



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

Five-course food & wine pairing

HOLIDAY MENU

✓ **Assorted amuse-bouche**

✓ **Charred cauliflower**

Tahini sauce, capers, shallots, chick peas, arugula

✓ **Pan seared Branzino**

Zucchini spaghetti, pomegranate, almond gremolata

✓ **Duck leg confit**

Butternut squash risotto, cherry & red wine sauce

✓ **Baked pears**

Blue cheese, blackberries, walnuts, 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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