Pamela Zamore Dinner Thursday, October 23, 2025

## Guests: 34

## Start: 6:00 PM - 9:00 PM

## Loction: Blue Room

## Hamachi Crudo

☐ Sliced hamachi

☐ Yuzu-mandarin vinaigrette

☐ Crispy black amaranth

☐ Sliced shallot rings

☐ Mandarin agrumato oil

## Beef Tartare

☐ Diced beef

☐ Diced daikon

☐ Yuzu ponzu mayo

☐ Mignonette base

☐ Finely cut chives

☐ Yuzu ponzu mayo

## Grilled Mushrooms

☐ mixed mushrooms

☐ Sherry vinaigrette / sherry sabayon

## Green Salad

☐ Mixed greens

☐ Citrus-tahini vinaigrette

☐ Sliced cucumbers

☐ Crispy quinoa za'atar

## Broccolini

☐ Broccolini

☐ Crispy garlic chili oil

☐ Lemon vin

## Roasted Carrots

☐ Roasted carrots

☐ Cooked quinoa

☐ Cooked farro

☐ Cooked bulgur

☐ Whipped feta

☐ Mizuna

☐ Carrot vin

☐ Pitted dates

☐ Egg mix

## Grilled Chicken

☐ Grilled sasso chicken

☐ Ginger scallion relish

## Grilled Chicken

☐ Swiss chard

## Cauliflower Steak

☐ Cauliflower steaks

☐ Cauliflower-tahini puree

☐ Cauliflower cous-cous

## Dry Goods/Tools

☐ Maldon

☐ Evoo

☐ C-folds

☐ Vodka spray

☐ Quarter sheet trays

☐ Half sheet trays

☐ Catering trays

☐ Cutting boards

☐ Mixing bowls

☐ Sani-wipes

☐ Gloves

☐ Tasting spoons

☐ Piping bags

☐ Quarts

☐ Pints

☐ Lids