



Interactive Dinner Experiences

Our open kitchen design and beautiful event space allows you to entertain while exploring more about food and cooking. Events can be tailored for your needs with options for hors d'oeuvres, custom desserts, music, video, party favors and more.

Cost of session is \$910 and accommodates up to 14 people. Additional spots (up to 14) available on a per person basis. Session includes professional chef, service, food, complementary red/white wine (BYOB welcome), soft drinks and bottled water.

Additional themes and menus available upon request. Recipes can be adapted for dietary restrictions.

American Harvest

Sauteed Crab Cakes with Sweet Corn Sauce
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Shrimp and Andouille Jambalaya with Tomato and Saffron
Grilled Ribeye Steaks with Roasted Tomato Relish
Peach Crumble with Vanilla Ice Cream

A Night in Tuscany

Mixed Green, Tomato, Cucumber and Red Onion Salad with Balsamic Vinaigrette
Handmade Ricotta Gnocchi in a Creamy Tomato Basil Sauce
Tender Short Ribs over Mascarpone Polenta with Demi-glace
Stuffed Chicken Breast with Marsala and Mushroom Sauce
Tiramisu

A French Connection

Traditional Charcuterie, Cheeses and Accompaniments
Provençal Vegetable Salad with Artichokes and Sun-dried Tomato
Filet au Poivre with Demi-glace Sauce
Roasted Grouper with Provençal Sauce and Squash Gratin
Honey Scented Apple Tart Tatin with Vanilla Ice Cream

Barcelona Bound

Smoked Cod Fritters with Mixed Herb Emulsion
Mixed Green Salad with Chorizo, Manchego, Marcona Almonds and Pickled Red Onions
Roasted Pork Tenderloin with Smoky Potatoes and Roasted Pepper Sauce
Paella Barcelona with Mixed Seafood and Peas
Basque Chocolate Cake with Ganache and Caramel Cream