



## *Platinum Menu*

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### *First Course*

*Petit Beef Wellington*  
WITH PEPPERCORN DEMI JUS

*Aubergine, Anchovy and Pine Nut Tartlet*

*Roasted Beet and Imported Goat Cheese Bruschetta*

*Argentinian Empanadas*

OLIVES, RAISINS, NUTS, FREE RANGE ORGANIC EGGS

## *Second Course*

*Scallops Coquilles St Jacques*

*Grilled Heirloom Tomato*

GRASS FEED BURRATA, HONEY FRIED FIG AND SHALLOT MARMALADE

*Tartare de Thon Rouge*

*Organic Beet and Citrus Carpaccio Romano*

*Belgian Endive*

RADICCHIOS WITH CRISPY PEARS AND GORGONZOLA

## *Third Course*

*Chef Choice Palate Cleanser*

## *Fourth Course*

*Seabass Sashimi*

TRUFFLE OIL VINAIGRETTE AND GRAPEFRUIT CONFIT

*Oregano Lime Lamb Chop*

SAFFRON RISOTTO AND MARCONA ALMONDS

*Coeq Au Vin*

CIPOLLINI ONIONS, RED WINE, ROSETTE FINGERLING POTATOES

*Octopus ala Gallego*

WITH SPANISH CHORIZO



## *Fifth Course*

*Rose Mary Fragrant Petit Prime Fillet*  
PORT SHALLOT AND CELERIAC PUREE

*Spiced Duck Confit*  
WITH A PORT AND DAMSON

*Pinot Noir Braised Short Ribs*

*Miso Yaki Sea Bass and Baby Root Vegetables Confit*

*14 Years Madeira Braised Tender Pork loin Foie Gras and Artichoke Rangoon*

*Artisan Baguette*  
SAUTÉED HERB SHALLOT BUTTER OR COMPOUND HIMALAYAN SALT  
AND GARLIC BUTTER

## *Sixth Course*

*Champagne Peach Pears*  
IN ROSE WATER SYRUP

*Chambord Berry Tartlet*

*Triple Chocolate Mousse Cake*

*French Napoleon Mille-Fuilles*  
SERVED WITH FRENCH VANILLA CREAM AND RASPBERRY PRESERVES

*Kahlua Infused Chocolate Cake, Cappuccino Mousse, Dark  
Chocolate Ganache in a Chocolate Cup*



# *Six Course Plated Meal*

PRICE PER PERSON IS \$99.99 (+TAX)

# *Personal Chef Attendance*

UP TO 10 PEOPLE \$300

EXECUTIVE CHEF AND CHEF DE CUISINE ATTENDANCE, FRESH COOKING ON SITE (IF KITCHEN IS AVAILABLE), EXECUTING AND PLATING EACH MEAL, BREAK DOWN AND CLEAN UP (UP TO 3 HOURS)

*Each Additional Guest*  
\$30.00 per person

*Each Additional Hour*  
\$80.00

## ALLERGY WARNING

Our facility is **NOT** gluten, nut, dairy, shellfish or soy free, please be aware of any allergy concerns.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

