

DAVID ZIFF COOKING

Week of March 8 – 14, 2021

Hors d'oeuvres

House-made potato chips
Smoked salmon with butter and dill on whole grain bread
Goat cheese tartlets



First course

Endive salad with pistachios and parmesan
Sherry vinaigrette



Main course

Boeuf bourguignon with mushrooms, carrots, onions
Orzo with pine nuts



Dessert course

Individual apple tart with crème fraiche
Clementines dipped in chocolate
David's chocolate truffles



\$75 per person, minimum order for two. \$25 delivery in Manhattan.

For orders Tuesday, Mar. 9 – Sunday, Mar. 14 please by 2 pm the day prior

DAVID ZIFF COOKING 184 East 93rd Street New York, NY 10128 • 212.289.6199
www.davidziffcooking.com