

# your menu

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CHEF

Vedran Perojevic

## Full Course Meal

### Canapes:

Seared Japanese scallops, blood orange infused olive oil, salted cod pate DF, GF

Seared lamb eye fillet, rocket parmesan pure GF

### Entrees:

Buffalo mozzarella, heirloom tomatoes, herb oil V, GF

Roast beef, whipped ricotta, pickled onion, mushroom powder GF

### Mains:

Seafood Risotto GF, DF

Lamb backstrap, dutch carrots, sage potatoes, mushroom chimichurri GF

### Dessert:

Deconstructed cheesecake, ricotta, chocolate ganache, Tonka bean, tart V



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