

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

Endive and Baby Arugula Salad with Roasted Apples, Candied Walnuts, Warm Goat Cheese Crouton and White Balsamic Vinaigrette

Caramelized Butternut Squash Risotto with Wild Mushrooms, Roasted Scallions and Parmesan-Truffle Foam

Maryland Style Crab Cake with Asian Pear Salsa, Cilantro-Lime Aioli and Baby Greens

Grilled Jumbo Shrimp over Chive Grits with Smoked Paprika Corn Niblets and a Pancetta Jus

Sesame Seared Rare Tuna with Pickled Vegetable Salad, Sushi Rice and Miso Vinaigrette

Entrees

Roasted Diver Scallops with Braised Celery, Leeks and Potatoes with Crisp Bacon and Shellfish Broth

Roasted Wild Salmon a Celery Root Puree, Roasted Artichokes, Hen of the Woods Mushroom and Whole Grain Mustard Sauce

Porcini Dusted Goffle Farms Chicken Breast with a Farro and Chestnut Risotto, Glazed Radishes and Natural Jus

Maple Glazed Duck Breast with Caramelized Sweet Potato Hash, Brussels Sprouts and Cider Vinegar Jus

Nine Pepper Crusted Prime Filet Mignon with Roasted Asparagus, Cipollini Onions Truffled Mashed Potatoes and Bordelaise Sauce

Guinness Braised Beef Short-Ribs with a Crushed Potato-Scallion Cake Pomegranate, Glazed Carrots and Pearl Onions

Desserts

Flourless Chocolate Cake with Caramelized Bananas and Vanilla Ice Cream

Roasted Pear and Almond Financier with Brandied Cherry Compote

Pumpkin Crème Brulee with Candied Pecans