

Private Chef Services

Private Dining Tasting Menu Selections

Please make one selection per Dinner Course for your entire group

Displayed Hors D'oeuvres

Chef's Daily Assortment of Handmade Hors D'oeuvres
Modern Asian Sushi & Sashimi, Chef's Daily Preparations
Charcuterie Board, Artisanal Cured Meats, Cheeses, Preserves & Nuts, Flatbread & Crackers

Appetizer

Truffle & Wild Mushroom Risotto Croquettes, Tomato Basil Sauce, Shaved Parmesan
Grilled Gulf Shrimp & Fresh Pineapple, Mango Barbecue Sauce
Rustic Pasta with Poached Salmon, Hackleback Caviar, Tarragon & Chives
Vegetarian Siu Mai Dim Sum, Asian Specialty Sauce

Salad

Arugula Salad with Figs, Goat Cheese & Pine Nuts, Honey Sherry Vinaigrette
Mesclun Greens with Crumbled Chevre, Grapes, Pears & Candied Pecans, Truffle Soy Vinaigrette
Spring Mix with Oranges, Crasins, Crumbles Blue Cheese & Walnuts, Raspberry Vinaigrette
Kale & Beet Salad with Cauliflower Crumble, Blueberries & Pumpkinseed, Passion Fruit Vinaigrette

Entrée

Includes Accompanying Starch & Fresh Vegetables
Center Cut Filet Mignon, Topped with Jumbo Lump Crab, Fresh Tomato & Béarnaise
Imported Rack of Lamb, Dijon and Fresh Herb Crust, Natural Demi & Mint Marmalade
Fresh Chilean Sea Bass, Simmered with Onions & Garlic, Pernod Scented Lobster Sauce
Cold Water Lobster Tail, Pistachio Crust, Cilantro, Key Lime Butter Sauce

Dessert

Crème Brule
Chocolate Opera Torte with Fresh Berries
Seasonal Fresh Berries, Angel Food Cake & Grand Marnier Whipped Cream
Warm Banana Martini, Vanilla Ice Cream, Caramel & Fresh Whipped Cream