and a little sweeter. It has a delicate tawny color and an aroma of hazelnuts.

OLOROSO \$8

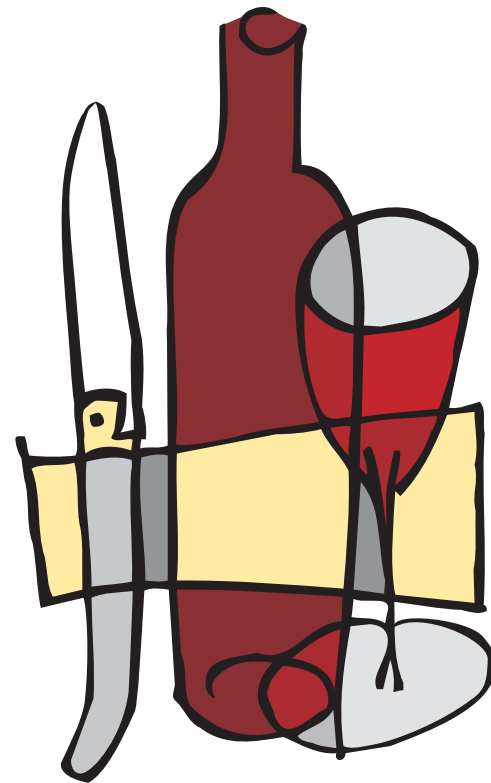
This sherry is produced by allowing for oxidation without a layer of flor. It is darker and more full-bodied than fino and amontillado, with a more powerful aroma (oloroso = fragrant).

The wine is dry and is one of the most long-lived sherries sometimes maturing for over 50 years.

PEDRO XIMENEZ \$8

A sweet sherry produced from the finest PEDRO XIMENEZ grapes.

The color is dark amber, the flavor and aromas are reminiscent of dried figs, raisins, caramel and chocolate. On the palate it is warm and rich with a delicious concentrated sweetness.



Le ZiNC
FRENCH BISTRO

LES AMUSE-BOUCHES

TAPAS

TAPAS

SMALL DISHES SERVED
BETWEEN LUNCH & DINNER
3 PM - 5.30 PM

LA TERRE

FROM THE LAND

SALADE DE CHÈVRE CHAUD 9
warm goat cheese salad with honey & walnuts, balsamic vinaigrette

RAVIOLES AUX FEVETTES 9
fava bean ravioli, shaved parmesan, virgin sauce à la provençale

ESCARGOTS 11
snails on potato canapés, porcini, garlic butter sauce

STEAK TARTARE 9
raw seasoned ground beef, mixed greens

FOIE GRAS DE CANARD 16
duck foie gras terrine with toast

CROUSTILLANT DE CAMEMBERT 9
camembert cheese warmed in a crispy Moroccan crêpe, truffle oil

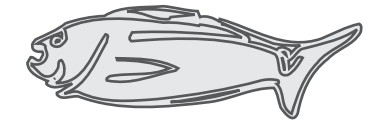
FROMAGE 8/18/22
French cheese (1, 3 or 5 pieces) comté, cantal, morbier, fourme d'ambert, pont l'évêque

ASSIETTE DE CHARCUTERIE 18
platter of assorted cured pork meats

ASSIETTE PAYSANNE 22
platter of assorted cheese & charcuterie

LA MER

FROM THE SEA



RAVIOLES AU CRABE 15
fried ravioli with Dungeness crab, celeriac purée, virgin sauce with garlic, shallots, tomato, capers, pink peppercorn

SAUMON FUMÉ 18
smoked salmon, blinis with crème fraîche & caviar

MOULES PROVENÇALES 10
mussels steamed in white wine, garlic, tomatoes, red bell pepper

MOULES MARINIÈRES 10
mussels steamed in white wine

GALETTES DE LA MER 9
spicy crab cakes, pickled vegetables

LES HUÎTRES
FRESH LOCAL OYSTERS
\$2.25 EACH (\$3.50 FOR KUMAMOTO)