

Four-Course In-Home Chef Dinner

\$200 per person | 8 adult minimum | tax & gratuity not included

Appetizers - choose two

- Meghan's signature whole-roasted cauliflower with chive crostini
- Chef's seasonal crudo
- Seasonal grazing board
- Lump crab cakes with caper rémoulade
- Grilled quail with citrus-serrano glaze

Salad - choose one

- Chef Meghan's Caesar with shaved Brussels sprouts, romaine & garlic croutons
- Farmers market salad with fresh cheese & roasted winter vegetables
- Arugula salad with shaved pecorino, pine nut granola & lemon vinaigrette

Entrées – choose one

(Add “surf” to any dish for +\$30 per person)

- Grilled beef tenderloin or hanger steak with choice of sauce
- Black cod with miso & gochujang
- Apricot-glazed lamb shank
- Butternut squash ravioli with brown butter & crispy sage
- Pan-seared airline chicken breast with maitake mushroom pan sauce

Accompaniments – choose two

- Classic potatoes au gratin
- Olive oil whipped potatoes
- Silky carrot purée
- Creamy garlic spinach
- Roasted winter vegetables
- Shaved Brussels sprouts

Desserts – choose one

- Flourless chocolate cake with berry jam & custard sauce
- Classic crème brûlée
- Guava tart with crème anglaise
- Seasonal fruit crisp with almond whip
- Weekly chef's special