

Wine Pairing Dinner

Welcome our Chef into your home to showcase "cooking at its best"

Please choose one of below seasonal menus
to be demonstrated for you and your guests

"Caribbean Escape"

Crab & Lime Tartlets

*Fresh jumbo lump crab meat marinated in a lime and coconut cream,
baked in a flakey butter crust*

Mixed Green Salad

Fresh garden greens with grapefruit segment, fresh tomato, feta cheese, and champagne vinaigrette

Mahi - Mahi

Blackened Mahi with Floral Jasmine rice, snow peas, blood orange Buerre Blanc

Crème Brulee

Traditional Crème brulee delicately laced with passion fruit

"Woodland Treasures"

Dates Wrapped with Bacon

Goat Cheese Stuffed Dates, Served with Red Bell Pepper Coulis

Waldorf-Pear Salad

*Fresh spring greens, sliced pears, creamy gorgonzola, and toasted walnuts
with herb vinaigrette dressing*

Tenderloin Au Poivre

*Hand- Cut beef tenderloin filet char grilled with a cognac-peppercorn sauce,
Haricot stuffed tomato basket, roasted fingerling potato*

Cabernet Poached Pear

Sweet Bosc pear slow poached in cabernet, and served with fig ice cream

"Pacific Rim"

Sesame Shrimp Skewer

*Jumbo Gulf Shrimp skewered and rolled in sesame, pan-seared,
with a Thai peanut sauce*

Miso Soup

Shitake mushroom broth with carrot, chive, and hint of ginger

Ahi Tuna

*Fresh Ahi Tuna seared rare, with a soy-ginger glaze,
Wasabi whipped potato, and Asian slaw*

Almond Chocolate Tart

Almond and pecan puree with orange flavored chocolate in a flakey tart

"Napa Valley"

Blue Water Crab Cakes

*Fresh jumbo lump crab meat mixed with tri-color bell peppers and jalapeno cream, dusted with
seasoned bread crumbs and served with an avocado relish*

Spinach & Arugula Salad

*Garden fresh spinach and peppered arugula salad tossed with roasted red bell pepper, pine nuts,
crimini mushroom, and basil vinaigrette*

Duck Breast

Tender Duck Breast with bok choy, potato hash, and blackberry demi-glaze

Raspberry Mousse Chocolate Cup

Creamy Raspberry mousse filled chocolate cup with a warm berry compote

Menus selections to be paired with Varietal wines per course

Price per person: \$55.99

Party sizes from 8-20 guests

Guest to be given recipes and cooking instructions

Chef de Cuisine

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