

# FOOD & WINE WEEKENDS

#HBCFoodie #FoodandWineWeekends

## Starters

### Miso Soup

Dashi Broth, Miso, Tofu, Wakame, Scallions

Or

### Zeta Greens

Field Greens, Cucumber, Carrots, Tomato, Served with House-made Ginger Dressing

◆ *Mohua Sauvignon Blanc, New Zealand*

## Second Course

### Pork Bao Buns

Slow-roasted Pork Belly, Tangy Asian BBQ Sauce, Pickled Cucumber & Bao Bun

Or

### Tuna Nachos\*

Seared Seven Spice Tuna Sashimi, Avocado, Spicy Mayo, Massago, Micro Cilantro, Wasabi-scented Nori Chips & Frisee

Or

### Roti

Served with Malaysian Yellow Curry Sauce

◆ *Villa Sandi Il Fresco Sparkling Rosé Italy*

## Entrées

### Taste of Zeta Sushi Rolls – Bonsai & Kanji Rolls

Bonsai Roll - Spicy Ahi Tuna, Cucumber, BBQ Eel, Avocado, Tempura Crunch  
Kanji Roll - Spicy Salmon, Cucumber, Avocado, Tobiko, Sriracha, Micro Cilantro

Or

### Pork Tonkatsu

Crispy Pork Cutlet, Shredded Cabbage, Tonkatsu Sauce

Or

### Beef Short Rib Bibimbap

Short Rib, Fried Egg, Spinach, Namul, Japanese Rice, Gochujang Sauce

◆ *Ponzi Pinot Noir Tavola*

## Dessert

### Peanut Butter Brownie

Warm Brownie Swirled with Peanut Butter Cheesecake Topped with Vanilla Ice Cream & Candied Peanuts

◆ *Suntory Toki Whiskey Chocolate Old-Fashioned*

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**4 COURSE MENU - \$35 per person**

◆ = **Zeta Asia Beverage Pairing \$35**

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***Vegan Menu Available***

*One dollar from each meal will benefit National Alliance on Mental Illness (NAMI) and Lighthouse Central Florida.*

*\*According to FDA consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness..*