

**PRIX FIXE DINNER**

Two courses and dessert du jour 30

**APPETIZERS**

**Gazpacho Soup**

**Country Pâté**

**Salmon Tartare**

Alaskan salmon prepared with a citrus squeeze and extra virgin olive oil

**Toasted Goat Cheese & Tomato Salad** +2

**ENTRÉES**

**Hanger Steak**

Grilled hanger steak with a shallot sauce, served with frites and a mixed green salad

**Slow-Roasted Salmon**

Roasted salmon dressed with creamy beurre blanc, white wine, and shallots and served with steamed white rice and sautéed vegetable medley

🍷 **Kedjenou**

Canari-simmered chicken stew, widely popular in the Ivory Coast locale; kedjenou, which means “mixture” in the Baoulé dialect, is normally served with attieke or white rice

**Moules Zereoué with Frites**

Mussels in a ginger and lemongrass sauce

**Curry Chicken**

Seasoned free-range chicken breast simmered in mild yellow curry juices, served with purée de pomme de terre

**SIDES**

All sides 5

**White Rice**

🍷 **Attieke**

**Frites**

🍷 **Alloco**

**Seasonal Vegetables**

**Haricot Verts**

**Gratin Dauphinois or Purée de Pomme de Terre**

🍷 **Frites d'Igname** +3

🍷 West African Specialty

**WELCOME TO ZEREOUÉ**



Inspired by the sights, sounds, and flavors of his childhood, former NFL running back Amos Zereoué has combined his passion for savory, authentic West African cuisine with his vision of a modernized Ivory Coast ambience.

During his seven years in the NFL, Amos would treat his teammates and friends to signature dishes from his homeland. Today, Zereoué’s chef Sow Abraham fuses traditional Ivory Coast dishes with classic French cuisine, creating a diverse array of distinctive fare. Sow’s menu changes with the seasons, and his Ivory Coast specials are a culinary tribute to his homeland, offering Manhattan the tastes it has long been missing.

## APPETIZERS

<b>Soupe à l’Oignon</b> Classic French onion soup	8
◆ <b>Calamari</b> Sautéed calamari served with a red pepper Ivory Coast sauce	10
<b>Tuna Tartare</b> Ahi tuna tartare brushed with a sesame seed glaze	12
◆ <b>Crab Cakes</b> Jumbo Maryland crabmeat patties served with our spicy harissa house dressing	10
<b>Duck Spring Rolls</b> Duck-filled spring rolls drizzled with a sweet sambai glaze and served with mixed greens	12
◆ <b>Escargot</b> French escargot sautéed in African rum and simmered in African seasonings	11
<b>Salmon Tartare</b> Alaskan salmon prepared with a citrus squeeze and extra virgin olive oil	9

## SALADS

<b>Organic Mesclun Salad</b> Mixed greens tossed in a balsamic vinaigrette	8
<b>Tomato &amp; Goat Cheese Salad</b> A medley of tomatoes and herb-cruste goat cheese morsels tossed in a balsamic vinaigrette	12
◆ <b>Zereoué Salad</b> Sliced red tomatoes, onions, ginger, shaved carrots, and black olives tossed in an Ivory Coast citrus vinaigrette	11
<b>Curry Chicken Salad</b> Slivered chicken breast simmered in aromatic West African-inspired curry seasonings, served over a bed of romaine, onions, and diced tomatoes	11
<b>Tuna Niçoise Salad</b> Seared tuna served on a bed of greens with haricot verts, tomatoes, hard-boiled egg, and steamed anchovies	19

## LES MOULES

◆ <b>Moules à l’Ivoirien</b> Mussels in a sweet tomato sauce	½ Order	Full Order
	10	15
<b>Moules à la Marinere</b> Mussels in a white wine, garlic, and charlotte sauce	10	15
<b>Moules Zereoué</b> Mussels in a ginger and lemongrass sauce	11	16

## ENTRÉES (À LA CARTE)

<b>Slow-Roasted Salmon</b> Roasted salmon dressed with creamy beurre blanc, white wine, and shallots and served with steamed white rice and sautéed vegetable medley	21
◆ <b>Aubergine au Poisson</b> Aromatic crushed-eggplant stew served with our fish du jour—a time-honored Ivory Coast preparation, traditionally accompanied by attieke or white rice	24
◆ <b>Kedjenou</b> Canari-simmered chicken stew, widely popular in the Ivory Coast locale; kedjenou, which means “mixture” in the Baoulé dialect, is normally served with attieke or white rice	22
<b>Cajun Chicken</b> Slivers of tender chicken breast marinated in Cajun spices and topped with beurre blanc sauce, accompanied by salad and frites	20
◆ <b>Poisson Braisé</b> Braised Atlantic fish smothered with diced onions and tomatoes—the Ivory Coast’s claim to fame, originating in small, open-air restaurants called “maquis”	26
<b>Australian Lamb Shank</b> Braised Australian lamb shank brushed with a merlot reduction, served with purée de pomme de terre and sautéed vegetable medley	23
<b>New Zealand Rack of Lamb</b> A full rack of tender, herb-cruste New Zealand lamb, served with thyme jus, purée de pomme de terre, and sautéed vegetable medley	28
◆ <b>Peanut Sauce Chicken or Fish</b> Slow-cooked chicken or fish du jour in a crushed peanut and Riesling sauce	22
◆ <b>Poulet Braisé</b> Braised organic half-chicken smothered in diced onions and tomatoes	23
<b>Margret de Canard</b> Roasted farm-raised duck in a rich cranberry sauce, served with gratin dauphinois	26
◆ <b>Dibby</b> Slowly char-grilled tenderized diced lamb cutlets, served with sautéed onions	23

◆ West African Specialty