

La fête

SAMPLE DINING COLLECTION

The following menus are samples designed to showcase the range and style of our cuisine.

Italian-Mediterranean

Timeless Italian cuisine with a contemporary edge

East Meets West

East Asian and European influences, crafted for adventurous palates through a modern lens

French-inspired

Elegant and refined, inspired by classic French cuisine

Italian Menu

Antipasto

CHOOSE TWO OR MORE

Arancini

Crispy saffron risotto balls with cheese and ragu filling, served with yogurt and pomegranate molasses

Beef Carpaccio

Thinly sliced beef with mustard sauce, arugula, and Parmigiano Reggiano

Burrata & Figs

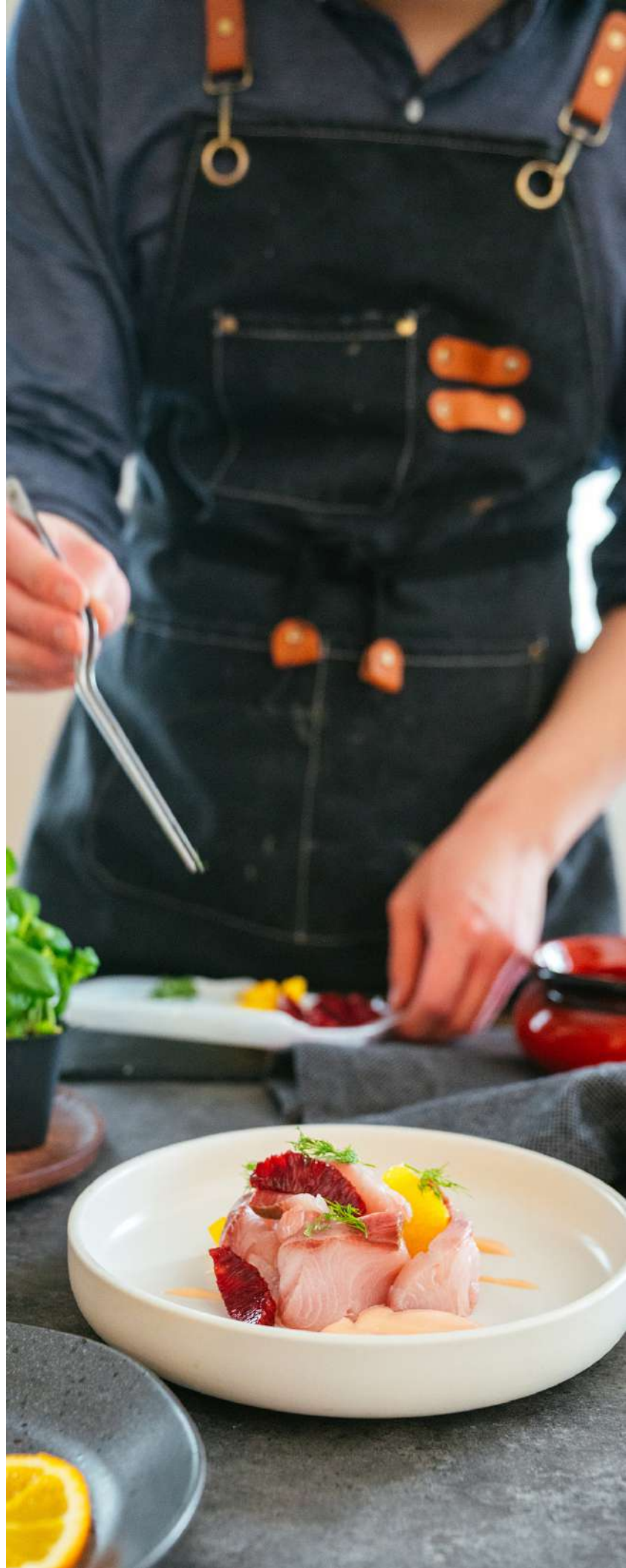
Creamy burrata with fresh figs, basil pesto, and aged duck prosciutto

Hamachi Crudo

With orange gel, yogurt sauce, rose radicchio, pomegranate, and pistachios

Panzanella con Stracciatella

Heirloom tomatoes, basil, toasted sourdough



Italian Menu

CHOOSE 1 OR MORE
EACH COURSE

Primo

Cacio e Pepe

Classic Roman pasta with Pecorino Romano and black pepper ✓

Tagliatelle al Ragù

Hand-cut pasta with slow-braised beef ragù in rich tomato sauce

Linguine all'Astice, Nero di Seppia

Lobster with squid ink linguine in a light creamy seafood sauce

Risotto ai Funghi e Tartufo

Carnaroli rice with wild mushrooms, Parmigiano, and truffle oil ✓

Ravioli di Pollo Brasato

Braised chicken filling with cavolo nero jus, homemade jus, and carbonara foam

Secondo

Tomahawk alla Fiorentina

Seared prime-grade Tomahawk steak with bone marrow, red wine jus, and roasted rosemary potatoes

Merluzzo Nero alla Siciliana

Black cod with Sicilian caponata of eggplant, tomatoes, and pine nuts

Frutti di Mare

Curated seafood with olive oil, citrus, and Mediterranean herbs, served with bouillabaisse broth (+\$15 per person)

Costine d'Agnello al Pistacchio

Pistachio crusted lamb rack, served with Manzanilla sauce, crispy sunchokes, and mint oil.

Cauliflower Steak

With black garlic mayo, red beets, hummus, crispy shallots, and pickled ginger ✓



Tiramisù Classico

Espresso soaked ladyfingers with mascarpone and cocoa

Dolce

CHOOSE 1 OR MORE

By Chef Sean

Crème Brûlée

Rich vanilla custard with caramelized sugar

Basque Cheesecake

With berry compote

Millefoglie al Pistacchio

Crisp pastry layered with pistachio mousse, white chocolate drizzle, and dusted pistachios

East Meets West



Appetizers

CHOOSE 2 OR MORE

Tuna Tartar on Crispy Rice

Avocado and jalapeno

BBQ Shortrib Bao Buns

Pickled daikon, carrots, and Beijing sauce

Wild Mushroom Shoyu-infused Arancini

Wild mushrooms and hazelnuts ✓

Tempura shrimp, Soy-based broth
Watermelon radish and bonito flakes

Wrapped Galbi Short Ribs

Shiso Leaf, Gochujang Mayo, Pickled Vegetables



First Course

CHOOSE 1 OR MORE

Creamy Miso Spaghetti

With green onions, wild mushrooms, toasted breadcrumbs and cured meat

Vegetarian option available upon request

Main

CHOOSE 1 OR MORE

Soy Marinated Picanha Steak

Maitake Mushroom and chimichurri sauce

Crusted Cod

with Watercress Coulis and miso cream sauce

Asian Style Slow-Braised Beef Ribs

With bone marrow gremolata, shishito peppers, and potato purée





Dessert

CHOOSE 1 OR MORE

By Chef Sean

Matcha Basque Cheesecake

Berry Compote

Jasmine Panna Cotta

Sesame Tuile, Yuzu Honey, Whipped Creme, and Tropical Fruits

Matcha Tiramisu

Layered matcha-infused mascarpone cream, espresso-soaked sponge, and white chocolate dust



French Inspired Menu

Starters

CHOOSE 2 OR MORE

Oyster au Champagne Mignonette

Fresh oyster with a delicate champagne and shallot mignonette

Seared Scallop

Spring asparagus, béarnaise foam, chive oil

Artisan Cheese & Charcuterie Board

A luxurious selection of fine cheeses and cured duck prosciutto, paired with gourmet accompaniments

Crispy Potato Pavé with Beef Tartar

Crème Fraîche, Pickled Cucumber (Can be made Vegetarian)

Jumbo Prawn Cocktail

Rosé-style sauce, finished with avocado salsa and fresh herbs

Gougère Puffs V

Whipped brown butter, aged Comté

First Course

CHOOSE 1 OR MORE

Salade de Chèvre Chaud ✓

Warm goat cheese, toasted baguette, mixed greens with honey vinaigrette, candied walnuts, poached pears, and a balsamic reduction

Tableside Caesar Salad Experience

Fresh romaine lettuce tossed tableside with house made Caesar dressing, Parmigiano Reggiano

Main Course

CHOOSE 1 OR MORE

Steak au Poivre

Peppercorn Sauce, pommes purée, glazed heirloom carrots

Coq au Vin Blanc

Chicken supreme with maitake mushrooms, pearl onions, and a delicate white wine sauce

Butter-Poached Lobster Tail and Ravioli

Saffron potato purée, wilted spinach, roasted king mushrooms, and rich lobster jus.





Dessert

CHOOSE 1 OR MORE

By Chef Sean

Basque Cheesecake

Berry Compote

Tableside Pear Flambé

Hazelnut Crumble and vanilla bean gelato

Chocolate Crémeux

Crumble, caramel sauce, whipped crème, crust, and pistachios.

Classic Crème Brûlée

French Tarte Tatin

Traditional apple tart with vanilla bean gelato

Tailored to You

Each menu is thoughtfully curated and can be fully customized to suit your preferences, dietary needs, and the style of your event.

Feel free to select multiple appetizers or courses to create a dining experience that feels right for you and your guests.

Sean

Chef Sean
Culinary Director, Private Chef

Get in Touch

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