

Personal Chef Menus

1st course Chefs appetizer

Whipped feta/maple bacon/toasted walnuts (can omit these)/balsamic reduction/crusty bread
Pancetta crisps/goat cheese/fig jam/arugula/Balsamic reduction/micro basil

2nd course

Wagyu beef wellington bites
Wagyu beef tartare with egg yolk or quail egg
Seared tuna/pickled ginger/wasabi sauce/pea shoots
Tuna Au Poive/crispy wonton/honey soy/wasabi cream/chive oil
Duck breast/prosciutto/aged cheddar/mejool dates/micro greens
Iberico pork tenderloin/smoked paprika/spicy mango chili sauce/green chili sauce/mango caviar/edible flowers

3rd course

Sugar snap pea salad/mixed greens/champagne vinaigrette/ricotta cheese/mint/slivered almonds
Little gem salad/boston lettuce/lemon vinaigrette/red onion/patty pan squash/Pecorino
Romano/popcorn shoots
Watermelon feta salad/mint/arugula/basil/Balsamic reduction

4th course

Chicken wellington/duxcelle/sage/vidalia onion/spinach/prosciutto/rosemary/pan-seared asparagus/french whipped potato
Stuffed pork tenderloin/prosciutto/asian pear/basil/purple potato puree/caramelized shallots/edible flowers/chives/baby asparagus micro green/haricot verts
Butter poached cod/mussels/citrus seaweed butter/blankette sauce/pink fir apples/cherwil/lemon/cream fraiche/salmon roe/citrus rice/poached asparagus
Everything encrusted sea bass/parsley sauce/sno pea/edamame/citrus infused rice/pea shoots/
Sous vide seaweed marbled halibut/butter poached lobster/orange burre blanc/edible flowers/chive oil/potato pave/mango caviar
Grilled duck breast/blackberry demi glace/sweet potato fondant/patty pan squash/
Lobster tail risotto/mussels/peas/evo/cherwil/
Sea bass/halibut/branzino/potato scales/ghee/heirloom tomato/micro basil/mini dauphinoise potato/parsley foam
Spicy fig and balsamic salmon/purple cabbage slaw/chives/maldon salt/poached asparagus/roasted fingerling potato
Boneless salmon steaks/citrus rice/patty pan squash/lemon dill butter
Beef wellington/bone marrow red wine jus/asparagus/potato pave
Halibut wrapped in squash ribbons/sun gold sauce/squash blossoms/lemon/citrus infused rice/haricot verts
Tomahawk steak/marrow butter/bourbon demi/fondant potato/haricot verts

5th course

Chocolate creme brulee/salted caramel/mint

Classic creme brulee/raspberries

Chocolate cups/raspberry mousse/raspberries/mint

Lemon tartlets/meringue/toasted

Flourless chocolate cake/chocolate ganache/chambour/raspberry

Tiramisu

Plain NY cheesecake with either raspberry or strawberry coulis/mint

Salted caramel cheesecake

beef- wellington: mushroom duxcelle/puff pastry/filet of beef/dijon/prosciutto/bordelaise prime rib/au jus, NY Sirloin: marrow butter/fried onions/brandy demi

chicken - Tuscan: artichoke/sun dried tomato/scallion/kalamata olives/veloute,

maple/pecan/bacon/bourbon cream, key west: pineapple salsa/toasted coconut/green chili sauce, balsamic/peach relish/grilled peaches,

pork - italian stuffed pork tenderloin: red wine jus/chive oil, grilled pork tenderloin: plum sauce, stuffed

pork chop: spinach/toasted pine nuts/caramelized onion/red onion marmalade

seafood - crab and spinach stuffed sole: lobster cream/chive oil, miso marinated salmon: maple soy/wasabi aioli, Portuguese seafood stew: clams/chorizo/onion/white wine/fish

fumet/tomato/potato/mussels/cod/shrimp/scallops/basil/parsley/grilled Italian bread, haddock

Florentine: spinach/tomato/onion/white wine/cream/lobster stock

I can make any of these for you gluten free or dairy free.