

WORLD KITCHEN

Private Chef Services

Theme

Fresh Seasonal Cooking

Winter 2018/2019

Bounty Of The Harvest, Rocky Mountain, Local Ingredients, SLC Winter Farmers Market

Sample Menu

Could Be Set-Up For Plated, Family Style, Or Buffet

Hors d'oeuvres

(Served Around The Fireplace)

Chanterelle Mushroom Custard, In The Shell, Lobster Mushroom Ragout

Duck Leg Confit Strudel, Cured Duck Breast, Farmhouse Chutney

World Kitchen CheeseShop Platter

(Served Around The Fireplace)

Artisan Cheese, Creminelli Salumeria, World Kitchen Vinegar Pickles, Natural Accompaniments

Soups

Dutch Oven, Butternut Squash, Fresh Thyme, Roasted Garlic, Sweet Onions, Pureed

Wildé Mushroom Chowder, Hen Of The Woods, Porcini Broth, Idaho Potatoes, Maple Bacon, Aromatics

Salads

Bushel Of Apples

Honey Crisp Apples, Watermelon Radish, Interesting Lettuces, Pickling Spiced Cider Vinaigrette

Study Of Beets

Red, Chiogga, Golden, Sweet Onions, Watercress, Tarragon Vinaigrette

Pasta/Risotto

Free Form Tuscan Style Ravioli, Butternut Squash, Roasted Garlic, Mascarpone, Hazelnuts, Sage, Brown Butter

Wildé Mushroom Risotto, Porcini, Shallot, Garlic, Fresh Thyme, Vermouth

Entrees

Rocky Mountain Lamb Three Ways, Fresh Mint Chimichurri

Grilled, Elk Rack Chop, From Fruit Way, Preserved Montmorency Cherries, Demi Glace, Ruby Port

French Steel Skillet, Utah Red Trout Filet, Cornmeal Crust, Maple Mustardseed Vinaigrette

Sides

Fall Harvest Cast Iron Skillet Roast of Gourds, Spuds, Tubers, Funghi, Chestnuts

Corn Pudding "With The Works", Baked In Corn Husks

Desserts

Pumpkin Tiramisu, Mulling Spices, Park City Coffee Roasters Espresso, Frangelico

Chocolate Chocolate Chocolate-Featuring MillCreek Cacao Roasters, Warm, Melty, Frozen, Powder, Dirt

Bread

Buttermilk Country Biscuits

Farm Bread, Local Real Salt

Planning, Shopping, Organization, Preparation, Cooking, Serving, and Kitchen Clean Up.

Menu items & ingredients subject to change based on quality, availability, and forces of nature.