

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 Roasted Corn Salsa, Avocado Mousse and Baby Greens

Warm Artichoke Heart Salad with Tomato Confit, Feta Cheese, Toasted Pine Nuts and Saffron Vinaigrette

Asparagus and Fava Bean Risotto with Prosciutto Crisp, Parmigiano Cheese and Porcini Mushroom Essence

Spicy Caramelized Jumbo Shrimp with Mango-Jicama Slaw and Cilantro Coulis

Seared Ahi Tuna with Sesame-Cucumber Salad and Teriyaki Vinaigrette

Entrees

Pan Seared Diver Scallops with Lemony Olive Oil Crushed Potatoes, Eggplant Filled Roasted Pepper and a Basil Jus

Roasted Halibut with Sautéed Julienne Vegetables, Jasmine Rice and Lobster-Coconut Emulsion

Herb Marinated Chicken Breast with a Wild Mushroom Farro Risotto, Roasted Asparagus and Natural Jus

Nine Pepper Crusted Filet Mignon with Fricassee of Spring Vegetables, Roasted Fingerling Potatoes and Bordelaise Sauce

Guinness Braised Beef Short-Ribs with Roasted Garlic Mashed Potatoes, Glazed Carrots and Pearl Onions

Desserts

Flourless Chocolate Cake with Fresh Berries and Vanilla Ice Cream

Golden Pineapple Tarte Tatin with Coconut Sorbet

Vanilla Bean Panna Cotta with Minted Fruit and Strawberry Consommé

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