



Private Chef Dinner

\$110 per person

**entertain your guests with a personal chef and full service*

Stationed Canapes

Pork Suga

parmesan taco shell, roasted tomatoes, ricotta salada, micro greens, fennel slaw

Beef Tartar

crostini, cornichon, Dijon, shallot marmalade

1st Course

Local Tomato & Burrata Salad

arugula, sundried tomato pesto, balsamic glaze, toasted pine nuts, beets

2nd Course

Lobster & Corn Chowder

3rd Course

Pear and Maple Lacquered Duck Breast

duck rillettes, sweet potato gratin, parsnip puree

or

Roasted Halibut

sweet corn succotash, squash risotto, crispy leeks, chimichurri, smoked tomato



Coffee & Dessert

regular, decaf, sugar, creamer, sweeteners

Red Wine Poached Pear

orange-ginger whipped mascarpone, walnut crumble, vanilla anglaise