

your menu

CHEF
Egidio Ayala

3-Course

Canapes:

Beetroot tartare, goat cheese, dukkah, chives,
pomegranate, vol-au-vent V

Neapolitan chicken croquettes, San Marzano
relish, smoked aioli DF

Entree:

Duck ravioli, candied nuts, red wine jus DF

Main:

Greek lamb chops, roast pepper hummus, mint
pesto, lamb demi glace DF, GF

Dessert:

Classic crème brulee, mixed berries V



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