

A TASTE OF THE SKYLINE

DINNER MENU & SERVING GUIDE

The menu for your evening: The Boardroom Backstab

STARTER

The Executive Beetroot Carpaccio

MAIN COURSE

The Corner Office Roasted Salmon

DESSERT

The Manhattan Vanilla Panna Cotta

Every quantity in this guide is measured for 6 guests.

*Base menu: meat and fish allowed | Effort: classic | Kids: no | Dietary needs:
vegetarian, gluten-free*

HOST COPY — THE LAST PAGE IS FOR YOUR GUESTS

The menu at a glance

Modern Manhattan rooftop dining inspired by the city's financial district energy, brought to life through contemporary sharing plates using ingredients from local city markets. Prepared effortlessly in a home kitchen for a seamless evening of networking and dining.

What your guests need

- Vegetarian
- Gluten-free

These recipes and swaps were written for your evening, so please check the packaging on what you buy and ask your guests once more what they can and cannot eat — you know your table better than any plan does.

Serving schedule

Read this table once before the evening starts — it is the only page you need at your elbow while you host. Nothing is ever served during a round.

GAME PHASE	WHAT IS SERVED	ACTIVE COOKING, TOTAL	HOST CUE
Opening Moves (Round 1)	Starter — The Executive Beetroot Carpaccio	20 min	Serve the Starter in the break after Opening Moves (Round 1). Clear the table before you read the next round's introduction.
Hidden Secrets (Round 2)	Main course — The Corner Office Roasted Salmon	25 min	Serve the Main course in the break after Hidden Secrets (Round 2). Clear the table before you read the next round's introduction.
The reveal	Dessert — The Manhattan Vanilla Panna Cotta	15 min	Bring the Dessert out with the reveal, once The Net Tightens (Round 3) has ended. Serve first, then read the solution.

The courses

Starter — The Executive Beetroot Carpaccio

Why it fits: A sharp, refined starter capturing the minimalist elegance of high-floor Manhattan corporate dining.

vegetarian · gluten-free · contains dairy · contains sulphites

INGREDIENTS FOR 6 GUESTS

- **700 g** Medium red beetroots — approx. 5–6 medium beets, scrubbed clean
- **3 tbsp** Olive oil — divided between roasting and dressing
- **1 tsp** Salt — divided
- **0.5 tsp** Black pepper — freshly cracked
- **100 g** Baby arugula — washed and dried
- **150 g** Fresh goat cheese (chèvre) — plain log, chilled
- **45 g** Raw pumpkin seeds
- **3 tbsp** Commercial balsamic glaze — verify gluten-free label

MAKE AHEAD

1. Preheat the oven to 200 °C. Rub the scrubbed 700 g beetroots with 1 tbsp olive oil and 0.5 tsp salt, wrap each tightly in aluminium foil, and place on a baking tray.
2. Roast the beets for 50–60 minutes on the middle rack until a thin skewer slides into the centre with zero resistance. Let cool completely, peel the skins off with a paper towel, seal in an airtight container, and chill.
3. Toast 45 g pumpkin seeds in a dry skillet over medium-low heat for 3–5 minutes until fragrant, puffed, and lightly golden. Transfer immediately to a small jar and cover once cool.

ON THE DAY

1. Slice the chilled peeled beets as thinly as possible (1–2 mm thick) using a sharp knife or mandoline.
2. Arrange the beet slices overlapping in a circle across 6 individual plates. Lightly season across all plates with 0.5 tsp salt, 0.5 tsp cracked black pepper, and drizzle evenly with the remaining 2 tbsp olive oil.
3. Toss 100 g baby arugula gently with any leftover drop of oil and nestle a loose mound in the centre of each plate.
4. Crumble 150 g goat cheese over the beets and arugula, scatter the 45 g toasted pumpkin seeds, and finish with a thin crosswise drizzle of 3 tbsp balsamic glaze across all plates.

PLATING

Present chilled on wide rimmed plates with overlapping crimson rounds framing a bright green arugula crown.

Hands-on time: 20 min

GUEST CONSIDERATIONS

- **Vegetarian:** Already vegetarian as written — no change needed.
- **Gluten-free:** Already naturally gluten-free as written — verify the bottled balsamic glaze label certifies no gluten-containing thickeners or malt vinegar.

Main course — The Corner Office Roasted Salmon

Why it fits: A sleek, pristine boardroom centerpiece delivering bold clean flavours without heavy pan-frying smoke.

contains fish · contains gluten · contains soy · contains mustard

INGREDIENTS FOR 6 GUESTS

- **900 g** Salmon fillet portions — 5 skin-on fillets of 180 g each
- **200 g** Firm tofu block — pressed dry and sliced into 1 thick slab · only for Vegetarian
- **900 g** Fingerling potatoes — washed and halved lengthwise
- **500 g** Haricots verts (slender green beans) — trimmed
- **4 tbsp** Olive oil — divided between potatoes, crust, and searing
- **20 g** Fresh flat-leaf parsley — finely chopped, approx. 4 tbsp
- **15 g** Fresh dill — finely chopped, approx. 3 tbsp
- **2 tbsp** Dijon mustard — divided between salmon, tofu, and crust binding
- **40 g** Panko breadcrumbs — standard wheat panko
- **10 g** Gluten-free breadcrumbs — for the gluten-free crust swap · only for Gluten-free
- **1 tsp** Lemon zest — finely grated from 1 unwaxed lemon
- **1.5 tsp** Salt — divided
- **0.5 tsp** Black pepper — freshly ground

MAKE AHEAD

1. In a bowl, mix 20 g chopped parsley, 15 g chopped dill, 1 tsp lemon zest, 0.5 tsp salt, 0.25 tsp black pepper, and 1 tbsp olive oil. Divide this herb mixture: reserve 1 heaped tablespoon of herb mix in a separate small bowl for the gluten-free portion.
2. Add 40 g regular panko breadcrumbs to the main herb bowl and stir to combine. Add 10 g gluten-free breadcrumbs to the small reserved bowl and stir to combine.

3. Preheat the oven to 200 °C. Toss 900 g halved fingerling potatoes with 2 tbsp olive oil, 0.5 tsp salt, and 0.25 tsp pepper on a large parchment-lined rimmed baking sheet. Roast for 30–35 minutes until golden and tender when pierced with a fork. Leave on the tray at room temperature ready to reheat.
4. Bring 1 litre of salted water to a boil, boil 500 g trimmed haricots verts for 3 minutes until tender-crisp, drain immediately, plunge into cold water to stop cooking, drain thoroughly, and refrigerate with the trayed potatoes.

ON THE DAY

1. Ensure the oven is already preheated to 200 °C. Slide the tray of roasted fingerlings and blanched haricots verts onto the bottom rack, and slide the salmon and tofu sheets onto the middle rack.
2. Bake together for 12–15 minutes, until the salmon flakes under gentle pressure and an instant-read thermometer reads 52–54 °C in the thickest part, the tofu crust is crisp and hot, and the vegetables are steaming throughout.
3. Portion the hot roasted fingerlings and haricots verts across all 6 plates. Plate the roasted salmon fillets on 5 plates (identifying the separately baked gluten-free crusted fillet) and the crusted tofu slab on the vegetarian plate.

PLATING

Plate the herb-crusted fillet atop a bed of steaming fingerlings and crisp haricots verts, oriented diagonally.

Hands-on time: 25 min

GUEST CONSIDERATIONS

- **Vegetarian:** Before the salmon is trayed, replace the fish portion with the 200 g tofu slab on a separate small baking sheet, brush with 1 tsp Dijon mustard, top with the standard panko herb mixture, and bake alongside the salmon.
- **Gluten-free:** Before the breadcrumbs are folded into the herb mixture, divide out 1 heaped tablespoon of herbs into a separate bowl, mix with 10 g gluten-free breadcrumbs, press onto one designated salmon fillet placed on its own separate baking sheet away from wheat crumbs, and bake separately.

Dessert — The Manhattan Vanilla Panna Cotta

Why it fits: A silky, gleaming dessert styled after Manhattan upscale hotel room service, chilled and ready to serve instantly.

vegetarian · gluten-free · contains dairy

INGREDIENTS FOR 6 GUESTS

- **500 ml** Heavy whipping cream — min. 35% fat
- **250 ml** Whole milk
- **110 g** Granulated white sugar — divided: 70 g for cream base, 40 g for berry compote
- **1.5 tsp** Vanilla bean paste — or 1 whole vanilla bean, split and seeds scraped
- **2.5 g** Agar-agar powder — pure plant-based gelling powder
- **300 g** Frozen mixed berries — raspberries, blueberries, blackberries
- **1 tbsp** Lemon juice — freshly squeezed
- **12 pieces** Fresh mint leaves — approx. 6 small sprigs

MAKE AHEAD

1. In a saucepan, whisk together 500 ml heavy cream, 250 ml whole milk, 70 g sugar, 1.5 tsp vanilla bean paste, and 2.5 g agar-agar powder until thoroughly dissolved.
2. Set over medium heat and bring to a gentle rolling boil, whisking continuously. Boil gently for 2–3 minutes to fully activate the agar-agar (the mixture will thicken slightly to the consistency of melted custard).
3. Remove from the heat and immediately pour the warm liquid into 6 dessert glasses or ramekins (approx. 125 ml per glass). Cool on the counter for 20 minutes, then transfer to the refrigerator to chill for at least 3 hours until completely set with a delicate wobble.
4. In a small saucepan, combine 300 g mixed berries, 40 g sugar, and 1 tbsp lemon juice. Simmer over medium-low heat for 6–8 minutes until berries break down into a glossy, thickened compote. Transfer to a bowl and chill thoroughly in the refrigerator.

ON THE DAY

1. Take the 6 set panna cotta glasses and the chilled compote from the refrigerator.
2. Spoon 2 generous tablespoons of the cold berry compote over the surface of each panna cotta, spreading gently to the glass edges.
3. Garnish each glass with 2 fresh mint leaves and carry to the table.

PLATING

Served directly in clear rocks glasses revealing pristine white cream crowned with glossy dark berry compote.

Hands-on time: 15 min

GUEST CONSIDERATIONS

- **Vegetarian:** Already vegetarian as written — setting agent is 100% plant-based agar-agar powder instead of animal gelatin.
- **Gluten-free:** Already naturally gluten-free as written — no change needed.

Drinks

Quantities are for 6 guests. Every drink has an alcohol-free twin, so nobody at the table has to explain themselves.

MOMENT	DRINK	QUANTITY	ALCOHOL-FREE
On arrival	Prosecco with a twist of elderflower <i>Serve chilled in flute glasses with a thin lemon twist.</i>	2 bottles (1.5 l)	Sparkling apple cider with elderflower cordial <i>1.5 l</i>
With the main course	Chardonnay from the Hudson Valley <i>Serve lightly chilled at 10–12 °C in wide white wine glasses.</i>	2 bottles (1.5 l)	Crisp iced white tea with peach essence <i>1.5 l</i>
With dessert	Espresso martini <i>Shake vigorously over ice and strain into chilled coupe glasses, topped with three coffee beans.</i>	1 l (pre-batched chilled mix)	Cold brew coffee with vanilla syrup and oat milk <i>1 l</i>

Shopping list

Quantities are for 6 guests. Items marked with a need are only for that guest.

produce

- **700 g** Medium red beetroots
 - **100 g** Baby arugula
 - **900 g** Fingerling potatoes
 - **500 g** Haricots verts (green beans)
 - **20 g** Fresh flat-leaf parsley
 - **15 g** Fresh dill
 - **2 pieces** Lemon (unwaxed)
 - **1 bunch** Fresh mint
-

butcher/fish

- **900 g (5 portions of 180 g)** Salmon fillet portions
-

dairy

- **150 g** Fresh goat cheese (chèvre)
 - **500 ml** Heavy whipping cream (min. 35% fat)
 - **250 ml** Whole milk
-

pantry

- **200 g** Firm tofu block — only for Vegetarian
 - **7 tbsp (approx. 105 ml)** Olive oil
 - **2.5 tsp** Salt
 - **1 tsp** Black pepper
 - **45 g** Raw pumpkin seeds
 - **3 tbsp (approx. 45 ml)** Commercial balsamic glaze (gluten-free)
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- **2 tbsp (approx. 30 g)** Dijon mustard
- **40 g** Panko breadcrumbs
- **10 g** Gluten-free breadcrumbs — only for Gluten-free
- **110 g** Granulated white sugar
- **1.5 tsp** Vanilla bean paste
- **2.5 g** Agar-agar powder

freezer

- **300 g** Frozen mixed berries

drinks

- **2 bottles (1.5 l)** Prosecco
- **1.5 l** Sparkling apple cider with elderflower cordial
- **2 bottles (1.5 l)** Hudson Valley Chardonnay
- **1.5 l** Iced white tea with peach essence
- **1 l** Espresso martini ingredients / pre-mix
- **1 l** Cold brew coffee, vanilla syrup, oat milk

Prep timeline

The Day Before

- Roast 700 g beetroots wrapped in foil at 200 °C for 50–60 minutes until tender, peel when cool, and store in a sealed container in the fridge. *(75 min)*
- Cook the vanilla cream base with 2.5 g agar-agar, pour into 6 serving glasses, let stand on the counter for 20 minutes, and refrigerate for at least 3 hours until completely set. *(215 min)*
- Simmer 300 g frozen berries with sugar and lemon juice into compote and chill in the fridge. *(10 min)*

Morning Of

- Dry-toast 45 g pumpkin seeds in a skillet until puffed and store in an airtight container. *(5 min)*
- Roast 900 g halved fingerling potatoes with olive oil, salt, and pepper at 200 °C for 30–35 minutes until tender; set aside on the baking tray. *(45 min)*

- Chop fresh parsley and dill with lemon zest; mix the regular panko herb topping and assemble the separate gluten-free breadcrumb herb portion in small bowls. (10 min)
- Trim 500 g haricots verts, blanch for 3 minutes, shock in cold water, drain thoroughly, and store with the potatoes. (10 min)

One Hour Before Guests Arrive

- Slice peeled beetroots thinly, arrange across 6 plates, season with salt, pepper, and olive oil, and cover with cling film. (10 min)
- Place 4 salmon fillets on a large baking sheet, 1 salmon fillet on a separate small sheet for the gluten-free guest, and 1 tofu slice on another sheet; brush with Dijon mustard and press respective herb crusts on top; refrigerate. Pre-heat oven to 200 °C so it stays hot and ready. (10 min)
- Chill welcome drinks and prepare glassware. (5 min)

During the Game

- **In the break after round 1:** Uncover the beetroot plates, top each with dressed arugula, crumbled goat cheese, toasted pumpkin seeds, and balsamic glaze, then serve. (5 min)
- **In the break after round 2:** Slide the vegetable tray onto the bottom rack and the salmon and tofu sheets onto the middle rack of the preheated oven for 12–15 minutes until salmon core hits 52–54 °C, then plate and serve. (18 min)
- **Just before the reveal:** Remove set panna cotta glasses from the fridge, spoon cold berry compote over each, garnish with mint leaves, and bring to the table with dessert drinks. (5 min)

Print the next page and put it on the table — it is written for your guests and gives nothing away.

A TASTE OF THE SKYLINE

Welcome to an evening of culinary excellence above the city.

STARTER

The Executive Beetroot Carpaccio

Thinly sliced roasted beets with crumbled goat cheese, baby arugula, toasted pumpkin seeds, and balsamic reduction.

MAIN COURSE

The Corner Office Roasted Salmon

Herb-crusted roasted salmon fillet paired with crisp fingerling potatoes and steamed haricots verts.

DESSERT

The Manhattan Vanilla Panna Cotta

Chilled vanilla bean panna cotta crowned with vibrant wild berry compote and fresh mint.

Relax, enjoy the company, and savour every course.