



DEBRA PAQUETTE
EXECUTIVE CHEF
Restaurant Zola

3001 West End Ave, Nashville, Tennessee 37203

In 1978, Ft. Lauderdale, Florida native, Debra Paquette graduated from the Culinary Institute of America, in Hyde Park, NY. Debra also holds a Bachelor of Science Degree in Hospitality Management from Florida International University. She was the first woman in the state of Tennessee to qualify as a Certified Executive Chef. A two-time winner of Chef of the Year from Nashville Life Magazine, she was awarded both Chef and Restaurateur of the Year in 1997, by the Middle Tennessee Chef's Association, after opening her nationally recognized restaurant, ZOLA. In her twenty-seven years of work in Music City, she has been named **"Nashville's Best Chef"** sixteen times.

For the past twelve years, Debra and ZOLA have been taking diners on a magical culinary journey around the Mediterranean. Cookbook author Martha Stamps commented on Debra's cuisine, "She gives diners a culinary experience of spiritual dimension. For in the romantic dining room of ZOLA, Debra is offering dishes of enlightenment." Kay West, food writer for the Nashville Scene, made this observation; "Debra Paquette almost single-handedly proves the theory that a town's best restaurants are chef-owned."

Voted "Nashville's Most Romantic Restaurant" six years in a row, ZOLA was recently featured in Gourmet Magazine's Annual Restaurant Issue as one of the top sixty restaurants in the United States. Debra has been nominated ten times by her peers, for the prestigious "Ivy Awards" as one of the top seventy restaurants across America. She has also been featured in Bon Appetit and Southern Living magazines and on Discovery Channel's series "Great Chef's of the South". In July of 2007, CITY Magazine named ZOLA as one of the "Best 100 Restaurants in America". In April of 2008, Debra was named as one of the top

five “Celebrated Chefs” in America by the National Pork Council. In the same month, she won the Nashville “Iron Fork” contest, competing against five of Nashville’s top chefs. ZOLA has been voted “Nashville’s Best Restaurant” seven times.

Married to her husband and business partner, Ernie Paquette, a nationally published outdoor writer, photographer, fishing guide and television producer, for twenty-five years, they have two sons, Race, 22 and Croix, 20. Debra and Ernie enjoy the beach and traveling to Europe. The two enjoyed their 3rd trip to Spain recently. A culinary Mecca, the Basque Country was one of the few areas that they had not visited in the past, and they enjoyed the local food, wine, fishing and sightseeing.

Many of the chefs in Nashville who own their own restaurants, have worked for Debra at one time or another. They fondly refer to her as, “Momma”. Her phone rings often, those at the other end, seeking advice or a word of encouragement. With a warm heart, she donates her time and support to a number of charities both in Nashville and nationally. A long time volunteer for Share Our Strengths’, Debra traveled to Dallas, TX to team up with Stephan Pyles, at his namesake restaurant, for the Taste of the Nation Chefs Tour, in August of 2007. This twelve city tour showcased some of the best culinary talent in the country. S.O.S. is the nation’s leading fundraiser to prevent childhood hunger.

Restaurant



STARTERS

PECAN FRIED POBLANO

stuffed with ginger goat cheese, sweet potato hummus, candied red bell peppers

GRILLED SHRIMP

tossed with pistachio and Middle Eastern spices, coconut tamarind sauce, orange harissa, sweet potato chips

SEARED SCALLOPS

emmenthaler carrot polenta, Dijon tarragon butter, bacon, beet gastrique

ZOLA POTATO SKINS

smoked cauliflower rémoulade, caper aioli, herbed hummus, Adobo hot sauce, feta, pickled okra

PANCETTA BRUSCETTA

roasted tomato and red bell peppers, Parmesan, zucchini, capers, olives, aioli

COQ AU VIN

red wine braised organic chicken thigh, celery root truffled mashed potatoes foie gras espuma

LAMB MEATBALLS

greek red sauce, feta mousse

ROASTED CAULIFLOWER

truffled pea pesto, shiitake syrup

GREENS

BEET AND HEAT

pecan fried beets, sage goat cheese, dried figs, bacon, greens, maple Tabasco vinaigrette.

FRENCH LAUNDRY

arugula, radicchio, apples, fennel, hazelnuts, Bleu cheese, Champagne vinaigrette.

BRISKET & ROMAINE SALAD

smoked Caesar vinaigrette, pickled onions, capers, roasted tomatoes, dried black olives

MOLE SALAD

spinach, pears, grapes, hazelnuts, pumpkin bread croutons, Idiazabal cheese, candied red peppers, bacon mole vinaigrette

Restaurant



FISH

GRANDMA ZOLA'S PAELLA

a fiesta of scallops, shrimp, market fish, chorizo, ham, saffron rice, aioli verde

SHRIMP & MUSHROOM PASTA

porcini broth with shiitakes & criminis, spinach, basil, Parmesan, bacon, smoked red pepper sauce, green pea coulis

PISTACHIO SALMON

ginger goat cheese pita, apple butter, chili beet relish

We also have two fish specials every night!

MEATS

SPANISH BRAISED BRISKET

grilled potato layered with Idiazabal cheese and caramelized onions, Land and Sea gravy, roasted carrots, gigandes beans, shiitake aioli

NATURAL BLACK ANGUS FILET

smoked potato onion tart, tarragon garlic butter, pea pesto, mirepoix gravy

ORGANIC CHICKEN

lemon roasted breast & panko fried chicken leg, harissa potatoes, feta, black olive hummus, stuffed eggplant, zucchini slaw

PORK DUO

sous vide pork tenderloin, crispy butternut squash layered with fiery pulled pork, peach preserve butter, roasted peanuts, white cocoa slaw

VEGETARIAN

WILD RICE & CORN FLOUR CREPES

filled with Parmesan & sage spaghetti squash, poblano sauce

POTATO RAVIOLI

grilled potatoes stuffed with caramelized onion, Idiazabal cheese, tarragon and spinach, with red pepper sauce, truffled zucchini slaw, pea pesto

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MOROCCAN TAGINE

chickpeas, white beans, zucchini, carrots, butternut squash, spinach, raisins in a spicy saffron moroccan broth, cous cous, feta

STUFFED WHOLE POBLANO

stuffed with sweet potato and ginger goat cheese, black bean coulis, pear sauce, pomegranate yogurt, mango butter, grilled Brussels sprouts.

ZOLA BRUSCHETTA

hummus, roasted tomatoes, grilled romaine, basil, capers, roasted red peppers, black olive oil, pine nuts, feta, on grilled focaccia

TORTILLA

filled with smoked carrot, caramelized onion and grilled apple, poblano pumpkin seed sauce, cranberry beet relish, brussels sprout slaw, cheese (optional)

SIDES

- spinach with parmesan and roasted tomatoes -
- grilled zucchini with feta and olive oil –
- sugar peas in guava butter -

Many of Our Dishes Can Be Altered For Vegetarians, Vegans And No or Low Carb Diets