

DINNER PARTIES

BIG CITY CHEFS

COOKING CLASSES

ESTABLISHED 2000



A Tuscan Farmhouse Dinner

SALAD - *Please Select One*

Panzanella Bread Salad with Heirloom Tomatoes, Basil, and Fresh Mozzarella
Whole Leaf Caesar Salad with Garlic Herb Croutons and Aged Parmesan

FIRST COURSE - *Please Select One*

Butternut Squash Risotto with Granny Smith Apples and Shaved Pecorino
Handmade Pumpkin Ravioli with Sage-Brown Butter Sauce (+\$7 per person)

ENTREE - *Please Select One*

Roasted Chicken Breast with Baby Potatoes and Castelvetrano Olives
Seared Pork Tenderloin with Creamy Garlic Polenta and Grilled Chicories
Lamb and White Bean Stew with Truffled Sourdough Croutons
Flank Steak with Caramelized Shallots, Red Wine Vinaigrette, Glazed Vegetables
Zuppa de Pesce: Rich Seafood and Tomato Stew with Fennel, Wine, and Fresh Herbs

DESSERT - *Please Select One*

Chocolate Arborio Rice Pudding with Brandied Cherries
Vanilla Buttermilk Panna Cotta with Strawberries and Aged Balsamic
Flourless Chocolate Torte with Toasted Hazelnuts and Cocoa Nibs

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