

Private Chef Sample Menu

First Course

Baby Beet-Arugula-Goat Cheese-Pistachio- Modena Balsamic
Poached Pear-Arugula-Gorgonzola-Choice Nuts-Fig Balsamic

Second Course

Scallops-Pancetta -Maple Butter Glaze
Prawns – Polenta – Garlic –Tomato –Basil

Third Course

Lobster-Lemon Tarragon Cream-Linguini
Seafood Bisque –Cream-Branday

Fourth Course

Filet Mignon –Cognac Demi-glance
New Zealand Rack of Lamb-Rosemary Garlic -Red Wine Jus
Red Wine Braised Short Rib

Fifth Course

Grand Marnier Crème Brule
Chef Cheese Cake