



Peppered Moon

Winter Dinner Party



Cocktail

HIBISCUS & TAMARIND FIZZ
WITH BLOOD ORANGE, THYME,
MINT & LIME SODA
SERVED ON THE ROCKS



Hors D'oeuvres

LOBSTER TABBOULEH

WITH MEYER LEMON CREAM
SERVED ON ENDIVE

"PATATAS" BRAVAS

CRISPY YUCCA FRIES
WITH SAFFRON AIOLI



To Share

PAN ROASTED ARTICHOKEs
WITH TARRAGON BERNAISE

BURRATA
WITH GRILLED GRAPES,
AND TORN CROUTONS

SEARED SCALLOPS
WITH TOMATO CONFIT



Pasta

RICOTTA GNOCCHI
WITH WALNUTS, FRIED PARSLEY
AND SAGE BROWN BUTTER

ORECCHIETTE CARBONARA
WITH ENGLISH PEAS, PANCETTA
& PARMIGIANO REGGIANO



Main

SEARED CAULIFLOWER STEAKS
WITH CAPER RAISIN SAUCE

BRAISED BEEF SHORT RIBS
WITH SWISS CHARD, POTATO PUREE
& MEYER LEMON CREAM FRAICHE

SPICED BUTTERMILK COD
WITH BLACK LENTILS
& BABY SPINACH



Dessert

PEAR GALETTE
WITH CINNAMON CRUMBLE
& FRESH WHIPPED CREAM

RICOTTA FRITTERS
WITH CHOCOLATE
& BLACKBERRY SAUCE

ASSORTMENT OF PETIT FOURS



Thank You!

THANK YOU FOR THINKING
OF PEPPERED MOON
FOR YOUR CELEBRATION!
WE ARE DELIGHTED TO BE A PART
OF YOUR HOLIDAY TRADITIONS.

