

DINNER PARTIES

BIG CITY CHEFS

COOKING CLASSES

ESTABLISHED 2000



Chef's Table Dinner

AMUSE BOUCHE

Foie Gras Parfait with Sage Butter and Savory Chocolate Toast

SOUP

Chilled and Charred Corn Bisque with Poached Pear and Goat Cheese Cream

FIRST COURSE

Summer Truffle Risotto with Rosemary and White Balsamic Reduction

SECOND COURSE

Herb Crusted Rack of Lamb with Spanish Olive Oil-Poached Parsnips
and Caramelized Cippolini Onions

THIRD COURSE

Seared Halibut with Roasted Garlic Turnip Purée, Micro Greens, and Pomegranate Beurre Blanc

DESSERT

Pavlova with Soft Frozen Egg Yolk Center, Goat Cheese, and Blackberry Cream Reduction

Menu Substitutions Available Upon Request

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