

CHEF DAVID VERDO

PERSONAL CHEF & CATERING

Entree Sample Menu

Charred Thai Beef Tenderloin
Thai Rubbed Beef, Fava Beans, Carrot, Whipped Potato, Soy-Butter

Maine Lobster
Maine Lobster Baked with Bail Butter, Lemon Spaetzle And Fall Vegetables

Chatham Cod
Asparagus, Spring Onion, Saffron Risotto, Citrus Sabayon

Grilled Branzino
Cous Cous, Swiss Chard, Cured Tomatoes, Roasted Squash

Grilled Black Bass
Braised Fennel, Wild Rice Cake, Lemon, Olive Oil

Pan Roasted Black Bass
Artichokes, Peas, Pilaf, White Miso

Venison Loin
Peppercorn Crust, Parsnip Puree, Brandy-Cranberry Gastrique, Fried Sage, Sea Salt

Hanger Steak
Roasted Walnuts, Shallot-Parsley Salad, Cashel Blue, Onion Marmalade, Micro Turnips

Duck Breast
Garlic-Roasted Golden Beets, White Asparagus, Black Garlic Sauce, Gochujang Vinaigrette

Slow Cooked Salmon
Potato Puree, Julienne Vegetables, And Basil Vinaigrette

Striped Bass
Tomato, Baby Vegetables, Brown Butter Soy

Marinated Cod
Marble Potatoes, Hen Of The Woods, Soy Emulsion

White Bass
Fennel Soubise, Couscous, Citrus-Butter

Grilled NY Strip
Gingered Shiitake, Soy Butter, Asparagus

Braised Short Rib
Onions Soubise, Root Vegetables, Red Wine Jus

Roasted Red Snapper
Broccoli Rabe, Sweet Garlic-Lemon Broth

Mustard Panko Crust Salmon
With Braised Lentils, Spinach, Sweet Garlic & Red Wine Sauce

CHEF DAVID VERDO

P E R S O N A L C H E F & C A T E R I N G

Miso Glazed Salmon

Pickled Cucumber & Radish Salad, Ginger, Cilantro & Soy Vinaigrette

Marinated Skirt Steak

Carrot-Horseradish, Soy Caramel, Rosemary Crumbs, Gingered Mushrooms, Baby Bok Choy

Braised Lamb with Red Wine And Prunes

Onions, Mushrooms, Creamy Mascarpone Polenta

Braised Lamb Neck, And Loin

Rich-Roasted Tomato Broth, Tahini Yogurt, Squash, Marble Potatoes, Date Almond Gremolada

Seabass

Scallion-Potato Puree, Brown Butter, Lemon, Capers, Parsley

Fennel Braised Wild Boar Shoulder

Garlic, Sage, Fennel, Parmesan-Potato Gnocchi

Coriander and Fennel Rubbed Chicken

Collard Green-Risotto, Caramelized Root Vegetables, Jalapeno

Roasted Halibut

Braised Fennel and Broth, Lemon and Olive Oil

Dry-Aged Lamb Leg And Belly

With Fermented Brussels Sprouts, Cauliflower, And Sweet Potato

Seared Filet Mignon

Creamed Leek And Potato Mash, Garlic Wilted Greens, Roasted Heirloom Carrot, Merlot Demi

Peppercorn Crusted Pan Seared Beef Tenderloin

Truffled Potatoes, Brussels Sprouts, Pinot Noir, Burgundy Sauce

Black Sea Bass

Fragrant Coconut Juice & Young Ginger

Center Cut Filet Mignon

Charred Parsnip Puree, Hen Of The Woods Mushroom Sauté, Haricot Verts, Foie Gras Sauce

Roasted Tenderloin

Potato Puree, Heirloom Carrots, Crispy Brussels, Soy Caramel, Sorrel

Slow Cooked Black Bass

Brown Butter Parsnip Puree, Saffron-Orange Butter, Caramelized Root Vegetables, Saffron Threads

Soy Glazed Short Ribs

Granny Smith Apple Puree, Fall Vegetables

Seared Scallops

Roasted Cauliflower, Capers-Raisin