

DINNER PARTIES

BIG CITY CHEFS

COOKING CLASSES

ESTABLISHED 2000



Romantic Dinner for Two

FIRST COURSE - *Please Select One*

Seared Scallops with Citrus Beurre Blanc

Mixed Greens with Bruléed Cherries and Candied Pistachios

Puree of Celery Root Soup with Meyer Lemon, Crème Fraîche, and Sage Oil

MAIN COURSE - *Please Select One*

Parmesan-Truffle Stuffed Petite Filet with Sorrel Purée

Rosemary-Scented Rack of Lamb with Pommes Duchesse

Seared Duck Breast with Blackberry Sauce, Beluga Lentils, and Crispy Pancetta

Seared Halibut in Coconut-Basil Broth with Pea Shoots and Enoki Mushrooms

DESSERT - *Please Select One*

Dark Chocolate Soufflé with Passion Fruit Crème Anglaise

Parisian Crepes with Brandied Strawberries and Vanilla Cream (Flambéed Tableside)

Menu Substitutions Available Upon Request

For Private Chef Service, Cooking Classes, and Event Catering, please visit www.bigcitychefs.com