



## CHEF'S 5 COURSE TASTING MENU

(Company Name/Logo)

Welcome to  
The Chef's Table  
Date

### 1st Course

Charred Salmon, Cucumber,  
Fermented Black Beans

*Willakenzie Pinot Grigio*

### 2nd Course

Pork Belly, Orange, Date

*Trefethen Riesling*

### 3rd Course

Duck Breast, Confit, Pomegranate

*Spell 'Nichole's Blend' Pinot Noir*

### 4th Course

Lamb Chop, Mint Pesto,  
Tandoori Cauliflower

*Frog's Leap Zinfandel*

### Dessert

Chocolate Cake, Smoked Coffee Ice Cream,  
Sour Cherry Jam

*Rombauer Merlot*

## SAMPLE CHEF MENU

\*Interactive menu tasting  
experience with chef created menu  
specifically designed for each event

\*Can be served in any event space

\$95 Per Person  
\$125 With Wine Pairings  
\$150 With Top Tiered Wines