

your menu

CHEF
Kamal Hoyte

Exclusive Dinner

Canapes:

Pulled chicken, charred apple, celery, toasted almonds, cucumber, guava glaze DF

Pear, goat cheese, crostini, shaved fig

Tuna tartare, crushed wontons, avocado, spicy tabasco mayo DF

Mains:

Mesclun greens, Romaine heart, edamame, grilled asparagus, charred cherry tomatoes, honey, tamarind, yogurt vinaigrette VG, GF

Herb-crusted lamb rack, roasted fingerling potatoes, Burgundy wine reduction DF

Dessert:

Wild berries, guava pomegranate reduction, mint chiffon VG, GF



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free