



## A Table for Two Private Chef Service

### *Special Occasion Dinner Sample Menu*

*This is the perfect way to celebrate a special occasion, such as a marriage proposal, New Year's eve, or for a gathering of friends for an evening of food and wine! A menu such as this can be tailored to your tastes.*

#### Juice Amuse

*Watermelon juice with mint*

#### Fromage de Fondue Solo

*Cheese fondue for one. French Raclette and Pinot Grigio wine are presented in this fondue dish, with freshly baked bread, heirloom tomatoes, roasted mushrooms and fresh apples, pears, and grapes for dipping.*

#### Lobster Bisque

*Roma tomatoes are roasted on the grill to enhance their natural sweetness. The bisque is finished with chicken stock and just a touch of cream, and presented in an antique demitasse cup. Garnished with a savory palmier*

#### Modern Caprese

*The Italian classic - with a twist. Smoked Campari tomatoes are filled with housemade Boursin cheese, presented with fresh made pesto and fried basil leaves.*

#### Seafood Cannelloni with Newburg Sauce

*Delicate crepes are filled with a seafood mousse, loaded with shrimp, crab, and scallops, then baked. Finished with a creamy Newburg style sauce*

#### Chicken Athena

*A medallion of boneless chicken breast is pounded thin, lightly breaded and sautéed. Presented with zucchini and light tarragon sauce, with a garnish of pomegranate reduction.*

#### Cranberry, Black Pepper, and Rosemary Sorbet

*A small serving of this unique housemade sorbet to cleanse your palate. Presented in a Phyllo cup*

#### Lemon Roasted Filet with Crisp Herbed Spaetzle

*Hand trimmed filet medallions are marinated in lemon and brown sugar, served atop sautéed spaetzle with a port wine reduction*

#### Hot and Cold Chocolate

*Molten chocolate cake meets housemade white chocolate semifreddo in perfect harmony*

***Prices begin at \$85.00 per person.***

***The experience can be as few as 6 courses, or as lavish as 12 – it is completely up to you!***