DINNER WITH A Chef

Private Dinner

SAMPLE MENU

first

Diver Scallop
arugula, parsnip, truffle vinaigrette

second

Baby Lettuce
warm goat cheese fondue, pickled vegetable, black pepper, barrel vinaigrette

third

Lamb Loin
eggplant, crispy risotto, tomato jam, lemon, mint-garlic emulsion

fourth

Panna Cotta
basil, summer berry consommé, vanilla tuile