

Dairy Free Private Dinner Mid Tier

A sophisticated private dinner menu highlighting premium ingredients, elegant flavors, and dairy-free finesse.

Starter

- Toro Tuna Tartare with Yuzu and Micro Herbs
- Premium toro tuna with fragrant yuzu and delicate micro herbs. A luxurious opening bite.

Salad

- Shaved Fennel and Pear with Lemon Oil
- Crisp fennel and sweet pear lightly dressed in citrus oil. Fresh, elegant, and refined.

Warm Small Plate

- Seared Scallops with Saffron Infused Olive Oil and Micro Herbs
- Perfectly seared scallops with fragrant saffron oil and delicate micro herbs. Elegant, aromatic, and beautifully plated.

Main

- Grilled Filet Mignon with Red Wine Reduction and Roasted Vegetables
- Tender filet paired with a rich red wine glaze and seasonal roasted vegetables, hearty and elegant.

Dessert

- Mango Coconut Panna Cotta
- Silky coconut cream layered with tropical mango. Light, refreshing, and a perfect romantic finale.