

IN THE KITCHEN

CULINARY INTERACTIVE 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 signature beverages followed by dinner, cooked in front of you, in our kitchen settings. Wines are specifically chosen to match the food items and are pored while you dine.

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

(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

(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

(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

(Select One)

Truffle Rolling
Warm Chocolate Molten Cake
Classic French Soufflé

The “Art of Flambé” with House-Made Crepes

Assortment of Miniature Pastries
with Fresh-Spun Ice Cream or Sorbet
(in the pastry kitchen)

Hot Apple Strudel with Vanilla Sauce

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“CUSTOMIZED CHEF’S TABLES”

Our Executive Chef and creative food and beverage team will work with you to tailor a customized Chef’s table to your group’s needs.

(Themes, styles, regions, seasonality, celebrations, etc.)

(Pricing, times and minimums / maximums will depend on customization)