



# Wining and Dining Clients

04.05.2024

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## First Course

### **Ahi Tuna Carpaccio**

Thinly Sliced Ahi Tuna

Edamame, Pickled Fresno's, Fried Garlic, Ginger and Shallots  
Herb Salad, and Tunatto Sauce

## Second Course

### **Chicken Ballotine**

Stuffed Chicken Thigh, Asparagus, Radish, Arugula  
Sauce Gribiche

## Third Course

### **Pan Roasted Bacon wrapped Pork Tenderloin**

Sweet Potato, Bok Choy, Daikon Sprouts  
Sauce Forestière

## Desert Course

### **Lemon Curd Parfaite**

Lemon Olive Oil Cake, Raspberry Compote, White Chocolate Chips  
Whipped Cream



# 50th Birthday Celebration

06.29.2024

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## First Course

### **Caesar Salad**

Romain Lettuce, Castelvetrano Olives, Parsley, Parmesan  
Cheese, Garlic Croutons & Caesar Dressing

## Second Course

### **Crab Cakes**

Vertu Farms Green Salad, Balsamic Vinaigrette &  
Herb Aioli

## Third Course

### **Pan Roasted Bacon wrapped Pork Tenderloin**

Creamed Corn, Spinach, Roasted Potatoes,  
Sunflower Sprouts & Red Wine Sauce

## Desert Course

### **Peach Melba**

Poached Peaches, Pound Cake, Raspberry Purée, Candied Pecans  
& Vanilla Ice Cream



# Vegetarian Dinner Party

06.29.2024

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## First Course

### **Summer Time Tomato Salad**

Marinated Local Tomatoes, Cucumber, Pickled Red Onions,  
Garlic Croutons, Boccaccini, Balsamic Vinaigrette & Pesto

## Second Course

### **Crispy Fried Polenta & Succotash**

Stewed Corn, Okra and Field Peas,  
Creamed Corn, Sunflower Sprouts & Seeds

## Third Course

### **Ratatouille & Ricotta Gnocchi**

Summer Squashes, Eggplant, Roasted Baby Peppers  
Parsley, Oregano, Parmesan Cheese & Fresh Tomato Coulis

## Desert Course

### **Strawberry Short Cake**

Lemon Pound Cake, Macerated Strawberries,  
Candied Ginger & Whipped Cream



# Vegan Dinner Party in Savannah

06.08.2024

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## First Course

### **Togarashi Spiced Tomato Salad**

Cherry Tomatoes, Cucumber, Avocado, Pickled Eggplant,  
Herb Salad & Ponzu Sauce

## Second Course

### **Chorizo Polenta**

Summer Squash, Zucchini, Castelvetrano Olives,  
Mint Chimichurri & Roasted Pepper Coulis

## Third Course

### **Pan Roasted King Trumpet Mushrooms**

"Creamed Corn", Fondant Potatoes, Sunflower Sprouts & Seeds  
Truffle Vinaigrette

## Desert Course

### **Chocolate Torte**

Cookie Crust, Raspberries, Toasted Coconut &  
Vegan Ice Cream