

DAVID ZIFF COOKING

Week of May 24 - 30, 2021

Hors d'oeuvres

Caramelized bacon
Parmesan toast with kalamata olive
House-made potato chips



First course

Chopped cucumber and tomato salad with feta cheese
Sherry vinaigrette



Main course

Soft shell crab with basil mayonnaise
Lemon potato salad with mint
Grilled asparagus



Dessert course

Mississippi Mud Pie
Crème fraiche

Candied grapefruit peel



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

For orders Tuesday, May 25 – Sunday, May 30 please by 2 pm the day prior.