

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

Warm Tart of Artichoke Hearts, Tomato Confit, Goat Cheese and Pine Nuts with Balsamic Dressed Baby Arugula

Wild Mushroom and Butternut Squash Risotto with Crispy Pancetta, Sage and Parmesan Cheese Froth

Marinated Jumbo Shrimp with Shaved Fennel and Peppers, Frisee Lettuce and Blood Orange Vinaigrette

Roasted Diver Scallops over Melted Leeks with Peppered Bacon and Black Truffle Jus

Entrees

Sautéed Halibut with Roasted Eggplant and Tomato Compote, Garlicky Spinach and Roasted Pepper Vinaigrette

Roasted Wild Salmon with Jasmine Rice, Baby Bok-choy, Shitake Mushrooms and Teriyaki-Lime Emulsion

Porcini Dusted Goffle Farms Chicken Breast with Roasted Butternut Squash, Glazed Chestnuts and Natural Jus

Roasted Prime Filet Mignon with, Celery Root, Caramelized Brussel Sprouts, Yukon Gold Mashed Potatoes and Bordelaise Sauce

Roasted Prime Filet Mignon with Truffled Mashed Potatoes, Asparagus, Bacon Roasted Cipolin Onions and Bordelaise Sauce

Guinness Braised Beef Short-Ribs with Crushed Potato and Scallion Cake, Glazed Carrots and Pearl Onions and Cranberry Compote

Desserts

Flourless Chocolate Cake with Fresh Berries and Vanilla Ice Cream

Caramelized Pear Tart with Brandied Cherries and Pistachios

Pumpkin Crème Brulee Candied Pecan