



JANUARY 4th 22



ZERO
RESTAURANT + BAR

Zero Restaurant + Bar

0 George Street
Charleston, SC 29401
(843) 817-7900

www.zerorestaurantcharleston.com

3 Courses for \$49

**SAMPLE MENU - Regular menus change frequently*

"SNACKS FOR TWO"

*Eggs and Truffle, Carrot Macaron, Potted Plants
\$17 Supplement*

FIRST

CARROTS SLOWLY COOKED IN AROMATIC COFFEE

Rye, Cultured Cream, Lemon

SEMOLINA AND RICOTTA GNUDI

Golden Raisin, Sicilian Pistachio, Preserved Lemon

BEET TARTARE

Encapsulated Carrot "Yolk," Sorrel, Yogurt, Warm Multigrain

OCTOPUS A LA PLANCHA

Banana Ketchup, Crispy Potatoes, Cilantro, Young Coconut

SECOND

COBIA STEAMED IN BRUSSELS SPROUTS LEAVES

Ambrose Farms Roots, Toasted Quinoa, Sunchoke Velouté

"BEEF WELLINGTON"

Foie Gras, Caramelized Onion, Wild Mushrooms, Aerated Potato
\$15 Supplement

HEIRLOOM VEGETABLE PAVE "WELLINGTON"

Kohlrabi, Black Truffle, Aerated Potato

DESSERT

TRES LECHES

Young Coconut, Honeycomb

Artesenal Cheeses

Seasonal Accoutrement

CLICK HERE *to* MAKE A DATE WITH *DELICIOUS*