



PRIVATE CHEF SERVICES

APPETIZERS

Crab cocktail with papaya and avocado.

Mediterranean summer rolls.

Tuna tartar with petite white beans, mint and chives.

SALAD

Arugula with roasted chick peas, cucumbers, tomatoes,
sunflower sprouts, whipped feta herb vinaigrette.

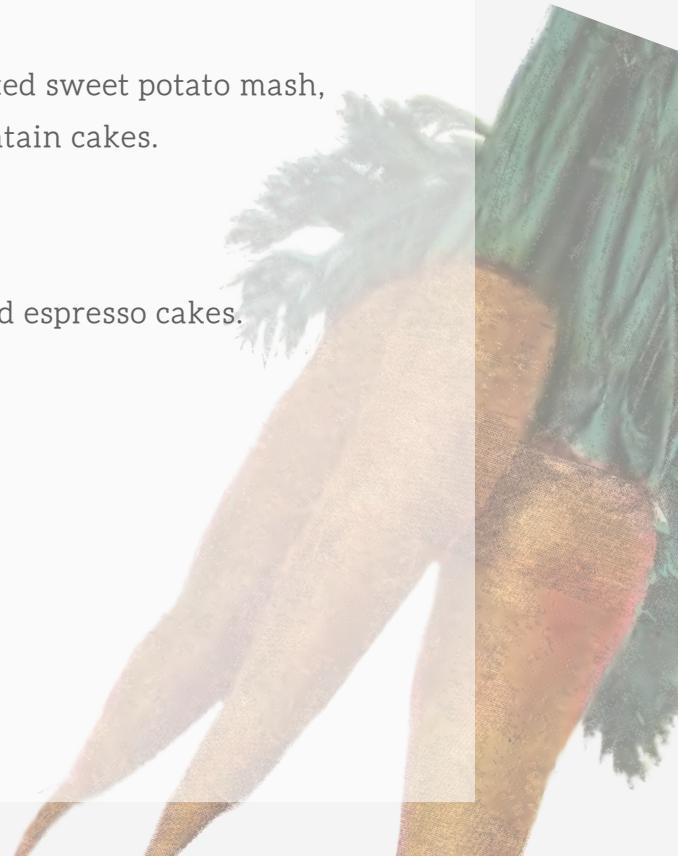
DINNER

Cast iron skillet roasted wahoo, jerk scented sweet potato mash,
sautéed greens and mini plaintain cakes.

DESSERT

Chocolate fondue with mini lime and espresso cakes.

Gelato.





PRIVATE CHEF SERVICES

APPETIZERS

Crab cakes- citrus and whole grain mustard.

Clams casino.

Lamb sliders.

SALAD

Signature salad of local greens, black and white figs, duo of pumpkin seeds, heirloom tomatoes, sherry vinaigrette- house made semolina bread stick.

DINNER

Pan roasted snapper over English pea and mascarpone ravioli in a lobster broth garnished with snap peas, shiitake mushrooms and charred pear tomatoes .

DESSERT

Warm lemon scones with Grand marnier mascerated peaches, raspberry sorbet and vanilla whipped cream.

