

Zinc Market Menu



Thank you for considering Zinc Market for your catering needs

Simple, elegant, easy and original are the words that define Zinc. We offer breakfast, lunch and dinner planning for private gatherings, and a selection of prepared fruit, sandwich, crudités, breakfast, and cheese platters for corporate meetings, picnics, and casual get-togethers.

All orders can be picked up at the Zinc location nearest you.

Zinc Market will prepare any of our foods in any quantity you desire. We can have your order ready in take-out containers or we can plate the prepared foods in our white dishware ready for the table. There is a deposit plus a non-refundable usage charge for any dishware taken from the Zinc Market. The cost varies with what is borrowed.

We require a two-day notice to guarantee your order from Zinc in Laguna or Corona del Mar and a minimum of three days to guarantee your order from our Solana Beach location. However, we are usually able to accommodate most orders in a much shorter amount of time and all our staff is qualified to help you with your planning needs.

Our website has all the information of products, ingredients and services.

www.zinccafe.com

Zinc Market & Café

Locations

Corona del Mar breakfast & lunch

949-719-9462

3222 E. Coast Hwy. Corona del Mar, CA 92625

Laguna Beach breakfast & lunch

949-494-6302

350 Ocean Avenue Laguna Beach, CA 92651

Solana Beach breakfast & lunch

858-793-5436

132 S. Cedros, Solana Beach, CA 92075

all prices are subject to change

Zinc Platters

CRUDITÉ PLATTERS

The Zinc Crudités Basket is a beautiful assortment of fresh cut market vegetables served with our delicious buttermilk dill dipping sauce, our basil aioli dipping sauce, or our blue cheese dipping sauce.

The Crudités Basket is made up of seasonal vegetables that would include some variety of fennel, carrots, celery, radishes, cherry tomatoes, cauliflower, bell pepper, jicama, snap peas, mushrooms, hearts of romaine, etc.... It will also include halved hard-boiled eggs.

	Price	Serves
Small	\$40.00	10 – 15 one dipping sauce
Medium	\$65.00	15 – 25 two dipping sauces
Large	\$78.00	25 – 40 three dipping sauces

CHEESE PLATTERS

The cheese platters have an assortment of 3-4 cheeses with crackers, nuts and dried fruits. The cheese is artfully arranged on our simple wood platters with parchment paper, fresh herbs and rolled down bags holding the nuts and dried fruits.

The presentation is simple, elegant and complimentary to anything else you might be including in your gathering.

Small	\$45.00	10 – 15
Medium	\$80.00	15 – 25
Large	\$160.00	25 – 40

SANDWICH PLATTERS

The Sandwich Platter is an assortment of our great Zinc sandwiches on a variety of La Brea bakery bread. Remember, all of our sandwiches are vegetarian.

The Platter cuts all sandwiches in thirds so that all your guests have the choice to try all the different recipes. You can select the type of sandwiches that will make up the tray or leave it to us to make the selections.

In addition to the sandwiches you can choose to have a side of our market salads, chips and drinks.

Small	\$55.00	5 – 18 (18 pieces)
Medium	\$145.00	18 – 25. (54 pieces)
Large	\$185.00	25 – 45 (72 pieces)

FRUIT PLATTERS

The Zinc Fruit Platter is a seasonal assortment of fresh fruits served with our delicious orange honey cinnamon sauce that is poured over just before serving.

Fruit that might be included are strawberries, blueberries, raspberries, melons, grapefruit, grapes, mango, papaya, pineapple, persimmons, figs or other fruits available to us during different seasons.

It is then arranged in a beautiful natural cabbage lined tray ready for the table.

Small	\$40.00	10 – 15
Medium	\$65.00	15 – 25
Large	\$78.00	25 – 40

BREAKFAST PLATTERS

The breakfast platter offers an assortment of our available breakfast items. It would include a combination of scones, muffins, pastries and croissants.

For an additional price we can include yogurts, fruit by the cup or bowl and coffee by the thermos.

Small	\$40.00	10 – 15
Medium	\$65.00	15 – 25
Large	\$78.00	25 – 40

Fruit is an additional \$5.75 per half pound (1/4 pound per person recommended)

Yogurt is: \$3.95 for Bellweather farms (Sheep's milk: vanilla or blackberry)

\$2.95 for Brown Cow yogurts (Cow's milk: assorted flavors)

(Please verify product availability upon ordering.)

Coffee is: \$20 per container (serves 8)

Appetizers

Savory Herbed Cheesecake - \$30.00 small (serves 30)

\$42.00 large (serves 50)

Bread crumbs, parmesan cheese, butter, basil, parsley, olive oil, salt, ricotta cheese, cream cheese, eggs, pine nuts

Frittata - \$5.95 ea. / \$35.00 whole (serves 8-10)

Eggs, milk, asparagus, mushrooms, salt, pepper, parmesan cheese, jack cheese

Focaccia - \$4.75 ea / \$49.50 whole (12 lg. pieces)

Our specially prepared focaccia bread topped with mozzarella cheese and one of these:

1. Mushroom – Spinach
2. Grilled Vegetables
3. Pesto and tomatoes
4. Radicchio, red peppers, and balsamic vinegar

***Marinated Goat Cheese** - \$8.75 / ½ pint

Goat cheese discs marinated in hot oil infused with garlic, bay leaves, rosemary, lemon and peppercorns

***Marinated Buffalo Mozzarella** - \$8.75 / ½ pint

Ovaline mozzarella (small egg shaped) marinated in olive oil, **lemon, rosemary, chili flakes, herbed olives, nicoise olives and garlic**

**Allow one week for cheese orders*

Garlic Knots - \$0.55 each

Pizza dough tied in a knot, baked and tossed with oregano, garlic, olive oil, salt, pepper

Spring Rolls - \$3.95 each

Seitan, mint, basil, carrots, cucumber, snow peas, cilantro, lettuce, spiced soy dipping sauce

Cheese Torta - \$7.50 small (serves 6) \$21.95 medium (serves 15) \$32.95 large (serves 25)

A 3 layered torta with a layer of cream cheese and parmesan mixed, a layer of pesto, and a layer of chopped sundried tomatoes. It is finished with chopped walnuts around the base of the torta (except small), perfect with crostini.

Spanikopita Triangle - \$3.20 each

Spinach sautéed with onion, dill, feta cheese and wrapped in phyllo dough

Deviled Eggs - \$1.25 ea

Mayonnaise, mustard, chives, parsley, salt and butter

Assorted Quiche – (½ sheet \$60., 96 bite size pieces), (¼ sheet 48 pieces / 11” circle \$30.00), (4” individual \$5.95)

Quiche base of egg custard, milk, spices plus one of the following:

- Asparagus, mushroom, goat cheese and onion
- Squash, bell peppers, parmesan and onion

Assorted Olives

Green Herb Olives - \$5.95 ½ pint

Garlic, lemon zest, thyme and olive oil

Pitted Kalamata Olives - \$5.95 ½ pint

Garlic, orange zest, bay leaf, rosemary and olive oil

Mixed Olives - \$5.95 ½ pint

Muffins, Scones and Pastries

Banana Bran Muffins - \$2.20 each

Cake flour, wheat flour, honey, molasses, bran, buttermilk, banana puree, eggs, baking soda, salt, almonds, walnuts, raisins, white vinegar

Blueberry Muffins - \$2.20 each

Flour, baking powder, baking soda, salt, sugar, brown sugar, almond paste, eggs, vanilla extract, lemon juice, butter, buttermilk and blueberries

Blueberry Cornmeal Muffins - \$2.20 each

Flour, baking powder, baking soda, salt, sugar, eggs, orange butter. blueberries

Breakfast Bars - \$2.95

Flour, baking soda, baking powder, sugar, salt, butter, almonds, dried cherries, raisins, currants, flax seed, orange zest, buttermilk, cinnamon

Breakfast Oat Cakes - \$2.95

Egg whites, low fat buttermilk, canola oil, whole rolled oats, whole wheat flour, wheat germ, pecans, applesauce, cinnamon, nutmeg

Carrot Apple Muffins - \$2.20 each

Flour, baking soda, cinnamon, salt, sugar, walnuts, carrot, apple, eggs, canola oil and vanilla

Cinnamon Twists - \$2.95 each

Flour, sugar, salt, butter, yeast, eggs, cinnamon, milk, powdered sugar

Cranberry Walnut Muffins - \$2.20 each

Flour, baking powder, salt, sugar, walnuts, cranberries, orange rind, eggs, corn oil and orange juice

Millet Muffins - \$2.20 each

Eggs, brown sugar, butter, buttermilk, millet, flour, baking powder, baking soda and salt

Gluten Free Muffins - \$2.75 each

Almond flour, rice flour, baking soda and powder, sugar, eggs, salt, brown sugar, walnuts, almonds, currants, cherries

Raspberry Almond Muffins - \$2.20 each

Flour, baking powder, baking soda, salt, sugar, brown sugar, almond paste, eggs, vanilla extract, lemon juice, butter, buttermilk and raspberries

Scones - \$2.95 each

Sour cherry almond, Currant, Ginger w/ lemon icing and Cranberry

Flour, salt, sugar, baking powder, butter, eggs, cream, vanilla

Mini Scones - \$2.25 each

Sour cherry almond or Currant See above. Perfect for teas.

Rosemary Biscuits - \$0.95 each

Flour, baking powder, salt, sugar, butter, rosemary, buttermilk

Apple Strudel - \$30.00 whole, \$4.25 each

Phyllo dough, golden raisins, sugar, butter, apples, chopped almonds and walnuts, cinnamon and lemon zest

Croissants (Plain or Chocolate) - \$2.95 each

Flour, sugar, salt, eggs, butter, yeast, (chocolate)

Twice Baked Almond Croissants - \$4.25 each

Croissant filled and topped with an almond mix (almond paste, eggs, butter, sugar, salt) and sliced almonds

Soups

All soups are \$5.95/pint; \$60/pot (serves 24 cups or 12 bowls)

\$15 dish deposit – refunded upon return of dishware

All of our soups are available for special order with a 3 day advance notice.

Dairy Soups

Corn Chowder

Low fat milk, corn, onions, red pepper, salt, pepper, sugar

Curried Lentil

Onion, garlic, fresh ginger, curry powder, chili flakes, sugar, red lentils, lime, salt, half and half, whipping cream

Garden Pea

Onions, low fat milk, butter and peas, salt, pepper, vegetable broth

Ginger Carrot

Carrots, ginger, curry, white pepper, cumin, onions, butter (small amount,) spices

Mushroom Potato Celery Root

Potato, leek, celery root, onion, shitake, oyster and button mushrooms, garlic, fresh thyme, nutmeg, olive oil, butter (small amount), salt, pepper, rosemary, sage

Tomato Saffron Rice

Tomatoes, onion, garlic, saffron, rice, butter, cream, half and half, salt, pepper, basil, tabasco

Butternut Squash & Cauliflower Soup

Butternut Squash, onion, cauliflower, whipping cream, butter, curry, vegetable broth, salt, white pepper

Chilled Avocado Soup

Peas, onion, low-fat milk, butter, vegetable broth, salt, pepper

Chilled Cucumber Soup

Buttermilk, cucumber, plain yogurt, green onion, garlic, lemon juice, salt, white pepper

Non-Dairy Soups

California Vegetable

Onion, leeks, carrots, potatoes, celery, green beans, fresh tomato, zucchini, pasta shell, pinto beans, olive oil and salt

Lentil

Potatoes, celery, onion, garlic, spices, lentils, crushed chili pepper, vegetable broth, salt, pepper

Lima Bean

Olive oil, onion, celery, potatoes, garlic, parsley, salt, pepper, oregano, vegetable broth

Mexican Spring Vegetable

Fresh vegetable stock, cilantro, jalapenos, radishes, green cabbage, tortilla chips

Moroccan Chickpea

Chickpeas, onion, celery, olive oil, turmeric, black pepper, cinnamon, cilantro, vegetable broth, lentils, capellini pasta, parsely

Posole

Yellow onion, jalapeno, bay leaves, olive oil, roasted green chiles, vegetable broth, cumin, tomatoes, hominy, corn, water, salt, pepper, cilantro, green cabbage, avocado

Spinach Potato

Potato, leek, onion, spinach, garlic, vegetable broth, parsley, lemon juice, lemon rind

Split Pea

Potatoes, celery, onion, garlic, split peas, salt, pepper, cumin, vegetable broth

Tuscan White Bean

Olive oil, onion, fresh tomatoes, garlic, rosemary, thyme, sage, white beans, salt, pepper, crushed chili pepper, oregano, vegetable broth

Chilled Gazpacho

Cucumbers, tomatoes, onion, garlic, white vinegar, olive oil, salt, pepper

Fennel-Leek Soup

Potatoes, fennel, leeks, onion, garlic, olive oil, vegetable broth, salt, pepper

Sandwiches

Brie and Arugula - 7.95

French baguette with brie, arugula, roasted peppers, Dijon mustard, salt and pepper

Buffalo Mozzarella - 7.95

French baguette with buffalo mozzarella, basil, tomato, olive oil, balsamic vinegar dressing, salt and pepper

Baked Eggplant - 8.95

Made on a soft French baguette and filled with baked eggplant, red & yellow peppers, red onion, feta cheese and cilantro

Egg Salad - 8.95

Prepared on La Brea's whole wheat bread with egg, tomato, mayonnaise, lettuce, celery, green onion, salsa and mustard

Mixed Vegetable - 8.95

Made on La Brea's pain rustique bread, filled with thinly sliced fennel, celery, radish, sweet red and yellow peppers, aioli, tapenade, arugula, hard boiled egg and a vinaigrette

Artisanal Cheddar Ficelle - 7.95

Made on La Brea's French ficelle and layered with Grafton cheddar, sliced tomatoes, Dijon mustard, balsamic vinegar and salt

Gourmet Breakfast Ficelle - 7.95

Made on La Brea's French ficelle and layered with French goat cheese, chopped hazelnuts, dried figs, honey and light lemon zest

Mediterranean Ficelle - 7.95

Made on La Brea's French ficelle and layered with smoked gouda cheese, sundried tomatoes and pesto

Assorted Ficelle Sandwiches - 7.95

(Ficelle Sandwiches only available at our Laguna location)

Packaged Salads

Zinc Salad – 8.25

WITH A ZINC VINAIGRETTE DRESSING

Mixed greens, feta, tomatoes, pine nuts, kalamata olives and croutons

***Heirloom Tomato & Fresh Mozzarella Salad – 4.25**

WITH A BALSAMIC VINAIGRETTE DRESSING

Heirloom tomatoes and mozzarella cheese

Composed Salad – 8.95

WITH A LEMON VINAIGRETTE DRESSING

Mixed greens, citrus vinaigrette, egg salad, brie, crostini, creamy horseradish beets, fennel, lemon juice, olive oil, parmesan cheese, kalamata olives, dill, salt and pepper

Hearts of Romaine – 8.95

WITH A PT. REYES BLUE CHEESE DRESSING

Hearts of romaine, avocado, grapefruit, red onion, parmesan, crostini and brie

Thai Salad – 12.95

WITH A GINGER PEANUT DRESSING

Shredded carrots, bean sprouts, shredded cabbage, fresh basil, mint, chopped peanuts, sliced Persian cucumbers, brown rice and braised tofu with soy sauce

***Vegetarian Nicoise Salad – 12.95**

WITH A FRENCH VINAIGRETTE DRESSING

Butter lettuce leaves, steamed green beans, fingerling potatoes, hard-boiled egg, herbed cottage cheese, sliced heirloom tomato, goat cheese and black pepper

*Seasonal item – check for availability

Salads

All salads sold by weight at \$5.75 per ½ pound unless otherwise note
*indicates seasonal items

Artichoke Pasta

Artichoke hearts, pasta, sun-dried tomatoes, pine nuts, parmesan cheese, garlic, crushed red pepper, black pepper, red onion, lemon juice, olive oil

Asian Coleslaw

Radicchio, snow peas, cabbage, peanuts, soy sauce, sesame/peanut oil, vinegar, ginger, dry mustard

Asparagus, Mushroom and Caper

Asparagus, mushroom, capers, crème fraiche, water, Zinc asparagus dressing

***Avocado Salad**

Avocado, green beans, tomato, fresh basil, lemon juice, olive oil, white wine vinegar, mustard, white pepper, salt

Curried Beluga Lentil Salad with Apples and Walnuts

Lentils, yogurt, lemon juice and zest, green onion, apple, golden raisins, toasted walnuts, curry powder, salt

Braised Tofu w/ Zucchini and Squash

Zucchini, squash, tofu, soy sauce, olive oil, ginger, green onions

Brown Rice Sauté

Onion, celery, garlic, bay leaf, brown rice, mushroom mixture, parsley, salt, pepper, soy sauce

Caprese

Tomatoes, basil, fresh mozzarella, red onion, balsamic vinegar, olive oil, black pepper

Celery Root Salad

Celery root, cornichons, Italian parsley, salt, pepper, mayonnaise, Dijon mustard

Chickpea Salad

Chickpeas, tomato, cucumber, green pepper, yellow pepper, radishes, green onion, cilantro, extra virgin olive oil, red wine vinegar, mustard, garlic, salt, pepper

Chopped Salad

Celery, cucumber, carrots, yellow squash, zucchini, green onion, parsley, rice vinegar, mint, lemon juice, olive oil, salt, pepper, arugula

Chopped Salad with Aioli and Avocado

Aioli, avocado, all above ingredients from Chopped Salad

Curried Cauliflower

Curry, mustard seed, coriander, cilantro, garlic, butter, salt

Farfalle Pasta

Lemon rind and juice, parmesan cheese, cilantro, olive oil

Fresh Asparagus

Asparagus, red onion, capers, tarragon vinegar, orange rind and juice, olive oil, salt, pepper

Fresh Baked Beets

Beets, red wine vinegar, red onion, olive oil, orange rind, orange juice, lemon juice

Fresh Green Bean Salad

Green beans, red onion, balsamic vinegar, red wine vinegar, toasted almonds, olive oil

***Fruit Salad**

Seasonal variety of fruits and berries, honey, almond extract, orange zest and juice, mint

Jicama Carrot Salad

Julienne jicama and carrot, lemon, cilantro, cayenne, corn oil, smidge of sugar

Lentil Salad

Lentils, celery, carrots, red onion, parsley, olive oil, chili flakes

Mediterranean Salad

Cucumber, tomato, bell pepper, feta cheese, kalamata olives, onion, lemon juice, olive oil, crushed chili flakes, oregano

Orzo Pasta with Lentils

Green lentils, pasta, arugula, mint, vinegar, olive oil, cherry tomatoes, feta cheese

Pan-Seared Baby Vegetables

Seasonal selection of vegetables, fresh herbs, olive oil

Pesto, Green Olive and Almond Orzo

Orzo, almonds, green olives, golden raisins, basil pesto, salt, black pepper, extra virgin olive oil

Pesto Pasta

Freshly made basil pesto, sun-dried tomatoes, goat cheese, olive oil, lemon rind and juice, salt, pepper

Potato Salad

Red and green peppers, celery, onion, parsley, olive oil, lemon, tarragon, vinegar, radishes, tomatoes, garlic

Roasted Vegetables

Eggplant, zucchini, tomatoes, bell peppers, mushrooms, garlic, olive oil, onion

Balsamic Roasted Vegetables

Brussels sprouts, yams, beets, squash, garlic, balsamic vinegar, olive oil, salt, pepper

Sautéed Beets and Beet Tops

Thinly sliced beets & tops, onion, garlic, olive oil, salt, pepper

Southwest Corn and Bean

Corn, black beans, tomatoes, avocado, onion, jalapeno, cilantro, olive oil, garlic, lemon juice, salt, pepper

Soy Beans with Shallots and Thyme

Soy beans, thyme, shallots, garlic, olive oil, salt, pepper

Spicy Asian Coleslaw

Napa cabbage, red cabbage, carrots, green onion, cilantro, bell peppers, sesame oil, rice vinegar, apple cider vinegar, lime, ginger, jalapeno, peanuts, Tabasco, vegetable oil

Seitan with Caramelized Onions

Yellow onion, garlic, olive oil, soy sauce

Seitan with Green Onion

Green onion, garlic, spicy thai dressing

Shaved Brussel Sprouts with Currants

Brussel sprouts, currants, chestnuts, balsamic vinegar, apple cider vinegar, olive oil

Succotash

Corn, edamame, bell peppers, scallions, shallots, jalapeno, olive oil, butter, heavy cream, marinara, water, salt, black pepper, oregano

Spicy Thai Pasta

Pasta, fresh ginger, green onions, soy sauce, rice vinegar, radishes, peppers, peanuts, garlic, hot sauce, sesame oil, paprika

Tabbouleh (bulgur wheat)

Olive oil, lemon juice, cucumber, parsley, mint, tomato, green onion

Thai Fried Egg and Tomato Salad

Fried egg, tomatoes, cilantro, onion, roma tomatoes, soy sauce, sugar, lime juice, Thai chilis, vegetable oil, salt

Spicy Thai Tofu

Baked tofu, fresh ginger, green onion, soy sauce, rice vinegar, radishes, peppers, peanuts, garlic, hot sauce, sesame oil, paprika

Baked Tofu and Carrot Stir-fry

Carrots, baked tofu, fresh celery, sesame oil, soy sauce, green onions, garlic, ginger, salt, pepper

White Bean Salad

Sun-dried tomatoes, eggplant onion, parsley, celery, olive oil, lemon juice, red wine vinegar, cilantro

Zinc Waldorf

Apple, celery, currants, slivered almonds, mayonnaise, yogurt, orange zest and juice

Entrees

*These entrees are available in porcelain dishes and serve 8-10 people. Cost is \$55 plus a \$35 dish deposit and rental fee with \$30 being refunded to you upon return of the dish.

*Also available in aluminum dishes to serve 8-10 people. \$55

Artichokes - \$5.95 whole, \$2.95 half
Boiled with lemon, garlic, and bay leaves. Served with a side of aioli.

Black Bean Chili - \$7.50 per pint
Black beans, crushed tomatoes, onions, bell peppers, spices, jalapeños, salt

***Eggplant Parmesan** - \$7.95 each
Eggplant, low fat ricotta cheese, parmesan, egg, fresh tomato sauce, bread crumbs
*Recommended with our marinara sauce \$3.25/half pint
(For marinara: please refer to ingredient list under Market Item page)

Fried Minted Mediterranean Artichokes –
\$3.25 half
Parboiled then fried in olive oil with mint, garlic, lemon, and bay leaves.

Large Twice Baked Potato (low fat without cheese topping) - \$7.95 each
Potato, low fat milk, green onion, salt, pepper.
Topped with grated white cheddar cheese and paprika

***Macaroni & Cheese** - \$7.95 each
Pasta, parmesan cheese, goat cheese, fontina cheese, white cheddar cheese, butter, flour, onion, milk, pepper, salt, thyme, bay leaf, nutmeg, bread crumbs

Mushroom Nut Loaf - \$30.00 whole / \$6.25 slice
Shitake mushrooms, oyster mushrooms, button mushrooms, walnuts, cashews, onion, garlic, brown rice, spices, gruyere cheese, cottage cheese, salt, pepper *recommended w/ our marinara sauce \$3.25 ½ pint

(For marinara: please refer to ingredient list under Market Item page)

***Polenta** (low fat) - \$7.95 each
A low fat entrée with baked vegetables, olive oil (very light,) jalapenos, tomatoes, polenta, mozzarella cheese, spices

***Potatoes au Gratin** - \$5.75 per ½ lb / \$55 tray
Russet potatoes, yellow onion, gruyere cheese, garlic, heavy cream, butter, nutmeg, salt, pepper

Quiche – (½ sheet \$60, 96 bite size pieces), (¼ sheet 48 pieces / 11” circle \$30.00), (4” individual \$5.95)
Quiche base of egg custard, milk, spices plus one of the following:
- Asparagus, mushroom, goat cheese and onion
- Squash, bell peppers, parmesan and onion

Small Twice Baked Potato Halves (low fat without cheese topping) - \$3.95 each
(Ingredients same as large twice baked potato.)

***Spinach Lasagna** - \$7.95 each
Ricotta cheese, eggs, spinach, garlic, shallots, half & half, nutmeg, ginger, onions *Recommended w/ our marinara sauce \$3.25 ½ pint
(For marinara: please refer to ingredient list under Market Item page)

Stuffed Bell Pepper - \$7.95 each
Brown rice, celery, mushrooms, onion, jalapeños, swiss chard, curry, parsley, sage, marjoram, garlic, salt, pepper, cream

***Vegetable Lasagna** - \$7.95 each
Sautéed cauliflower, asparagus, garden peas, garlic, a touch of cream sauce and tomato sauce
*Recommended w/ our marinara sauce \$3.25/½ pint
(For marinara: please refer to ingredient list under Market Item page)

Zinc Burger - \$3.25 per patty
Onions, mushrooms, rice, celery, oats, walnuts, eggs, mozzarella cheese, parsley, salt, pepper, garlic, cloves, nutmeg

Desserts

Cakes and Tarts

***Almond Pound Cake with a Citrus Cream Cheese and Coconut Frosting** - \$35/8-10 slices

A dense moist pound cake made with marzipan.

Apple Galette - \$30/8-10 slices

A baked apple pie style dessert with a shortbread crust decoratively folded on the edges and an open face.

***Banana Cake with Cream Cheese and Walnut Frosting**

\$40/12 slices

Two layers of cake with frosting between the layers and topping.

***Banana Coconut Cream Tart** - \$30/8-10 slices

A fresh banana tart with a cream cheese custard and a toasted coconut topping.

***Banana Cake with Coffee Butter Cream Frosting**

\$35/8-10 slices

A delicious two layer banana cake, topped with a light egg white butter cream coffee frosting.

***Brandied Almond Pound Cake (Italian Mandorlatta Cake)**

\$25/10 slices

A European cake with brandy, ground almonds and sour cream in the batter. Topped with toasted almonds in a sugar glaze.

Italian Ground Almond Tea Cake - \$30/10 slices

with a Lemon Cream Cheese Frosting and a Lemon Curd

A very simple traditional dessert that is perfect as a light after meal dessert or a mid-day, sweet with tea or drink.

Italian Ground Almond Tea Cake - \$20/10 slices

A very simple traditional dessert that is perfect as a light after meal dessert or a mid-day, sweet with tea or drink.

***Brown Sugar Cheesecake Tart** - \$30/8-10 slices

A delicious alternative to cheesecake. A chocolate base with a brown sugar topping.

***Carrot Cake with Walnuts and Cream Cheese Frosting**

\$30/8-10 slices

Traditional carrot cake.

***Cheesecake Tart with Lemon Curd Topping**

\$30/8-10 slices

A thin cheesecake made in a tart pan with a shortbread crust.

Flourless Chocolate Cake with Crème Anglaise

\$35/8-10 slices

A delicious, rich tasting but light chocolate cake served in a pool of vanilla custard.

***Chocolate Ganache Tart with Whipped Cream and Cocoa Powder** - \$30/8-10 slices

Velvety smooth, rich dark chocolate in a buttery crust.

Fresh Ginger Cake with a Creamed Lemon Curd

\$25/10 slices

A dense moist cake with molasses and a fresh candied ginger served with a side of creamed lemon curd.

Fresh Fruit Tarts ** - \$35/8-10 slices

- Blueberry custard

- Red raspberry custard

- Mixed fruit custard

- Lemon curd

- Pear with candied ginger and custard**

- Plum with marzipan and lemon rind**

***Ask for seasonal availability

German Chocolate Cake - \$40/12 slices

A delicious cake that is layered with a wonderful coconut butter frosting with pecans and dusted with cocoa powder.

Hummingbird Cake - \$40/12 slices

A moist layered cake made with banana puree, pineapple, pecans and coconut. Finished with a butter cream frosting and toasted coconut flakes.

Old World Apple Cake - \$30/10 slices

A buttery shortbread crust filled to the top with golden delicious apples sautéed with lemon, sugar and a bit of cinnamon, topped with a shortbread crust and baked to a golden brown.

Poppy Seed Cake - \$40/10 slices

A layered poppy seed cake with lemon curd. Topped with a butter cream frosting and poppy seeds.

Sponge Cake with Chocolate Frosting - \$35/12 slices - \$45/16 slices

Three layers filled with blackberry preserves and chocolate frosting.

Spanish Flan - \$25/8 slices - \$3.50 individual serving

A velvety custard, baked then inverted. Served with a caramel sauce.

Sponge Cake with Whipped Cream and Ricotta Cheese

Frosting - \$40/12 slices - \$50/16 slices

This cake has two layers and the frosting is like an Italian cannoli filling. It has a thin layer of lemon curd and fresh berries.

Sponge Cake with Banana and Ricotta Cheese Frosting -

\$40/12 slices - \$50/16 slices

Three layers of cake filled with fresh bananas, banana custard and whipped cream ricotta frosting.

***Available in Small Cakes/Tarts for Intimate Occasions—**

serves 4-6/Small cakes and Tarts \$18-\$20

****Indicates Seasonal Availability**

Treats

Lemon Squares

\$3.50/each - \$38/ ¼ tray (12 pieces)

Brownies

\$3.50/each - \$38/ ¼ tray (12 pieces) - \$70/ ½ tray (24 pieces)

Pecan Chewy Bars

\$3.50/ each - \$38/ ¼ tray (12 pieces) - \$70/ ½ tray (24 pieces)

Cupcakes

\$2.95/each Assorted varieties - \$3.95/each Holiday varieties

Mini Marzipan Muffins

\$1.25/each

Tiramisu

\$5.45/each - \$55/tray (12 pieces)

Bread Pudding

\$4.95/each - \$30/whole

Rice Pudding

\$3.50/ ½ pint

Cookies

Ginger Molasses \$2.10

Chocolate Chip Coconut \$2.45

Pecan with a Lemon Glaze \$2.45

Double Chocolate Walnut \$2.45

Oatmeal Raisin \$2.45

Mini Cookies

\$1.60

\$1.95

\$1.95

N/A

N/A

Market Items

Burger Patty - \$3.25/patty

Brown rice, oats, onion, celery, mushrooms, egg, mozzarella cheese, garlic, parsley, cloves, nutmeg, salt, pepper

Torta (small) - \$7.95

Cream cheese, parmesan, basil pesto, sun-dried tomatoes, lemon, butter

Crostini - \$6.95/bag

Toasted baguette (water, unbleached flour, wheat germ, white starter, malt, salt)

Zinc Crackers - \$7.50/bag

Bread, olive oil, butter, sesame seeds, crushed chilis, oregano, salt, pepper

Zinc Savory Bagel Crisps - \$4.50/10 crisps

Sliced mixed bagel, garlic-butter and parmesan. May include sesame seeds

Croutons - \$5.95/bag

Bread, butter, canola oil, garlic, salt, pepper, parmesan cheese

Granola - \$8.00/ 1 lb. bag; \$15.95 / 2 lb. bag

Oats, pecans, almonds, wheat germ, sesame seed, coconut, orange rind, butter, brown sugar, water

Oatmeal - \$7.95/bag

100% rolled oats

Oatmeal Topping - \$7.50/jar

Brown sugar, dried cherries, currants, walnuts, slivered almonds

Aioli Mayonnaise - \$4.00/half pint

Egg, mayonnaise, parsley, basil, lemon, garlic, cayenne, olive oil

Egg Salad - \$4.00/half pint

Egg, mayonnaise, butter, green onions, cilantro, celery, salt

Guacamole - \$4.95/half pint

Avocado, cilantro, jalapeno, tomatoes, lime juice, red onions, salt, pepper

Herbed Cottage Cheese - \$4.25/half pint

Green onion, parsley, garlic, spike

Mango/Papaya Salsa - \$4.25/half pint

Green onion, cilantro, tomato, jalapeno, mango or papaya

Marinara Sauce - \$3.95/half pint

Tomatoes, onion, basil, bay leaves, garlic, olive oil, salt, pepper, jalapeño

Roasted Tomato Salsa - \$4.75/half pint

Fresh tomato, jalapeno, garlic, cilantro, salt

Salsa - \$4.75/half pint

Roma tomatoes, cilantro, jalapeno, red onion, lime juice, salt, olive oil

Tomatillo Salsa - \$4.50/half pint

Cilantro, jalapeño, white onion, garlic, avocado, lime juice, green onion, salt

Tapanade - \$6.50/half pint

Kalamata olives, capers, garlic, salt, pepper, lemon

Pesto - \$6.50 ½ pint

Basil, parmesan, pine nuts, olive oil, garlic, salt and lemon

Zinc Hummus - \$4.95/ ½ pint

Garbanzo beans, tahini paste, lemon juice, garlic, olive oil, salt, cumin

Zinc Thai Ginger Dressing- \$8.50/pint

Rice wine vinegar, soy sauce, chili sauce, brown sugar, lime juice, fresh ginger, garlic, green onion, peanut oil, olive oil

Pt. Reyes Blue Cheese Dressing - \$9.95/pint

Blue cheese, crème fraiche, buttermilk, half and half, apple cider vinegar, dill, garlic, lemon juice, chives, salt, pepper

Zinc Vinaigrette - \$7.50/pint

Olive oil, corn oil, lemon juice, red wine vinegar, garlic, black pepper, salt

Zinc Dill Dressing - \$7.50/pint

Sour cream, buttermilk, green onion, garlic, parsley, dill, apple cider vinegar, mustard, lemon, salt, pepper, crème fraiche

Zinc Rice Pudding - \$3.50/ ½ pint

Aborio rice, milk, half & half, vanilla, sugar, raisins, egg yolks, lemon zest

Zinc Spanish Flan- \$4.25/6oz

Evaporated milk, eggs, sugar, and vanilla

Raspberry Puree- \$6.75/half pint

Red raspberries, ascorbic acid, sugar, fruit pectin

Bread
LA BREA BAKERY

Daily Bread Selection:

Baguette - \$3.50 each *Sourdough or French*
Wheat, unbleached wheat flour, white starter, wheat germ, malt, salt

Demi French Baguette - \$2.50 each
Wheat, unbleached wheat flour, white starter, wheat germ, malt, salt

Demi Sourdough Baguette - \$2.50 each
Wheat, unbleached wheat flour, white starter, wheat germ, malt, salt

French Rolls - \$0.95 each
Water, unbleached wheat flour, white starter, wheat germ, malt, salt

Wheat Rolls - \$0.95 each
Unbleached wheat flour, water, whole wheat flour, sour culture, dark rye flour

Multigrain - \$8.95 each
Water, unbleached wheat flour, rye starter, whole wheat flour, cracked wheat barley, corn millet, oats, rye, triticale, brown rice, soya flax seeds, yeast, salt

Pecan Raisin Oval - \$6.95 each
Unbleached wheat flour, water, organic rye flour, raisins, pecans, salt

Pain Rustique - \$6.95/loaf; \$1.95 roll
Water, yeast, white starter, unbleached white flour, wheat germ, salt, milk, extra virgin olive oil

Pretzels (Traditional or Stick) - \$1.75 each
Water, white starter, unbleached wheat flour, salt, milk

Rosemary Olive Oil - \$6.95 each
Unbleached white flour, water, white starter, fresh rosemary, extra virgin olive oil, wheat germ, salt

Round White Sourdough - \$6.95 each
Water, unbleached wheat flour, water, white starter, wheat germ, malt, salt

Walnut Cranberry Rolls - \$1.00 each

Sourdough Batard - \$6.50 loaf
Same as sourdough baguette only twice the thickness.

Available by special order with 48 hours in advance:

Crown of Sourdough - \$4.60 each
Water, unbleached wheat flour, white starter, wheat germ, malt, salt

New York Rye - \$6.95 each
Unbleached high gluten flour, white rye flour, salt, black caraway seeds, caraway seeds, rye starter, yeast, hot water

Olive Bread - \$7.50 small; \$2.95 batard
Unbleached wheat flour, water, white starter, kalamata olives, Moroccan oil cured olives, thyme, wheat germ, salt

Pain de Mie - \$6.95 each
Water, yeast, unbleached white flour, sugar, whole milk powder, salt, butter

Rye Currant Rolls - \$1.00 each
Unbleached white flour, rye starter, water, white flour, whole wheat flour, currants, rye chops, malt, yeast, salt

Walnut Bread - \$8.75 each
Unbleached wheat flour, water, toasted walnuts, whole wheat flour, rye flour, white starter, whole milk, walnut oil, malt, salt, sugar

Wheat Levain - \$6.25

Whole Wheat Boule - \$8.95 each
Water, whole wheat flour, unbleached white flour, whole wheat starter, wheat, bran, salt