



Private Chef Dinner

\$85 per person

Passed Canapés

Watermelon Radish Taco

tuna tartar, white soy, ponzu, micro greens

Smoked Salmon Deviled Egg

served in a sesame cone topped with caviar and chive

Duck Confit Quesadilla

crispy corn tortilla, camembert cheese,
pear pico de gallo, Thai guacamole

Dinner Course

Seared Beef Tenderloin

served with roasted mushroom aranchini, parmesan, lemon,
creamed swiss chard, seared cipollini onions, beef jus

*one meal to be either salmon or swordfish

Dessert Course

Red Wine Poached Pear

served with orange-ginger whipped mascarpone,
walnut crumble and vanilla anglaise

Coffee & Tea Service

regular, decaf, assorted tea, cream, sweeteners, sugar