

CHEF DAVID VERDO

PERSONAL CHEF & CATERING

First Course Sample

spinach, cucumber, pancetta, crispy shallots, walnuts, tart apples, brioche crouton, cider vinaigrette

arugula & frisee, Grill Peaches, smoked bacon, Gorgonzola, chives, mustard vinaigrette

baby gem lettuce, Cured tomatoes, cucumbers, radish, avocado mousse, harissa vinaigrette

romaine heart Caesar, crispy parmesan, cracked black pepper, lemon zest, polenta crouton

Beef Carpaccio, Parmesan shavings, basil olive oil and pine nuts

Salmon tartare, maple syrup, ginger, dehydrated pineapple slice and fried noodles

Tuna tataki, wakame, wasabi, lime mayo and ginger

Braised beef ravioli, marinated wild mushrooms and watercress

Shrimp and grilled chorizo brochette, pepper and coriander coulis, parmesan, lemon oil

Arugula, Strawberries, Candied Sunflower Seed, Ricotta Salata, Pink Peppercorn-Honey Vinaigrette

Little Gem, Cucumber, Crispy Shiitake, Pickled Red Onion, Poppy Seed-Beet Yogurt Dressing

Mixed Greens, Pickled Blueberries, Toasted Almond-Honey Mascarpone, Lemon Maple Vinaigrette

Young spinach leaves, cucumber, pancetta, crispy shallots, Grill Peach, brioche crouton, cider vinaigrette

Baby gem lettuce, Cured tomatoes, watermelon radish, avocado mousse, harissa vinaigrette

Grilled Artichokes, Lola Rosa, Slivered Radishes, Burrata, Confit Garlic

Avocado and Garden Vegetable, Buttermilk Ranch

Tuna Tartare, Ginger-Soy, Wontons, Avocado, Sesame