

## ***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**

#### **Maryland Style Crab Cake**

Shaved Fennel, Orange Segments, Avocado, Espelette Pepper Vinegar and Cilantro

#### **Wild Mushroom Ravioli**

Ricotta Cheese, Snap Peas and a Sweet Garlic & Herb Sauce

#### **English Pea & Fava Bean Risotto**

Crispy Pancetta, Parmesan-Truffle Emulsion

#### **Tempura Jumbo Shrimp**

Creamy Spicy Sauce “Nobu Style” and Mango-Jicama Slaw

#### **Tomato Tart Tatin**

Melted Onions, Herbed Goat Cheese, Puff Pastry, Baby Arugula and Pesto Dressing

### **Entrees**

#### **Roasted Halibut**

Mediterranean Orzo, Braised Artichoke Heart and a Caper-White Wine Pan Sauce

#### **Blue Grass Dusted Diver Scallop**

Aged Cheddar Grits, Wilted Spinach and Bacon Jus

#### **Grilled Salmon Filet**

Melted Bell Pepper-Onion & Chorizo Sausage Ragout and Smoked Paprika Roasted Potatoes

#### **Herb Marinated Chicken Breast**

“Greek” Potatoes, Roasted Zucchini-Eggplant Stack and Natural Jus

#### **Nine Pepper Crusted Filet Mignon**

Asparagus, Garlic & Parmesan-Potato Au Gratin and Bordelaise Sauce

### **Desserts**

#### **Molten Chocolate Cake**

Fresh Berries and Vanilla Ice Cream

#### **Golden Pineapple Tart Tatin**

Crisp Puff Pastry and Coconut Sorbet

#### **Balsamic Marinated Strawberries**

Lemon Curd and Pistachio Cookie Crust