

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

Mix Greens Salad with Roasted Pear, Toasted Almonds, Parsnip Chips and White Balsamic Vinaigrette

Roasted Butternut Squash Ravioli with Wild Mushrooms, Pancetta and Parmesan-Truffle Foam

Maryland Style Crab Cake with Celery Root-Apple Slaw and Baby Greens

Sautéed Jumbo Shrimp over a Fricassee of Chorizo Sausage, Fingerling Potato and Roasted Red Pepper with Cilantro Jus

Roasted Diver Scallop over Celery Root Puree with Bacon and Truffled Chicken Jus

Entrees

Roasted Halibut with Asparagus, Cipolin Onions, Fingerling Potatoes and a Grain Mustard Jus

Roasted Salmon with Olive Oil Crushed Potato, Braised Artichokes and Provencal Vinaigrette

Whole Roasted Goffle Farms Chicken with Wild Mushroom and Quinoa Pilaf, Sautéed Spinach with Shallot and Thyme Jus

Roasted Duck Breast with Roasted Acorn Squash, Glazed Apples, Brussels Sprouts and Cider Jus

Bluegrass Seasoned Prime Filet Mignon with Caramelized Sweet Potato, Bacon Roasted Green Beans and Bordelaise Sauce

Guinness Braised Beef Short-Ribs with a Pomegranate, Glazed Carrots and Pearl Onions

Desserts

Dark Chocolate Brownie with Homemade Pumpkin Ice Cream

Roasted Apple Tart Tatin with Vanilla Ice Cream

Spiced Gingerbread Bundt Cake with Brown Sugar Glaze

Peanut Butter Brioche Bread Pudding