



Wandering
KITCHEN

IN-HOME CHEF EXPERIENCE (WINTER)

STEAKHOUSE

\$45

wedge salad with Theilen's famous bacon

bone-in ribeye + beef tenderloin

local market herb mashers

charred winter vegetables

LITTLE ITALY

\$32

panzanella salad

hand-made pasta

herb-crusted beef tenderloin

roasted eggplant

THE HUNTSMAN

\$28

simple greens salad

stuffed Cornish game hens
with cognac pan sauce

red flannel hash
(peppers, potato, red onion & carrot)

roasted foraged mushrooms

CHEF'S TABLE

\$100

5 courses

wine pairings available \$25/guest

cheese + chocolate for dessert

NOTE FROM THE CHEF

Experience the thrill of your home becoming the best restaurant in town! Guests will be wowed by the meal... hosts will revel at the opportunity to "enjoy" their party without the hustle and bustle of preparation, serving and the dreaded sink full of dishes.

~Chef Colin Murray

SUGGESTED ADD-ON'S

boozy Bundt cakes for dessert
\$6/guest

exclusive Franco/American wine pairings
\$25/guest (5 selections)
\$15/guest (3 selections)

We look forward to serving you!