

Yotam Ottolenghi Inspired After-Concert Dinner
April

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Serving 25 guests

This menu was created from a NY Times article, May 2016, featuring recipes by Yotam Ottolenghi

*12-Spice Slow Roasted
Jerusalem Lamb Shawarma*

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Shallot & Saffron Baked Rice

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Cucumber and Mâche Salad

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Fresh Herb, Tomato and Pomegranate Salad

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Deconstructed Baba Ghanouj

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*Flourless Celebration Cake with
White Chocolate Ganache & Many Berries*

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*Self-service buffet. Services include shopping, preparing, plating and prep clean-up. Client did post-event clean-up.
One chef and one sous chef. \$1027.00 (not including gratuity).*