



*Five courses built for date night at Zaya*

Available: Feb 10–15

Feb 13 & 15: Limited dinner menu

Feb 14: Limited menu for lunch | 1943 feast only for dinner hours

*Special Hours Feb 14<sup>th</sup>: 11:30-3:00 lunch/ 3-11pm dinner*

## *The 1943 Valentine's Feast*

### **APPETIZER**

#### **PRIME TENDERLOIN CARPACCIO**

Thinly sliced tenderloin, black garlic aioli, volcanic sea salt, and scallion

### **SOUP**

#### **BULGOLGI JEON-GOL**

Thin-sliced marinated beef in a clear, savory broth with Korean glass noodles, napa cabbage, green onion, carrots, and enoki mushrooms

### **SALAD AND SIDES**

served with white rice

ZAYA HOUSE SALAD

SEASONAL BANCHAN SIDES

### **MAIN COURSE**

Served with asparagus, king oyster mushroom, onion, zucchini, & pineapple

#### **A5 JAPANESE MIYAZAKI WAGYU TENDERLOIN**

A5 WAGYU DELMONICO

55-DAY DRY-AGED RIBEYE

55-DAY DRY-AGED NY STRIP

AUSTRALIAN TIGER PRAWNS

SCALLOPS

### **SHAREABLE DESSERT**

#### **24K GOLD MATCHA CHOCOLATE BROWNIE**

Two-layer chocolate and matcha brownie, griddled to a crisp edge, with macerated strawberries, whipped cream, and 24K gold flakes

Five-Course Feast | \$159 pp