

your menu

CHEF
Kamal Hoyte

Full Course

Canapes:

Seared Scallops Mascarpone Puree, Seaweed Caviar, Shaved
Cremini Mushrooms GF

Ginger Chicken mango and tamarind chutney

Entrees:

Pear & Goat Cheese Crostini with Shaved Figs

Roasted Apple Salad, Crumbled Goat Cheese, Cherry Tomatoes, &
Apple Cider Vinaigrette V

Mains:

Beef Tenderloin

Pan Seared Chilean Sea Bass

Sides:

Potato Soufflé

Corn, pepper, pineapple succotash

Poached Rainbow Carrots

Roasted Butternut Squash

Desserts:

Crème Brûlée

Wild Berry Compote



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