

DAVID ZIFF COOKING

Week of May 31 – June 6, 2021

Hors d'oeuvres

Caramelized bacon

Savannah shrimp (marinated in olive oil and pickling spices)

Organic khadrawy dates filled with goat cheese



First course

Mediterranean salad: romaine, cherry tomatoes, kalamata olives, feta cheese,
sherry vinaigrette



Main course

Roasted chicken breast stuffed with eggplant and tomato, basil mayonnaise

Vegetable cous cous

Grilled asparagus



Dessert course

Individual apple tart

Crème fraiche

Candied grapefruit peel dipped in chocolate



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

Delivery available Tuesday, June 1 – Sunday, June 6 (EXCEPT THURSDAY, JUNE 3).

Please order by 2 pm the day prior.