



Fall Menu Selections

Carefully curated for your
In-Home Personal Chef experience

Select 1 item for each course,
Note any dietary/food allergies

1st Course

Merlot Pear

poached pear, lolla rossa lettuces, blue cheese, sweet potato chip, sherry-sorghum vinaigrette

Caesar

buttered brioche crouton, roasted garlic, baby romaine, parmesan frico, lemon, black pepper

Blackberry & Sorghum

arugula, walnut, goat cheese, pomegranate, blackberry-sorghum vinaigrette

Apple & Celery

baby kale, apple, celery, brie cheese, hazelnut brittle, whipped sherry-yogurt vinaigrette

2nd Course

Grouper

roast cauliflower, swiss chard, golden raisins, grapes, hazelnuts

Arctic Char

carrot, farro, carrot top chimichurri, orange braised fennel, carrot butter

Crispy Chicken Roulade

chicken breast, cornbread bread pudding, crispy brussels, butternut squash, chicken veloute

Smoked Duck Breast

fig, sweet potato confit, sauted greens, maple lacquer, cranberry

3rd Course

Grilled Veal Chop

yukon potato gnocchi, butternut squash puree, sage, brown butter, pancetta

Braised Beef Short Ribs

parsnip puree, stewed root vegetables, red wine onions, crispy brussels

Pork Osso Bucco

sweet potato agnolotti pasta, country ham, sage cream, pork-cider jus

Lamb Rack

bone-in chop, white bean stew, crisped savoy cabbage, orange-hazelnut gremolata, pomegranate

4th Course

Autumn "Pop Tart"

homemade pie dough, pumpkin butter, fresh pear, rosemary, creme fraiche

Apple & Caramel

toffee pudding cake, poached apple, homemade caramel, walnut crumble

Flourless Chocolate Cake

chocolate cake, sweet potato sauce, brown butter-pecan crumble, toasted marshmallow

Pumpkin Pie Spice & Prune Cake

old fashioned prune cake, pumpkin ganache, plums, brandied caramel, gingersnap crumble