



SAMPLE 4 COURSE

A four course meal is the perfect fit for those slightly more formal functions where food is the focus of the evening. Our chef will plate each course with the same attention to detail he provides while selecting his vegetables or searing a tender sea bass filet. Whether it's an intimate birthday celebration or a corporate board meeting, your guests are sure to enjoy a delectable dinner that is a feast for the eyes as much as it is the palate.

FIRST

chilled english pea and asparagus soup | sherry infused carrot foam
lemongrass consommé | shrimp ravioli | chili oil
eggplant bombe | braised artichoke heart | moussaka | pecorino crotonese | cured olive
porcini dusted sweetbread | ragout of foraged mushroom | maderia black truffle demi glace
venison carpaccio | apple currant salad | crisp caper | mustard oil
seared dayboat scallop | thai bbq glaze | pineapple nopales salsa | braised pork belly
scallop ceviche and avocado timbale | peppered papaya | grapefruit gastrique | chive oil

SECOND

red and golden beet | cabrales bleu cheese | pear | vinagre de jerez | toasted pistachio dust
heirloom tomato | 'fleur du maquis' sheep milk cheese | opal basil | feta yogurt purée
artichoke and hearts of palm | asparagus | ricotta salata | cured olive vinaigrette
market vegetable | hydroponic butter lettuce | brioche crouton | champagne citrus vinaigrette
grilled peach salad | watercress | chèvre | almond | orange citrus emulsion

THIRD

alaskan halibut | white corn and fava bean succotash | sweet 100 tomato | asparagus coulis
crispy skin white salmon | smashed edamame | shiitake | baby bamboo | white miso broth
striped bass | artichoke | black pepper spaetzle | braised fennel | beurre noisette
chicken roulade | stuffed with vidalia spinach and farmers cheese | wild rice | natural jus
roasted free range chicken | preserved lemon thyme risotto | summer vegetable | chardonnay jus
korobuta pork loin | japanese cabbage cake | fuji apple compote | black bean preserve
duck 2 ways | leg confit and seared breast | french lentil | wilted spinach | smoked bacon pan jus
brandt farms beef tenderloin | sweet garlic purée | maitake mushroom | spinach | spring onion
moroccan spiced rack of lamb | black garbanzo israeli couscous | roasted peach | baba ghanoush
barola braised short rib | crushed parsnip and pea | oven roasted cauliflower | braising reduction

FOURTH

individual plum tart | red currant glaze | vanilla bean crème anglaise
citrus trio | mini lemon pot de crème | frozen tangerine parfait | orange poppyseed shortbread
spiced apple tart tatin | fig and date compote | cider gastrique
fallen chocolate soufflé | grand marnier cream | almond tuile

urbanKITCHEN