



HIRE A **CHEF** FOR YOUR PRIVATE DINNER PARTY

Four-course food & wine pairing Spring menu
(One glass pp of sparkling, white and red wine)

- ✓ **Assorted amuse-bouche**
- ✓ **Pan seared Mackerel filet**
Zucchini spaghetti, pomegranate, pistachio gremolata
- ✓ **Coq au vin or Beef Burgundy**
Pearl onions, mushrooms, parsnip puree, red wine reduction
- ✓ **Orange olive oil cake**
Whipped cream, honey

\$95 pp All inclusive

Min.6 Max.10 people
Cost of food, meal prep & service included

Fred Cottineau, Private Chef | Certified Sommelier
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