

SKRATCHMADE

Personal chef services

Client Name:

Service: January 22, 2022 7PM

Arrival Time: TBD

Guest count: 10

Service style: Coursed, plated, wine service

Allergies: 1 Pescatarian, 1 GF + DF

Specifications: NO : beef, pork, lamb, turkey, shellfish, gluten free noodles, wasabi, goat cheese, strong odor cheese, raw greens, lettuce

January 22 Wine Pairing Birthday Menu

1. Rioja + Puff Pastry Baked Brie
 - hazelnut crumb, fresh fig jam
 - accompaniments of apple, baguette, cracker, fresh fruit, and nuts
 2. Bordeaux Cabernet + Warm Mushroom Salad
 - Wild marinated mushroom mix
 - Marsala Vinaigrette
 - Shredded parmesan, herb croutons, sauteed shallots, fennel
 - Arugula and fennel
 3. Barolo + Pasta
 - Homemade fettuccine
 - tomato cream sauce, shaved parmesan and fresh basil
 4. TBD + Fish
 - Halibut confit
 - beetroot puree, broccoli romanesco, fingerling potatoes, lemon brown butter
 5. Napa Cabernet + Chicken
 - Pan Seared Chicken Breast
 - fig puree, potato apple hash, apple cider gastrique
-
1. **RIOJA** - dark berries, dark cherries, high acidity, high tannins. All of this oaking and aging is responsible for dense fruit and a long memorable finish.
 - Hors D'oeuvre - Puff pastry baked brie with hazelnut crumb and fresh fig jam, accompaniments of apple, baguette, cracker, fresh fruit, and nuts
 2. **BORDEAUX CABERNET** - fruit scents and flavors of cassis, blackberry, dark cherry, vanilla, black cherry, coffee bean, spice and licorice. The wines are often concentrated, powerful, firm and tannic
 - Salad - -GRILLED MUSHROOM SALAD medley metro cafe
 3. **BAROLO** - Rose petal, cherry and raspberry sauce, cinnamon, white pepper, and, with age, licorice, leather, and chocolate

- Pasta - Homemade fettuccine with tomato cream sauce, shaved parmesan and fresh basil
4. **NAPA CABERNET** - high acidity, high tannin and medium to full body with black fruit notes of black cherry, vegetal notes of green pepper, and spice notes of vanilla from oak aging
 - Main (poultry) - Chicken breast with fig puree, potato apple hash, and apple cider gastrique
 5. **FIND AN 82 WHITE or champagne**
 - Main (fish) - Halibut confit over beetroot puree with broccoli romanesco, fingerling potatoes and lemon brown butter