

your menu

CHEF
Simon Zatyarka

Full Course

Canapes:

Mini butternut squash blini, dill, crème fraîche
1x smoked salmon

Roasted apple parsnip soup shooter, curry oil

Entrees:

Pacific Northwest crab salad, apple, celery root, hazelnut
1x marinated heirloom tomato

Seared Scallop, “dirty” Forbidden Rice, sweet corn emulsion
1x King Oyster Mushroom

Mains:

Five-spice roasted duck breast, spiced pear chutney,
braised fennel
1x cauliflower steak

Miso-glazed black cod, sesame bok choy, ginger-scallion
sauce
1x eggplant

Dessert:

Warm spiced apple cake, salted caramel ice cream



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