

DINNER PARTIES

BIG CITY CHEFS

COOKING CLASSES

ESTABLISHED 2000



Wine Country Dinner

FIRST COURSE - *Please Select One*

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

White Truffle Sweet Corn "Bisque"

Warm Roasted Fingerling Potato Salad, Crispy Parsley, Sherry Vinaigrette, and Grilled Apples

Baby Beet Salad, Citrus Vinaigrette, Humboldt Fog Blue Cheese

MAIN COURSE - *Please Select One*

Prosciutto Wrapped Chicken Breast Stuffed with Rosemary and Goat Cheese

Thick-Cut Pork Chops, Cider Reduction, Savory Apple Bread Pudding

Veal Breast Stuffed with Roasted Garlic, Capers, and Crispy Shallots

DESSERT - *Please Select One*

Pumpkin Creme Brulée

Champagne Poached Pears, Chocolate Croissant Bread Pudding

Menu Substitutions Available Upon Request

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