

ARTISAN PRIVATE CHEF

January 31st, 2024 (35-40 Adults)

Allergies: TBD

Start Time: TBD

Locally Composed Cheese and Charcuterie Board Featuring
Gold Creek Farms' Premium Cheese Assortment
Exclusive Soft Cheeses, Creminelli Cured Dried Meats
Artisan Olives, Pickled Vegetables, Dried Fruits, Mixed Nuts
Chocolates, Trio Grapes, Cracker Assortment, Baguette, Crostini
Utah Farmers Market Mustards and Slide Ridge Raw Honeycomb

Crispy Coconut Shrimp
Sweet and Tangy Chili Sauce

Bacon Wrapped Scallops
Chelation Meyer Lemon Pesto

Caramelized Winter Pear Salad
Mescaline Greens, Maple Candied Walnuts, Dried Cherries
Caramelized Pears, Local Creamy Chèvre Goat Cheese Crumbles
Crisp Apple Raspberry Vinaigrette

Lightly Smoked and Braised Short Ribs
Old Town Cellar Mountain Red Wine Blend Reduction
Roasted Garlic and Rosemary



The logo for 'ARTISAN Private Chef' features the word 'ARTISAN' in large, stylized letters where each letter is filled with a different food item: 'A' is salmon, 'R' is red chili peppers, 'T' is a green pea pod, 'I' is a carrot, 'S' is a yellow pasta strand, 'A' is a purple and orange carrot, and 'N' is Swiss cheese. Below 'ARTISAN' is the word 'PRIVATE CHEF' in a simple, black, sans-serif font.

ARTISAN
PRIVATE CHEF

Pan-Seared Butter Basted Salmon
Old Town Cellar Mountain White Wine and Lemon Butter Sauce
Sun-dried Tomatoes, Capers, Basil

Vegetarian Option

Grilled Portabella Mushroom Steak
Marinated in Roasted Garlic and Rosemary
Balsamic Reduction and Pine Nut Basil Relish

Brown Butter Roasted Garlic Mashed Potatoes
Gold Creek Farms Italian Black Truffle Special Reserve Cheddar

Chef Select Vegetables with Fresh Lemon and Parsley

Triple Chocolate Cake
Raspberry Coulis and Seasonal Berries