

Dairy Free Coursed Tasting Dinner Standard

A thoughtfully curated 7-course experience designed to delight the palate with fresh, vibrant flavors — entirely dairy-free.

Course 1 — First Bite

- Mini Tuna Crudo with Citrus and Chili Crisp
- A delicate, refreshing bite of pristine tuna, brightened with citrus and a hint of heat.

Course 2 — Salad

- Citrus Arugula with Pickled Shallot and Toasted Almonds
- Peppery arugula, tangy pickled shallots, and crunchy Almonds with a fresh lemon vinaigrette dressing

Course 3 —

- Seared Scallop with Roasted Red Pepper Puree
- A golden tender seared scallop served atop a smoky, vibrant red pepper coulis.

Course 4 —

- Mini Crab Cakes with Pineapple Slaw
- Crispy crab cakes paired with a tropical pineapple slaw.

Course 5 —

- Seared Baby Carrots with Honey-Orange Glaze
- Tender, sweet baby carrots lightly seared and finished with a delicate honey-orange glaze.

Course 6 — Main

- Grilled Herb Chicken with Chimichurri
- Juicy, herb-marinated chicken served with fresh, vibrant chimichurri

Course 7 — Dessert

- Mango Coconut Panna Cotta
- Silky coconut cream layered with tropical mango.