



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

Five-course food & wine pairing Spring menu

✓ **Assorted amuse-bouche**

✓ **Fregula sarda**

Grilled asparagus, sweet peas, basil, fried prosciutto

✓ **Pan seared Branzino filet**

Zucchini spaghetti, pomegranate, antiboise sauce

✓ **Veal stew**

Carrots tagliatelles, crisp polenta, almond gremolata

✓ **Orange olive oil cake**

Whipped cream, honey

(One glass pp of sparkling, white and red wine included)

\$95 pp All inclusive

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

Fred Cottineau, Private Chef | Certified Sommelier
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