



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

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

✓ **Assorted amuse-bouche (3)**

✓ **Pan seared Branzino filet**
Farro, pomegranate, almond salsa verde

✓ **Deconstructed Beef Burgundy**
Pearl onions, mushrooms, bacon, celery root puree, red wine reduction

✓ **Orange olive oil cake**
Chantilly cream, honey

\$125 pp All inclusive

Min.6 Max.12 people
Cost of food,wine, meal prep, service & cleaning included

*Fred Cottineau, Private Chef | Certified Sommelier
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