

CHEF TABLE PACKAGES

“IN THE KITCHEN”

Two-rows of tiered table seating looking down on the Chef or Dinner table(s) set up in the kitchen
Our Executive Chef provides a live interactive cooking demonstrations and dinner. The evening starts with a customized 45 minute cocktail reception with passed hors d'oeuvres and exotic beverages followed by dinner, cooked in front of you, in your choice of settings. Wines are specifically chosen to match the food items selected and are explained while you dine by our property's certified Sommelier.

COCKTAIL RECEPTION

(45 minutes)

Premium Bar with specialty seasonal mixed drinks and beverages
Our Executive Chef will customize passed hors d'oeuvres for your group

DINNER

(Selected paired wines will accompany each course)

Appetizer

(Please select one)

Barbecued Pork Freshly-Made Ravioli
with Apple and Sweet Potato Purée
Chestnut-Stuffed Quail
with Fig Jelly & Goat Cheese

Tempura House-Made Fresh Mozzarella Roulade
with Prosciutto, Oven-Dried Tomatoes
& Macadamia Nut Pesto
Warm Crab Cake with Jarlsberg Fondue

Salad

(Please select one)

De-Constructed B.L.T. Salad
Grilled Romaine, Cornbread Croutons, Smoked
Bacon, Honey-Charred Plum Tomatoes,
Reggiano Basil Cream

Warm Baby Spinach & Poached Pear Salad
Candied Walnuts, Mushroom Crisps,
Crumbled Blue Cheese,
Warm Sherry-Shallot Vinaigrette

Main Course

(Please select one)

Smoked Espresso-Braised Short Rib with Molasses-Glazed Hazelnut Spaetzle
Oven-Braised Merlot Osso Buco with Buttermilk Brie Cheese Risotto
Classic Shellfish Paella with Saffron Rice
Coriander-Crusted Yellowfin Tuna on Warm Garlic & Ginger Slaw with Pomegranate Syrup and Black Sticky
Rice Cake
Pan-Roasted Magret Breast of Duck with Poached Anjou Pear, Black Currant Glaze

Dessert

(Please select one)

Truffle Rolling (Demo and Tasting)
Warm Chocolate Molten Cake (Demo and Tasting)
Classic French Soufflé (Demo and Tasting)
The “Art of Flambé” with House-Made Crepes
(Demo and Tasting)

Assortment of Miniature Pastries
with Fresh-Spun Ice Cream or Sorbet
(in the pastry kitchen)
Hot Apple Strudel with Vanilla Sauce
(Demo and Tasting)

(Table seating: 20-person maximum 10-person minimum)

(Time of the event: 2 ½ to 3 hours)

“WINE & COCKTAIL PARTY”

A casual setting of couches and comfortable chairs with lamps,
coffee tables and plants are set-up on risers in the kitchen.

Our Executive Chef will prepare hors d'oeuvres throughout the event and discuss tips and ways to make
your next cocktail party memorable and successful.

We will also pair wines and discuss different cocktail beverage options for your next home event.

Hors D' oeuvres

(All items will be demonstrated and sampled)

(Please select 6)

California Sushi Rolls and Wasabi

Properly-Cooked Shrimp Cocktail and Cocktail Sauce

Making your own Mozzarella

Classic Steak Tartare and Carpaccio

Szechwan Duck and Lychee Salad on a Spoon

Oyster Demo and Tasting

Grav-Lox Demo and Tasting

“Fear not the Phyllo”

Grilled Sates and Marinades

House-Made Wontons (Shrimp & Beef)

Assorted Mini Calzones with Appropriate Sauces

Maryland Crab Cakes with Caper Tartar Sauce

Wines

(All included)

S.A. Prüm “Essence” Riesling, Germany,

King Estate Pinot Noir "Signature", Oregon

Ferrari-Carano Fumé Blanc, Sonoma, California

Catena Malbec Zapata, Mendoza, Argentina

Dessert

(Please select one)

“Making Pate au Choux” (Demo, Application and Tasting)

“Puff Pastry Dough” (Demo, Application and Tasting)

“Truffle Rolling” (Demo, Application and Tasting)

Beverages

Bottled Water, Coffee Tea

Assorted Cordials and Dessert Wines

(16 person maximum, 10 person minimum)

(Time of the event: 1 ½ to 2 ½ hours)

“A LA CARTE FROM THE HEARTH”

“Experience an interactive professional a la carte kitchen up close”

Bar stools are set around our open-hearth a la carte kitchen where your group will see an operating kitchen in full production.

The package includes a 45 minute cocktail reception with a selection of passed hors d’oeuvres selected by our Chef and premium beverages.

A four-course a la carte meal from our Chef’s signature menu will be cooked, served and eaten on the counter top around our open a la carte kitchen, with selected wines to compliment your meal.

COCKTAIL RECEPTION

(45 minutes)

Premium Bar with specialty seasonal mixed drinks and beverages
Our Executive Chef will customize passed hors d’oeuvres for your group

DINNER

APPETIZERS

Selection of Three items from our current a la carte dinner menu

SALADS

Selection of Three items from our current a la carte dinner menu

ENTREES

Selection of Four items from our current a la carte dinner menu

DESSERT

(In the Bake Shop)

Selections of chocolates & confections expertly prepared by our Pastry Chef

Bottled Water, Coffee Tea, Assorted Cordials and Dessert Wines

(16 person maximum, 8 person minimum)

(Time of the event: 2 to 2 ½ hours)

“CUSTOMIZED CHEF’S TABLES”

Our Executive Chef and Certified Sommelier will work with you to tailor a customized Chef’s table to your groups needs. (Themes, styles, regions, seasonality, celebrations, etc.)