

Seated Seasonal Tasting Dinner, Private Home, Brooklyn NY

Mini Zucchini Tart with a shot of White Gazpacho

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Halibut Ceviche with nectarines and shiso

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Braised Rabbit Raviolo with Thyme Cherry Sauce

(smoked tofu filled for vegetarians)

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American Lamb Chop, served with rainbow chard drizzled with a champagne bacon vinaigrette

(grilled portobello for the vegetarian, chard, mint vinaigrette)

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Grilled Romaine salad served with grilled corn, roasted long stem baby artichokes and herbs

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Homemade Rhubarb and Fresh Mint sorbet

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Robiola on Frico with balsamic glazed figs

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Peach and nectarine Torte

Served with honey kissed fromage blanc