

# Argentina-style BBQ

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## Appetizers

Eggplant escabeche over bread and fresh herbs

Corn and caramelized onion empanada with basil sauce

Spanish tortilla with garlic aioli

## Salads

Beets, carrots, boiled eggs, and arugula

Quinoa, roasted veg, feta cheese, and parsley

Assorted grilled vegetables

## Main

Half chicken with lemon sauce

NY strip steak

Skirt steak

Pork sausage

Add-on: chimichurri

## Dessert

Pancake with dulce de leche

# Sushi Class

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## Reception Snacks

Tuna tartar bites with black garlic sauce and fresh herbs over tortilla chips

Steamed buns with slow-cooked pork, cilantro, and pickled red onions

## Sushi Class

Options for filling: tuna, spicy tuna, crispy shrimp, salmon, avocado, cucumber, mango, and asparagus

## Main

Chicken fried rice with mixed veggies

## Dessert

Mochi ice cream

# 3-course sample menu

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## Appetizer

Market fish crudo with bell pepper salad and Black garlic sauce

or

Blue oyster mushroom with dragon tongue beans, goat cheese, and herbs

## Main

Homemade ravioli stuffed with squash and brown butter sauce

or

Grilled chicken with rice, root vegetables, and yogurt cilantro sauce

or

NY strip steak with mashed potato, chimichurri, and demi-glace

## Dessert

Pasta frola with cultured cream

or

Cacao and avocado mousse with apple and toasted hazelnuts

# Family-style sample menu

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## Starter

Rosemary focaccia with olive oil

Burrata cheese with caramelized onions GF

Mushroom Pâté with pickles and roasted bell peppers\* GF V

Crispy corn polenta with basil sauce and pickled shallots GF V

## Appetizer

Market fish crudo with bell pepper salad and Black garlic sauce GF

Marinated tomatoes and guava salad with mixed herbs and nigella seeds GF V

Blue oyster mushroom with dragon tongue beans, goat cheese, and herbs GF

## Main

Smoked lion's mane farrotto with mixed mushrooms, pea tendrils, and cashew crumbs\* V

Market fish with marinated eggplant, semi-dry tomatoes, and greens GF

Half chicken with rice, root vegetables, and yogurt cilantro sauce GF

NY strip steak with mashed potato, chimichurri, and demi-glace GF

## Dessert

Pasta frola with cultured cream

Cacao and avocado mousse with apple and toasted hazelnuts\* GF V

# Italian Family-style

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## Starter

Burrata caprese

Beef tartar over potato chips

Potato frittata

## First Course

Handmade spaghetti caccio e pepe

Handmade ravioli stuffed with roasted squash in a brown butter sauce

Wild rice risotto with mixed mushrooms and herbs

## Main

Pan seared Branzino with tomatoes and lemon citronette with fennel salad

Seared stake with romesco sauce and potato salad

Roasted whole chicken, root vegetable and green herb sauce

Slow cooked lamb shank in red wine with mash potatoes and green salad

## Dessert

Panna cotta with berries

Flourless chocolate cake and vanilla ice cream

Baked Cheese cake with mix berries

# Italian Dinner

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## Starter

Burrata caprese

Beef tartar over potato chips

Potato frittata

## First Course

Handmade spaghetti caccio e pepe

Handmade ravioli stuffed with roasted squash in a brown butter sauce

Wild rice risotto with mixed mushrooms and herbs

## Main

Pan seared Branzino with tomatoes and lemon citronette with fennel salad

Seared stake with romesco sauce and potato salad

Roasted whole chicken, root vegetable and green herb sauce

Slow cooked lamb shank in red wine with mash potatoes and green salad

## Dessert

Panna cotta with berries

Flourless chocolate cake and vanilla ice cream

Baked Cheese cake with mix berries

# Family-style Dinner

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## Appetizers

Miso cure Hamachi crudo with black garlic, criolla, and crispy seaweed

Farro salad with roasted zucchini and fennel, fresh apple, and toasted sunflower seeds

Marinated feta cheese skewers with cucumbers and cherry tomatoes

## Mains

Mix greens and chicories salad with pickled carrots, caramelized walnuts, cherry tomatoes, sugar snap peas, and orange segment, with lemon vinaigrette

Rice Pilaf with toasted cashews and fresh cilantro

Korean Short Ribs and grilled scallions

Braised lamb shoulder with couscous and mint chimichurri

Ssam Style Pork Shoulder with pickled radish, cilantro, and crispy shallots over lettuce cups

## Dessert

Lemon semifreddo with chocolate ganache and roasted hazelnuts

Chocolate raspberry tart with whipped creme

# 5-course tasting vegan

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## Amuse Buche

Homemade sourdough

## First course

Tofu with apricots and almonds

Tofu flan with dry apricots and almonds

## Second course

Tomato and radish tartar

Market vegetables with herbs and dates

## Third course

Crispy polenta with beets and fennel

Fry polenta with beet sauce, tahini and fermented fennel

## Fourth course

Sourdough spaghetti with maitake and celery

Vegan spaghetti with smoke maitake and celery root puree

## Fifth course

Pear granita and mint

Frozen pear with fresh mint



# Anniversary Dinner

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## Appetizer

Baby octopus with garbanzo salad and black garlic sauce

## First course

Gluten free penne rigate with creamy lobster vodka sauce

## Main

Slow-cooked lamb shank over smoked mash potato  
with grilled onions and fresh herbs

## Dessert

Gluten free apple crumble with ice-cream

# Dinner Party

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## Appetizer

Miso glacéd butternut squash

Roasted cauliflower, toasted pumpkin seeds, cashew yogurt, and cilantro

Baby octopus/king mushrooms

Black garlic cilantro and lentil salad

## Pasta course

Potato gnocchi

Fluffy potato pillows with cashew creamy sauce, kale, and rawmesan

Lobster stuff ravioli, goat cheese, and sweet potato ravioli

Green pea pure, crispy onions and fresh herbs pecorino

## Main

Grilled skirt stake/roasted cauliflower

Roasted pearl onions, chimichurri, and radicchio salad with fresh orange

Crispy Branzino / grilled portobello mushrooms

Couscous with cucumber and pickled onions, fennel

## Dessert

Chocolate raspberries with whipped creme fraiche and mixed berries

Maple cream brûlée with a hazelnut tuile and fig compot