



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 14th: 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