

Four Course Dinning

Amuse Bouche

Truffle and peppercorn Salami+ olive+ Stilton+ Wild Cherry Balsamic

First

Phyllo Cup filled with heirloom Baby gem tomatoes+ Buffalo Mozzarella+ Evolution Basil infused olive oil+ Pine nut brittle crisp+ Balsamic Reduction

OR

Beef Tenderloin Tartar+ Roasted garlic Aioli+ Pickled Mustard+ Fried Capers+ Quail Egg+ Wonton Chips

Second

Cold Melon and Basil Soup in a shot glass with mini gold wrapped grilled cheese+ brie and prosciutto+ honey coconut glazed cantaloup

OR

Butternut Squash Soup+ crème fraiche+ Herb Garlic toast

Third

Pistachio and fresh herb coated rack of Lamb+ Navy Bean Cassoulet+ Herb and shallots Chimichurri+ Sauté Brussel Sprouts + Mint Aioli+ Fried Zucchini Flower

OR

Velbella Bacon wrapped AAA Beef Tenderloin+ Pomme Au Gratin+ Red wine Demi Glaze+ Butter Corn+ Truffle Rosemary Potato Hay+ Edible flower and micro greens

OR

*Lemon Butter sous vide Lobster Tail+ Multi Grain Rice Pilaf+ Sauté Bok choy+
Lemon Garlic Herb infused butter+ Bearnaise+ Micro Greens*

Dessert

*Chocolate explosion Mousse+ Chocolate Truffles+ Chocolate Covered Strawberry+
Cherry Macaron+ Coulis+ Sliced Fruit Meringue+ Brittle+ fresh Berries+ Baby
Mint Leaf*

(Ask me more about add on)