

# WORLD KITCHEN

## Private Chef Services

### Sample Menu Ideas

(Chef David's Menu Brainstorming & Things We Have Done By Category)  
This List Is In The Works-Stay Tuned For Updates Please

### Menu Items

#### **Cold Hors d'oeuvres, Tapas, Appetizers, Small Plates**

(Mostly Fancier Items From Tasting Menus)

Vietnamese Market Style, Fresh Spring Rolls, Shrimp, Char Siu Pork, Or Veggie, Saigon Peanut Sauce  
Chile Garlic Marinated Chicken Thighs, Crispy Noodles, Saigon Hoisin Sauce  
The Big Sphere With The Sea Floor, Crispy Thing, New Zealand Salmon Tartare, Salmon Eggs,  
"Champagne & Oysters", Traditional Accompaniments, Taylor Farms, Washington State  
New Zealand King Salmon Tartare, With The Works, Aromatics, Flatbread  
Foie Gras Torchon, HomeMade Cherry Relish, Brittany Sea Salt, Shaved Poor Man's White Truffles  
New England Seared Scallop, Ragout of Lobster, Sweet Peas, Leeks, French Black Truffle  
Santa Barbara Uni, Shiso Mint Leaf, Tempura Mayan Sweet Onion  
Albacore Tuna Carpaccio, Vietnamese Granny Smith Apple Salad  
Salmon Belly Sashimi, Fennel & Satsuma Tangerines, Tangerine Ginger Sorbet  
Foie Gras Torchon, Black Truffle, Bing Cherry Chutney, Rustic Bakery Fleur de Sel Crackers  
Spanish Mackerel, Mortar & Pestle Paste, Asian Sauces & Spices, Pickled Maitake  
Toy Box Tomatoes, Castelvetrano Olives, White Anchovy, Fresh Marjoram  
Salmon Sunny Side Up, Sweet Corn Sea Urchin Custard "In The Shell"  
Watermelon Squared, Watermelon Radish, Vidalia Onion, Mortar & Pestle Vinaigrette  
Hamachi Belly, Honeycrisp Apple, Crispy Shallots, Asian Sauces & Spices  
Live Scallops, Served Sashimi Style, Garlicky Kaffir Lime Paste  
Maine Scallop Sashimi, Uni Sauce, Fleur de Sel, "Backwards Egg"

#### **Hot Hors d'oeuvres, Tapas, Appetizers, Small Plates**

(Mostly Fancier Items From Tasting Menus)

Korean Town Pork Short Ribs, BabyBack Short Ribs, Bulgogi Sauce, Sesame Seed  
Waygu Beef Sliders, Caramelized Onions, Farmhouse Cheese, World Kitchen Pickles  
Satay, Roasted Chicken Thigh Skewers, Peanut Sauce, Hoisin Sauce  
Saigon Spring Rolls, Crispy Pork & Shrimp Spring Rolls, Dipping Sauces, Lettuce, Asian Herbs  
Thai Curry Lobster Custard "In The Shell", Lobster Ragout, Thai Basil  
New England Scallops & Maitake Mushroom Bake  
Indian Cauliflower Lettuce Wraps, Coriander & Chile Cauliflower, Crispy Noodles, Scallion Hoisin Sauce  
New England "Picard Pot Au Feu", Mussels, Pork Belly, Fennel, Tarragon, Garlic Toast  
Maine Scallops, In The Shell, Green Curry, Melted Leeks  
New England Scallops, Sweet Pea Vichyssoise, Salt Lake City Farmers Market Vegetable Ragout, Tarragon

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

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