

# DAVID ZIFF COOKING

Week of Oct. 18 – Oct. 24, 2021

## Hors d'oeuvres

Caramelized bacon  
Macadamia nut chicken  
Vegetarian summer roll



## First course

Tuscan kale Caesar with ciabatta croutons



## Main course

Lobster cake with jalapeño mayonnaise  
Baked tomato  
Grilled fennel



## Dessert course

Individual coffee-chocolate custard tart

David's candied grapefruit peel



\$85 per person, minimum order for 2, \$25 delivery fee + sales tax

***For orders Tuesday, October 19 – Saturday, October 23***

***Please order by 2 pm the day prior.***