



**CEC THOMAS TREVETHAN
CERTIFIED EXECUTIVE CHEF
7 DAY MENU SAMPLE**

HOLLYWOOD BEACH, MIAMI, FLORIDA, USA

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Chef Thomas Trevethan has been the go-to culinary expert for Miami's most affluent and famous for the past four years, consistently delivering bespoke dining experiences in private residences, yachts, and vacation homes across Miami, the Hamptons, and onboard private jets. His expertise in crafting nutritious, balanced, and personalized menus caters to the refined tastes and health needs of his high-profile clients, making each meal a luxurious and memorable event. Thomas's dedication to excellence and genuine hospitality ensures that every dining occasion reflects sophistication and attentiveness.

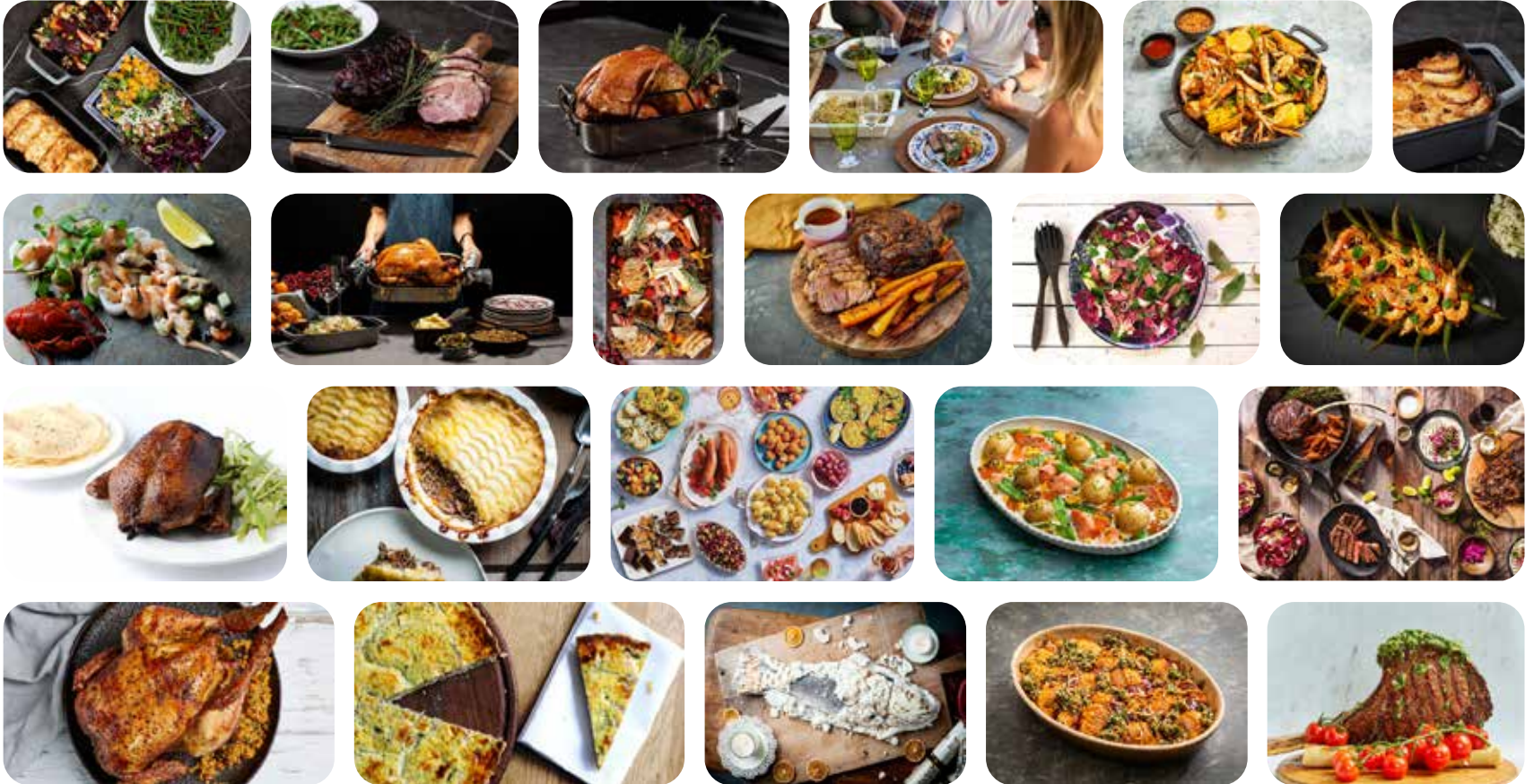
With a distinguished background that includes running Michelin-starred restaurants for prestigious brands like The Ritz-Carlton and Silversea Cruises, Thomas has honed his craft at the highest levels of the culinary world. His experience aboard luxury yachts in Cannes, where he mastered the art of

onboard fine dining amidst the French Riviera's sophistication, further elevates his ability to deliver exceptional cuisine in exclusive environments. This combination of high-end restaurant management and intimate private service enables him to consistently exceed client expectations with exquisite, tailored menus.

Thomas's leadership extends beyond culinary skill; his background in hotel and restaurant management, along with his understanding of family diets from raising four adult children, allows him to develop menus that prioritize health, flavor, and personalization. He fosters close relationships with his clients, ensuring that every meal not only nourishes but also creates a sense of comfort, connection, and exclusivity. Through his unwavering commitment, Thomas continues to elevate the private dining experience for Miami's most distinguished clientele.



FAMILY STYLE



PLATED DINNER



7 DAY MENU SAMPLE

DAY ONE

Breakfast à la carte

LUNCH



FIRST COURSE SALAD
Chicken Caesar salad



FIRST COURSE SOUP
Roasted butternut squash soup



MAIN ENTREE (Choice of 2)
Venison burger with homemade chips



FIRST COURSE SALAD
Agnolotti pappardelle al pomodoro with basil



DESSERT
Chocolate flourless cake

DINNER



APPETIZER
Curried Crab and Corn Vol-au-vents



FIRST COURSE SALAD
Salad Lyonnaise



FIRST COURSE SOUP
Cherry tomato gazpacho



MAIN ENTREE (Choice of 2)
Beef fillet with marrow bones, oyster sabayon and girolle mushrooms



MAIN ENTREE (Choice of 2)
Grilled sea bass with fennel and dill



DESSERT
Tahini crème brûlée



PETIT FOUR & COFFEE | TEA
Salted caramel and peanut truffles

7 DAY MENU SAMPLE

DAY TWO

Breakfast à la carte

LUNCH



FIRST COURSE SALAD
Waldorf salad



FIRST COURSE SOUP
Mackerel with barbecued
gazpacho consommé and basil



MAIN ENTREE (Choice of 2)
Chicken Milanese with green
olive and preserved lemon salsa



Braised feather blade beef with
roasted vegetables



DESSERT
Raspberry soufflé with buttermilk
ice cream and raspberry and
mint coulis

DINNER



APPETIZER
Parmesan and potato mousse
with Parmesan crisps



FIRST COURSE SALAD
Fresh octopus salad



FIRST COURSE SOUP
Smoked tomato and coriander
soup



MAIN ENTREE (Choice of 2)
Steak au poivre



Cod with roasted onion cream
and artichokes



DESSERT
Strawberry and elderflower
fraises



PETIT FOUR & COFFEE | TEA
Pâte de fruits

7 DAY MENU SAMPLE

DAY THREE

Breakfast à la carte

LUNCH



Crab salad



FIRST COURSE SOUP
Organic chicken soup with
tarragon garlic bread



MAIN ENTREE (Choice of 2)
Aromatic sake steamed mussels



Chicken breast with lentils a la
Française



DESSERT
Classic apple tarte Tatin

DINNER



APPETIZER
Warm spiced pulled brisket with
horseradish and fukujinzuke



FIRST COURSE SALAD
Mango salad



FIRST COURSE SOUP
Vegetarian hot and sour soup



MAIN ENTREE (Choice of 2)
Beef fillet with pressed potato, leeks,
and horseradish emulsion



Iberian pork ribs with breadcrumbs
and asparagus



DESSERT
coconut mousse with passion fruit,
lime, and roasted pineapple



PETIT FOUR & COFFEE | TEA
Cointreau orange chocolates

7 DAY MENU SAMPLE

DAY FOUR

Breakfast à la carte

LUNCH



FIRST COURSE SALAD
Rocket, pecan, and
pomegranate salad



FIRST COURSE SOUP
Carrot and coriander soup



MAIN ENTREE (Choice of 2)
Lobster, triple-cooked chips,
and Béarnaise sauce



Lamb with pearl barley, root
vegetable,s and port gravy



DESSERT
Coconut panna cotta with
rhubarb textures and ginger
crumble

DINNER



APPETIZER
Ossetra caviar with blinis and
sour cream



FIRST COURSE SALAD
Curried bulgur wheat salad



FIRST COURSE SOUP
Minestrone with courgettes



MAIN ENTREE (Choice of 2)
Spiced lamb cutlets with mint
chutney and curry leaves



Sea bass and tiger prawn
panzanella-style salad with
chilli dressing



DESSERT
White chocolate cheesecake
with strawberries



PETTIT FOUR & COFFEE | TEA
Armagnac ganache truffles

7 DAY MENU SAMPLE

DAY FIVE

Breakfast à la carte

LUNCH



FIRST COURSE SALAD

Crab salad, peanut and lemongrass, coriander emulsion



FIRST COURSE SOUP

Cauliflower cheese soup with croutons



MAIN ENTREE (Choice of 2)

Spaghetti with mussels



Seared Hawaiian beef poké



DESSERT

Dark chocolate delight with coffee ice cream

DINNER



APPETIZER

Orkney scallops with chicken fat truffle butter, sea buckthorn and purslane



FIRST COURSE SALAD

Pickled walnuts, goat's curd, smoked Kelmscott cured ham, peach and raspberry salad



FIRST COURSE SOUP

Spiced seafood bisque with sesame prawn croutons



Seared salmon with heritage tomatoes



MAIN ENTREE (Choice of 2)

Ribeye steak and grilled artichoke salad with chimichurri



DESSERT

Galette of Cox's apple and mint opaline, black butter ice cream



PETTIT FOUR & COFFEE | TEA

Canelés

7 DAY MENU SAMPLE

DAY SIX

Breakfast à la carte

LUNCH



FIRST COURSE SALAD

Niçoise salad with tuna and semi-dried Piccolo cherry tomatoes



FIRST COURSE SOUP

Spicy carrot and lentil soup



MAIN ENTREE (Choice of 2)

Paella



Beef fillet, foie gras, parsley purée, and Madeira sauce



DESSERT

Strawberries with set vanilla yoghurt and sorrel

DINNER



APPETIZER

Mini baked potatoes with sour cream, chive, and bacon



FIRST COURSE SALAD

Freekeh, cumin-roast artichoke, grilled corn, and pomegranate



FIRST COURSE SOUP

Tuscan cannellini bean soup with basil oil, toasted pine nuts, and rosemary croutons



DESSERT

Plum tart with vanilla ice cream



Tagliatelle with almond and tomato sauce



MAIN ENTREE (Choice of 2)

Tuscan-style steak with rosemary, garlic, and grape molasses



PETIT FOUR & COFFEE | TEA

Almond biscuits

7 DAY MENU SAMPLE

DAY SEVEN

Breakfast à la carte

LUNCH



FIRST COURSE SALAD

Salad of autumn vegetables with goat's curd and cobnuts



FIRST COURSE SOUP

Pea and honey-roasted gammon salad with pea soup and crispy egg



MAIN ENTREE (Choice of 2)

Vegetarian risotto



Chicken breast with 'nduja, rocket and green beans



DESSERT

Mulled winter fruits with cinnamon ice cream

DINNER



APPETIZER

Beignet of veal sweetbreads with rosemary and onion cream



FIRST COURSE SALAD

Sweet chilli onion squash with quinoa and kale



FIRST COURSE SOUP

Shurabat ends (lentil soup)



MAIN ENTREE (Choice of 2)

Warm Irish salad with sirloin steak and shamrock greens



Wild duck with fig and cranberries



DESSERT

Mirabelle soufflé with poached plums



PETTIT FOUR & COFFEE | TEA

Florentines

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Contact to order: thomas@puremccoy.com CEL: 305 315 5879

Full pricing PDF online at www.puremccoy.com