

# DAVID ZIFF COOKING

212.289.6199 | davidziffcooking@gmail.com

## THREE-COURSE SEATED DINNERS

### First courses

Chickpea pancakes with cashew crema, cherry tomato and arugula salad  
Spicy corn and coconut soup  
Tuna tartare with tomato and avocado in a citrus vinaigrette  
Corn pancakes with avocado and tomato salad  
Beet and apple salad with frisée, pecans, goat cheese, raspberry vinaigrette  
Roasted haricots verts and fresh cherry tomatoes with a pine nut vinaigrette, pea crostini  
Peperonata (sautéed peppers and onions) with fresh basil and bruschetta

### Main courses

Braised short ribs over mashed potatoes  
Roasted butternut squash  
Broccolini

Rack of lamb with a wild mushroom sauce  
Potato and parsnip puree  
Roasted butternut squash, cauliflower, brussels sprouts

Fillet of beef with mustard sauce  
Potato gratin  
Oven-roasted vegetables

Grilled duck breast with peach chutney  
Sautéed corn  
Baked tomato Provençale

Grilled Norwegian salmon fillet with Vera Cruz sauce  
Orzo with caramelized onions, peas, pine nuts  
Grilled asparagus

Brown sugar-cured 'house smoked' salmon  
Lentils with a goat cheese vinaigrette and parsley

Mushroom 'meatballs' with roasted fennel  
Eggplant and tomato salad

### Dessert courses

Individual apple tart with caramel sauce, whipped cream, fresh berries  
Individual peach and blueberry crisp with whipped cream  
Almond flour coconut cake with chocolate ganache and fresh berries  
Individual lemon custard with macerated strawberries  
Individual panna cotta with fresh berries