

DAVID ZIFF COOKING

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THREE-COURSE SEATED DINNERS

First courses

Chickpea pancakes with cashew crema, cherry tomato and arugula salad
Spicy corn and coconut soup
Tuna tartare with tomato and avocado in a citrus vinaigrette
Corn pancakes with avocado and tomato salad
Beet and apple salad with frisée, pecans, goat cheese, raspberry vinaigrette
Roasted haricots verts and fresh cherry tomatoes with a pine nut vinaigrette, pea crostini
Peperonata (sautéed peppers and onions) with fresh basil and bruschetta

Main courses

Braised short ribs over mashed potatoes
Roasted butternut squash
Broccolini

Rack of lamb with a wild mushroom sauce
Potato and parsnip puree
Roasted butternut squash, cauliflower, brussels sprouts

Fillet of beef with mustard sauce
Potato gratin
Oven-roasted vegetables

Grilled duck breast with peach chutney
Sautéed corn
Baked tomato Provençale

Grilled Norwegian salmon fillet with Vera Cruz sauce
Orzo with caramelized onions, peas, pine nuts
Grilled asparagus

Brown sugar-cured 'house smoked' salmon
Lentils with a goat cheese vinaigrette and parsley

Mushroom 'meatballs' with roasted fennel
Eggplant and tomato salad

Dessert courses

Individual apple tart with caramel sauce, whipped cream, fresh berries
Individual peach and blueberry crisp with whipped cream
Almond flour coconut cake with chocolate ganache and fresh berries
Individual lemon custard with macerated strawberries
Individual panna cotta with fresh berries