

zoë

333 Poydras St.

Executive Chef Roberto Bustillo, Jr.

504 207 5018

t e m p t . t a s t e . s i p . s a v o r .

the style of cuisine at zoë lounge is contemporary tapas fusion. tapas translated is little plates and encourages diners to sample smaller portions of several dishes, usually four or five different tastes, rather than the usual one appetizer, one entree. our food is derived from the diverse flavors and ingredients indigenous to the gulf coast, as well as ingredients such as truffles, lavender, curry and other bold spices to enhance our savory menu and offer guests a taste of many cultures.

**a little lagniappe...we've had our sommelier recommend some divine wine pairings.*

lite bites

green olives filled with piquillo peppers and anchovies *kim crawford sauvignon blanc	6
roasted baby turnips, beets, pearl onions, fennel and carrots *kim crawford sauvignon blanc	10
roasted chicken and adouille gumbo *mark west pinot noir	11
tomato salad with sherry vinegar, fresh herbs, and bleu cheese *pighin pinot grigio	12
tuscan antipasti - sliced prociutto di parma, breseola and chorizo, marinated grilled vegetables, shaved parmesano reggiano, and fresh buffalo mozzarella *nozzole chianti	16

savory snacks

mini rubeen sandwich with grilled shredded corn beef, melted swiss and sauerkraut dressed with thousand island on marble rye *von buhl riesling	8
fried eggs with spanish chorizo and potatoes *la crema chardonnay	10
garlic chicken wings *von buhl riesling	10
mini crabmeat and brie grilled cheese with shiitake mushrooms, leeks, and lemon butter sauce *santa margherita pinot grigio	16
softshell crab fried in extra virgin olive oil served with sauce charon *von buhl riesling	17
seared sea scallops with creamy tuscan corn grits and mushroom ragout <i>n.o.w.f.e. 2006 gold fleur-de-lis award winner</i> *conundrum	18

flavorful flare

mini kobe beef burgers served on brioche rolls *mark west pinot noir	20
blackened redfish with smoked tomato and fennel sauce, bbq shrimp and oyster brochette with bordelaise *liar's dice zinfandel	28
roasted cornish hen with five bean cassoulet, sautéed mustard greens, toasted corn bread crisp finished with roasted chicken jus *mark west pinot noir	28
roasted duck breast with rhubarb-cherry jus served with baby heirloom turnips, beets, carrots, pearl onions, and potato confit <i>n.o.w.f.e. 2008 silver fleur-de-lis award winner</i> *penfolds bin 128 shiraz	32
braised kobe beef short ribs with mushroom ragout, black truffle essence, and fresh potato pancake <i>n.o.w.f.e. 2007 gold fleur-de-lis award winner</i> *napa cellars cabernet	32
mixed grill - grilled 6oz filet with port shallot jus, fried soft shell crab with sauce charon, cauliflower flan, finished with lobster roe gnocchi in a red wine reduction *francis ford coppola merlot	35

sweet treats

bananas foster toasted walnut mini waffle, fresh vanilla bean ice cream and caramelized bananas in a myer's jamaican dark rum	6
warm bread pudding with rum sauce	6
flan with traditional spanish royale with caramel	6
the grand cheesecake with grand marnier and poppy seed cheesecake with an orange candied glaze	6

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