

Dairy Free Private Dinner Standard

A casual yet elegant dairy-free menu, perfect for intimate private dining.

Starter

- Mini Tuna Crudo with Citrus and Chili Crisp
- A refreshing bite of tuna brightened with citrus and a hint of heat. Light and visually striking.

Salad

- Citrus Arugula with Pickled Shallot and Toasted Almonds
- Peppery arugula, tart shallots, and crunchy Almonds create a balanced, refreshing salad.

Warm Small Plate

- Seared Scallop with Roasted Red Pepper Coulis
- Golden scallop atop a smoky red pepper coulis. Sweet, savory, and elegant.

Main

- Grilled Herb Chicken with Chimichurri and Roasted Vegetables
- Juicy herb-marinated chicken with vibrant chimichurri and seasonal roasted vegetables, satisfying and flavorful.

Dessert

- Mango Coconut Panna Cotta
- Silky coconut cream layered with tropical mango. Light, refreshing, and the perfect finish.