

DAVID ZIFF COOKING

Week of October 25th to October 29th

Hors d'oeuvres

Caramelized bacon
'House made' potato chips
Parmesan toast



First course

Mediterranean salad of romaine lettuce,
cherry tomatoes, marinated red onions and feta cheese



Main course

New Orleans Jambalaya with shrimp, chicken, andouille sausage
Corn bread



Dessert course

Individual pecan tart with creme fraiche
David's chocolate truffles



\$80 per person, minimum order for 2, \$25 delivery fee + sales tax

For orders Tuesday, October 26 – Saturday, October 30

Please order by 2 pm the day prior.