



CHEF AT HOME DINING EXPERIENCE

\$159 pp + GST

A three course meal cooked for you, in your own home.
Private & stress-free. No dishes, no hassle!

APPETIZERS - CHOOSE ONE

- ~ Tuna tartare with avocado sesame crushed pistachio, tobiko, toasted star anise
- ~ Ricotta & quail egg stuffed fresh ravioli with a browned butter marjoram sauce
- ~ Braised bison stuffed ravioli with sage pomodoro sauce, cerignola olive tapenade
- ~ Smoked salmon mousse with grilled watermelon & pickled cucumber
- ~ Scallop & shrimp tempura with lime grapefruit and chives
- ~ Wild mushroom ragu, fried polenta & microgreens
- ~ Asparagus, fennel & grilled halloumi salad
- ~ Confit tomato and artichoke tart, toasted feta, basil chiffonade

MAINS - CHOOSE ONE

- ~ Sable fish in a banana leaf au papillote with coconut cream, grilled pineapple, green bean & pancetta almondine. Steamed basmati rice with dried fruits.
- ~ Veal Osso Buco with mission figs, gorgonzola, Russian fingerling potatoes, fried polenta.
- ~ Braised rosemary lamb shank with risotto alla milanese, glazed rainbow carrots.
- ~ Honey and chipotle confit duck breast with a port glaze, caramelized & mascarpone mashed potatoes, charred brussel sprouts & braised cabbage.
- ~ Filet mignon with brown butter smashed potatoes, asparagus tips, confit onion & white truffle jus.
- ~ Rosemary and garlic lamb rack with mint and caper puree, honey glazed rainbow carrots & herb roasted fingerling potatoes.
- ~ Fig and apple stuffed Cornish game hen, white truffle and chive mashed potato, pear puree, pancetta lardon broccolini.

DESSERT - CHOOSE ONE

- ~ Caramel mousse with candied mandarins
- ~ Turkish coffee custard with candied nuts & whipped cream
- ~ Salted caramel crème brulee with bourbon drizzle
- ~ Dark chocolate panacotta with a white chocolate mousse, fresh berries & rum syrup
- ~ Mason jar tiramisu with amaretto custard and espresso infused Chantilly cream.
- ~ Individual lemon tart with chambord berry coulis and coconut key lime ice cream.