

DAVID ZIFF COOKING

davidziffcooking@gmail.com
(T) 212.289.6199

Hors d'oeuvres (select 4)

Caramelized bacon
Cherry tomatoes with guacamole
Texas barbecue on brioche
Vegetarian summer roll
Crab cakes with chipotle crema
Blackened tuna on toast with wasabi mayonnaise

First courses

Endive and arugula salad with pan roasted mushrooms/sherry vinaigrette

Tuna tartare with hijiki and a cucumber salad / taro chip

Salmon 'steak' tartare with capers, Worcestershire sauce, mustard
Endive salad and gaufrette potato chip

Pea soup with crème fraîche and a gorgonzola-pecan crisp

Caesar salad with ciabatta croutons

Tuscan kale salad with red onions in a tomato vinaigrette

A trio of salads: Beet, apple goat cheese; curried carrots; parsley, sun-dried tomato

Main courses

Rack of lamb *or* fillet of beef with mustard sauce
Twice baked potato *or* potato gratin
Oven roasted vegetables

Grilled salmon Veracruz with tomatoes, olives, capers
Orzo with caramelized onions, peas, pine nuts
Grilled asparagus

Grilled duck breast with peach chutney
Cous cous with zucchini, carrots, currants and almonds
Grilled asparagus

Desserts

Individual apple tart with caramel sauce and whipped cream
Date tart with whipped cream and berries
Chocolate butterscotch brownie with whipped cream and berries
Individual pumpkin cheese cake
Individual chocolate and coffee custard tart
Crème brulee or maple custard or butterscotch budino