

Three Course Dinner Menu

What better way to spend an evening with close friends and family than to be in the kitchen preparing all the details for an unforgettable meal. Each person or couple takes on a vital task needed to complete the meal . . . all while under the direction of Chef Ike.

Appetizers

Maryland Style Lump Crab Cake with Asian Pear Salsa, Baby Greens and Avocado Mousse

Roasted Tomato and Goat Cheese Tart with Pesto, Salad of Baby Arugula, Shaved Artichoke and Toasted Pine Nuts

Asparagus and Wild Mushroom Risotto with Prosciutto Crisp, Parmesan Cheese and Truffle Emulsion

Sautéed Jumbo Shrimp with Julienne Vegetable, Coriander and a Lemongrass-Coconut Broth

Seared Ahi Tuna with Spicy Cucumber and Peanut Salad with Ginger-Teriyaki Vinaigrette

Entrees

Pan Seared Diver Scallops with Bacon Braised Leeks, Potatoes and Truffle Sauce

Roasted Halibut with Basil Whipped Potatoes, Slow Roasted Tomatoes and Caper-Balsamic Jus

Herb Marinated Goffle Farms Chicken Breast with Wild Mushroom Farro Risotto, Glazed Spring Vegetables and Lemon Thyme Sauce

Exotic Spice Crusted Duck Breast with Sticky Rice, Stir-fried Bok Choy and a Caramelized Mango Jus

Nine Pepper Crusted Prime Filet Mignon with Asparagus, Tomato Confit, Roasted Fingerling Potatoes and Red Wine Shallot Sauce

Grilled Prime Beef Tenderloin with Crispy Yukon Gold Potato-Chive Cake, Glazed Carrots and English Peas and a Brandy Jus

Desserts

Flourless Chocolate Cake with Blueberry Compote and Vanilla Ice Cream

Lemon Curd Tart with Fresh Berries and Port-Vanilla Syrup

Grand Marnier Crème Brulee

**** Contact info@cookinginyourkitchen.com for questions about the Menu and Pricing**