

Prime Plate

FINE CATERING

Chef Tasting Winter 2020

Amuse

Strawberry gazpacho with basil & black pepper

Cold appetizers

Asparagus & quinoa

Tuna tataki with yuzu Arugula sauce

Hot Appetizer

Poached crawfish with butternut squash & bacon

Mains (choice of)

Pan seared halibut, fingerlings, sweet peas, truffled buerre blanc

or

Duck breast with cauliflower mousse, black kale, farro, dry port cherry
jus, mostarda

or

Beef tenderloin with bone marrow crust, Swiss chard, chanterelles

Dessert

Pistachio granola, berries, chocolate, salted caramel

Executive Chef
Tim Mansurov

*some components can be changed with notice