

The Signature Experience

A Four-Course Plated Service



FIRST COURSE

Phyllo Tartlet with Confit Cherry Tomatoes & Shallots

A crisp phyllo tartlet filled with herbed whipped goat cheese, slow-confit cherry tomatoes, and shallots, finished with aged balsamic and delicate microgreens.

SECOND COURSE

Arugula & Pear Salad with Champagne Vinaigrette

Belgian endive and baby arugula with shaved pear, crumbled goat cheese, toasted pine nuts, fines herbes, and champagne vinaigrette.

THIRD COURSE

Filet Mignon with Red Wine Reduction

Seared filet mignon served with a rich red wine reduction, braised carrots, and golden potato fondant.

FOURTH COURSE

Chocolate Hazelnut Mousse Cake

Moist chocolate cake with hazelnut praline, espresso mousse, and vanilla chantilly