

your menu

CHEF
Kamal Hoyte

Exclusive Dinner

Starter:

Ginger Chicken with Mango and Tamarind Chutney
GF, DF

Appetiser:

Roasted Pear on Ricotta Crostini V

Entree:

Roasted Apple Salad Mesclun Greens, Cherry
Tomatoes, Carrot Curls, Shaved Fontina, &
Champagne Vinaigrette GF, V

Main:

Filet mignon, roasted fingerling potatoes, green bean
almondine, Burgundy pearl onion reduction GF

Dessert:

Chocolate Soufflé with Mixed Berry Compote GF



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