



The Menu

Cohen Family Cali Trip 2024

CAPRESE SALAD

Heirloom baby tomatoes , fresh mozzarella, basil, Maui pickled onions, baby arugula, balsamic, vinaigrette, fig balsamic glaze

CRISPY BRUSSELS SPROUTS

Honey, butter, toasted almonds, applewood, smoked bacon

PAN SEARED SALMON

Yukon Gold garlic mashed potatoes, asparagus, citrus butter sauce

COLORADO ASPEN RIDGE SHORT RIBS GOURMET TACOS

Homemade tortillas, jack cheese, avocado, mousse, Sriracha aioli, micro greens

NEW YORK CHEESECAKE

Candied berries

*Personal Chef Experience
by Chef Chris Tzorin*

Taste
Collective





the Menu

Dining with Donnie

Part 3

GOURMET SEAFOOD TACO

Cactus corn tortillas, tilapia, red cabbage, pineapple, relish lime, Crema, Sriracha aioli

ARUGULA BEET SALAD

Goat cheese, almonds, strawberries, balsamic, vinaigrette, balsamic reduction

CHATEAUBRIAND

Yukon Gold garlic mashed potatoes, green beans, wild mushroom Cabernet demi-glace

WILD BERRY CHEESECAKE

Candy strawberries

*Personal Chef Experience
by Chef Chris Tzorin*

Taste
Collective



Menu

Personal Chef Experience
by Chris Tzorin

JUMBO LUMP CRAB CAKE

MANGO RELISH, RED CABBAGE
SLAW, SPICY AIOLI, MICRO GREENS

GOURMET DUROC PORK CARNITAS TACO

HOMEMADE CACTUS TORTILLA,
PICKLED RED ONIONS, LIME CREMA,
BLENDED AVOCADO, PINEAPPLE
RELISH

PENNE ALFREDO JADORI CHICKEN BREAST

CREAMY ALFREDO, JACK CHEESE,
WHITE WINE REDUCTION, HERB
GARNISH

WILD BERRY CHEESECAKE

MIXED CANDIED BERRIES

Taste
Collective

Menu

Personal Chef Experience
by Chris Tzorin

HAWAIIAN AHI SASHIMI

RED & GREEN CABBAGE SLAW,
WASABI VINAIGRETTE, SRIRACHA
AIOLI, PINEAPPLE RELISH, PICKLE
GINGER, WASABI, SOY SAUCE

NAM KHAO SALAD

CRISPY FRIED RICE, PICKLED RED
ONIONS, CRISPY ROMAINE LETTUCE,
CILANTRO, BASIL

CRYING TIGER WAGYU

BUTTER LEAF LETTUCE,
CUCUMBERS, ORGANIC FARMERS
MARKET VEGETABLES, TAI DIPPING
SAUCE

SWEET MANGO CUSTARD

MIXED CANDIED BERRIES

Taste
Collective



Menu

Personal Chef Experience
by Chris Tzorin

ATLANTIC SALMON CAKE
SRIRACHA AIOLI, PINEAPPLE RELISH

**SANTA MONICA FARMERS
MARKET**

BABY ARUGULA, STRAWBERRIES,
BALSAMIC VINAIGRETTE, JACK
CHEESE

CHATEAUBRIAND

WILD MUSHROOM
DEMI-GLACE, GARLIC ASPARAGUS,
MAC N CHEESE, CREAM SPINACH,
YUKON GOLD GARLIC MASHED
POTATOES

Taste
Collective