



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

Chef Additional Selections

"Exclusive Chef's selections showcasing elevated flavors and presentation."

The following items are subject to seasonal availability and may vary based on market conditions. The preparation described reflects just one of the many techniques our chef may use, each dish can be crafted in various ways to highlight different flavors, textures, and presentation styles. Our culinary approach is flexible, creative, and always centered around the best ingredients available at the time.

BEEF/LAMB/VEAL/VENISON

- Skirt Steak - Outside Skirt, Espellete Pepper Rub , Purple Salt
- NY Strip Steak - Caramelized Cipollini Demi-Glace and Shiitake
- Prime Rib - Black Garlic and Porcini Rub
- Rib Eye Steak - Coffee Rub, Green Peppercorn and Cognac Sauce
- Beef Wellington - Tenderloin, Mushroom Duxelles, Prosciutto Di Parma, Puff Pastry
- 12 Hr Short Rib- Sous Vide, Burgundy Demi
- American Lamb Chops - CO. Za'atar Spice, Garlic Confit, Preserved Lemon, Pistachio
- Lamb Shank- Slow Braised, Sumac Butter, Aleppo Pepper
- Veal Chop - Thai Basil, Lemon Butter, Huajiao
- Venison Tenderloin - Juniper Berries, Wild Mushrooms

FISH/SEAFOOD

- Chilean Sea Bass 8oz - Miso Butter, Honey, Shiso Furikake
- Fish Selctions; [Wild Bronzino, Turbot, Skate, Stripe Bass, Atlantic Halibut]
- Maine Lobster, Amish Butter Poached, Champagne Beurre Blanc, Tarragon
- Whole Red Snapper - Haitian Epis, Caribbean Coconut Sauce
- Lobster Ravioli - Lobster Bisque, Anise Essence, Chives
- Wild Salmon Wellington - Spinach , Artichoke, Boursin Cheese
- Colossal Scallops - Duck Fat, Lemon Pepper, Bacon Lardons
- Paella D' Valencia - Arroz Bomba, Saffron, Lobster Claws, Shrimp, Scallops, Mussels, Clams, Chicken, Sweet Pea
- Seafood Tower - Crawfish, Jumbo Shrimp, Blue Point Oysters, Lobster, Mignonette Sauce, Tabasco, Lemon
- Atlantic Halibut - Wild Ramp Butter, Garlic Confit
- Crab Cake 3oz- JumboLump, Avocado Lime Crema

PORK

- Suckling Pig - Roasted Piglet, Latin Spices and Spicy Cuban Mojo
- LA Galbi - Gochujang, Caramelized White Onions, Korean BBQ Sauce