



*2017 Rates for Private Chef Services*

**IN-VILLA DINING**

| <b>Executive Chef Dinners</b>                  |                  |         |
|------------------------------------------------|------------------|---------|
| Tasting Menu - Six Courses                     | \$175 per person | page 2  |
| Tasting Menu - Four Courses                    | \$145 per person | page 2  |
| Tasting Menu - Three Courses                   | \$125 per person | page 2  |
| <b>Casual Dining</b>                           |                  |         |
| Family Style Dinner                            | \$95 per person  | page 7  |
| <b>Chef Delivered Meals - Heat &amp; Serve</b> |                  |         |
| Italian Comfort                                | \$75 per person  | page 9  |
| French Style                                   | \$75 per person  | page 9  |
| Pan Asian                                      | \$75 per person  | page 9  |
| California Cuisine                             | \$75 per person  | page 9  |
| Wine Country Barbecue                          | \$75 per person  | page 9  |
| Southwestern & Tex-Mex                         | \$75 per person  | page 9  |
| <b>Chef Prepared Meals - Ready to Cook</b>     |                  |         |
| Wagyu (American Kobe) Steak Grill Pack         | \$95 per person  | page 17 |
| Prime Steak Grill Pack                         | \$85 per person  | page 17 |
| Gourmet Steak Grill Pack                       | \$75 per person  | page 17 |
| Seafood Grill Pack                             | \$75 per person  | page 17 |
| Gourmet Chicken Grill Pack                     | \$65 per person  | page 17 |



## 2017 Rates for Private Chef Services

(MINIMUM OF 4 GUESTS)

| Executive Chef Dinners       |                  |
|------------------------------|------------------|
| Tasting Menu - Six Courses   | \$175 per person |
| Tasting Menu - Four Courses  | \$145 per person |
| Tasting Menu - Three Courses | \$125 per person |

Prices do not include tax or gratuity, which will be added on to the final bill.

All Executive Chef Dinners include:

- Personalized menu development
- Elegant plateware, floral table decor, printed menus and table setup
- Professional chef on site
- Chef sourced ingredients to ensure the highest quality of food with an emphasis on local, seasonal and sustainable
- Optional customized wine pairings
- Ample staff to ensure the highest quality of food and service
- Setup, cleanup and trash removal

*Our most popular and recommended dining option! The Executive Chef Dinner is a seated dining experience for guests who want a truly luxurious gastronomic evening during their stay in Wine Country. You can choose anywhere between three to nine courses. Customize the dinner menu to your guests' preferences by browsing our sample menus, perusing our [website](#) for ideas, or personally working with our chef.*

### **Chef's Choice Option**

*Our favorite option for adventurous epicureans! Tell us how many courses you would like, your likes/dislikes, and any dietary restrictions, and our chef will design a custom menu for you. Allow our chef to surprise you with a creative and memorable dinner with the most seasonal, local ingredients available.*



## Executive Chef Dinner Sample Menu

-First-

Buffalo Milk Burrata and Preserved Tomatoes  
Sunflower Seed, Olive Oil Toast

-Second-

Cold Corn and Avocado Soup  
Espelette, Crispy Corn and Petroni Olive Oil

-Third-

Rosti Day Boat Scallops  
Quinoa Tabouleh and Chardonnay Brown Butter

-Fourth-

Fresh Ramen Noodle Carbonara  
Pancetta, Green Onions, 63° Egg

-Fifth-

American Wagyu Flat Iron Steak  
Duck Fat Pommes Frites, Romanesque Cauliflower and Wild Mushrooms

-Final-

Caramelized Pineapple  
Candied Pine Nuts and Creme Fraiche Ice Cream



## Executive Chef Dinner Sample Menu

-First-

Micro Green Salad  
Cold Saffron Carrots and Green Garlic Creme Fraiche

-Second-

Slow Cooked Miso Salmon  
Beet Risotto and Shaved Asparagus

-Third-

Pan Fried Pork Belly  
Cheddar Grits, Carrot Chips and Chives

-Final-

Chocolate Cardamom Cake  
Coconut Panna Cotta and Lemongrass Caramel



## Executive Chef Dinner Sample Menu

-First-

Miso Apple Mache Salad  
Togarashi Macadamia and Crispy Corn

-Second-

Sumac Encrusted Lamb Sirloin  
Fried Gnocchi, Compressed Beets and White Truffle Cream

-Final-

Sous Vide Butter Apple  
Carrot Cake Croutons and Strauss Ice Cream



## *2017 Rates for Private Chef Services*

(MINIMUM OF 4 GUESTS)

| <b>Executive Chef Add-on Appetizers</b> |                                |
|-----------------------------------------|--------------------------------|
| Artisan Cheese Platter                  | \$15 per person                |
| Charcuterie Platter                     | \$15 per person                |
| Hors D'oeuvres                          | \$10 per person, per selection |

Prices do not include tax or gratuity, which will be added on to the final bill.

Artisan Cheese Platter - an assortment of local cheeses with select accouterments

Charcuterie Platter - salumi and cured meats with Della Fattoria grilled bread and olives

### **Hors D'oeuvres Menu**

Valley of the Moon Insalata Caprese - Our rendition of the classic Mozzarella and Tomato Salad

Baked Mushroom Ravioli - Porcini Mushroom Ragout in a Baked Egg Ravioli with Truffle Cream

Crispy Polenta Cakes - Laura Chenel Chèvre and Herbed Tomato Jam

Bodega Bay Salmon Rillettes - Smoked Bodega Bay Salmon with Bellwether Farms Creme Fraiche, Lemon and Chives

B.L.T. Bites - Slow Roasted Petaluma Pork Belly on Della Fattoria Crostini with Tomato Jam and Micro Arugula

Miso Chicken Arancini - Creamy Miso Risotto Spheres Filled with Grilled Chicken and Breaded with Panko

Crispy Chicken Slider - Crispy Fried Chicken on Sweet Hawaiian Buns with Meyer Lemon Buttermilk Purple Cabbage

Flank Steak Kebabs - Ponzu Marinated Steak, Toybox Tomatoes, Peppers, Cilantro Chimichurri



## 2017 Rates for Private Chef Services

(MINIMUM OF 5 GUESTS)

| Casual Dining       |                 |
|---------------------|-----------------|
| Family Style Dinner | \$95 per person |

Prices do not include tax or gratuity, which will be added on to the final bill.

All Family Style Dinners include:

- Personalized menu development
- A choice of salad or soup, a main entree with two vegetable sides, and dessert
- Professionally trained chef on site
- Chef sourced ingredients to ensure the highest quality of food with an emphasis on local, seasonal and sustainable
- Setup, cleanup and trash removal

*This is a perfect option for an arrival dinner to start off your stay in Wine Country. The Family Style Dinner is a more relaxed and casual dining experience that allows you to enjoy a professionally prepared dinner in the comfort of your residence. Customize the dinner menu to your guests' preferences by choosing a salad or soup to start, an entree with sides, and a dessert.*



## *2017 Rates for Private Chef Services*

### **Family Style Dinner Menu**

#### Salad/Soup - **Choose One (1):**

Farmer's Market Salad - Seasonal vegetables and balsamic vinaigrette  
Grilled Caesar Salad- Crispy romaine with cherry tomatoes and caesar dressing  
Baby Arugula Salad - Sherry bacon vinaigrette, figs, and chèvre  
Lemon Cucumber Gazpacho - A summer classic with refreshing cucumbers  
Roasted Squash Soup - Caramelized acorn squash with creme fraiche and chives  
Vichyssoise - Cold potato and leek soup perfect for a hot California night

#### Entree - **Choose One (1):**

Pesto Penne - Basil and arugula pesto tossed with penne and topped with Parmesan cheese  
Wild Mushroom Tortellini- Fresh egg pasta filled with wild mushrooms in a truffle cream sauce  
Pasta Bolognese - Grass fed beef and heirloom tomato ragout on your choice of pasta  
Slow Roasted Chicken - Herb roasted chicken with rice pilaf  
Pan Roasted Pork Tenderloin - Garlic and thyme marinated pork with garlic mashed potatoes  
Grilled Tri-Tip - Grilled succulent steak with rosemary fingerling potatoes or garlic mashed potatoes

#### Vegetable Side - **Choose Two (2):**

Grilled Squash - Grilled zucchini and seasonal vegetables in tarragon vinaigrette  
Saffron Carrots - Organic Carrots cooked slowly with saffron butter  
Roasted Broccolini - Char-grilled with a soy black garlic marinade  
Peas & Carrots - Sweet peas and carrots with herbs and garlic  
Brussels sprouts - Oven roasted with maple syrup and bacon  
Asparagus - Simply grilled with meyer lemon oil and sea salt  
Whole Roasted Cauliflower - Oven roasted with olive oil and our house seasoning  
Green Beans - Served with crispy garlic, lemon and almonds  
Minted Greens - Peas, Favas and Edamame with mint and olive oil

#### Dessert - **Choose One (1):**

Brown Butter Cake - Moist brown butter cake with vanilla ice cream  
Seasonal Fruit Parfait - The freshest fruit of the season with layers of whipped maple creme fraiche  
Sonoma Cheesecake - Bites of light and creamy cheesecake with fruit coulis and strawberries  
Ten Bean Vanilla Pot de Creme - Sonoma County cream with copious amounts of vanilla beans



## *2017 Rates for Private Chef Services*

(MINIMUM OF 6 GUESTS)

| <b>Chef Delivered Meals - Heat &amp; Serve</b> |                 |
|------------------------------------------------|-----------------|
| Italian Comfort                                | \$75 per person |
| French Style                                   | \$75 per person |
| Pan Asian                                      | \$75 per person |
| California Cuisine                             | \$75 per person |
| Wine Country Barbecue                          | \$75 per person |
| Southwestern & Tex-Mex                         | \$75 per person |

Prices do not include tax or gratuity, which will be added on to the final bill.

All Chef Delivered Meals include:

- Personalized menu development
- Chef sourced ingredients to ensure the highest quality of food with an emphasis on local and sustainable

*Have our chefs deliver a professionally prepared dinner to your villa, vacation rental or home. Your meal will arrive with heating instructions so all you need to do is heat and serve at your convenience.*



## Italian Comfort Menu

Garlic Butter Sourdough Bread

Tuscan Kale Salad  
Tomato, Olives, Feta and Creamy Vinaigrette

Cal-Italian Lasagne  
Fresh Egg Pasta, Bellwether Farms Ricotta, Grass-Fed Beef Bolognese

Grilled Asparagus  
Roasted Mushrooms and Truffle Oil

Tiramisu  
Ladyfingers, Mascarpone, Zabaglione, Espresso



## French Style Menu

Artisan Baguette and Cheese  
Brillat-Savarin Triple Creme Brie, Fig Compote

Lyonnaise Salad  
Arugula, Bacon Lardons, Sous Vide Egg, Croutons

Cassoulet  
Duck Confit, Chicken Thighs, White Beans, Carrots

Haricot Verts  
Meyer Lemon, Shallots

Apple Tarte Tatin  
Local Apples, Puff Pastry, Vanilla Ice Cream



## Pan Asian Menu

### Thai Salad

Napa Cabbage, Shredded Carrots, Peanuts, Miso Ginger Dressing

### Potstickers

Chicken, Pork or Vegetable, Yuzu Ponzu Dipping Sauce

### Crispy Citrus Chicken

Sweet Orange Dressing, Green Onions

or

### Stir Fry

Flank Steak, Peppers, Onions, Boc Choy

### Jasmine Rice

Butter and Tamari

### Thai Tea Pot de Creme

Sesame Brittle



## California Cuisine Menu

Fig and Baby Arugula Salad  
Chèvre and Spiced Pecans

Slow Roasted Pork Loin  
Herbed Heirloom Tomato Ragu

Grilled Vegetable Farro Salad  
Zucchini, Peppers, Onions, Carrots

Whole Roasted Cauliflower  
Sweet Miso Rub and Toasted Almonds

Fresh Berry Parfait  
Whipped Creme Fraiche and Hazelnut Gianduja



## Wine Country Barbecue Menu

Mixed Green Salad  
Balsamic Vinaigrette and Farmer Market Vegetables

Grilled Rib Roast or Grilled Chicken  
Sonoma Barbecue Sauce

Mashed Potatoes  
Crispy Garlic and Creme Fraiche

Grilled Vegetable Succotash  
Corn, Peppers, Zucchini

San Fransisco Chocolate Fudge Brownies  
Three Twins Mint Confetti Ice Cream



## Southwestern & Tex-Mex Menu

Add Chips & Dips (\$10 per person supplemental)  
Guacamole, Roasted Pepper Hummus, & Salsa Crudo

### Fajitas

Ponzu Marinated Hangar Steak or California Fennel Pollen Chicken  
Served with Corn or Flour Tortillas, Grilled Peppers and Onions, Shredded Cheese, Creme  
Fraiche, Green Onions, Hot Sauce

Southwestern Greens Salad with Roasted Corn, Avocado, Tomatoes,  
Chipotle Cheddar Dressing

Cilantro Lime Rice Pilaf and Black Beans

Cheesecake with Blueberry Lime Compote



## 2017 Rates for Private Chef Services

(MINIMUM OF 4 GUESTS)

| Chef Prepared Meals - Ready to Cook    |                 |
|----------------------------------------|-----------------|
| Wagyu (American Kobe) Steak Grill Pack | \$95 per person |
| Prime Steak Grill Pack                 | \$85 per person |
| Gourmet Steak Grill Pack               | \$75 per person |
| Seafood Grill Pack                     | \$75 per person |
| Gourmet Chicken Grill Pack             | \$65 per person |

Prices do not include tax or delivery charge, which will be added on to the final bill.

All meals include:

- Chef sourced ingredients to ensure the highest quality of food with an emphasis on local and sustainable

*Chef Prepared Meal Packages are perfect for those who prefer the execution more than the preparation of exquisite meals. Our chefs will deliver all the ready-to-cook ingredients necessary for you to delight your family and friends with a gourmet dinner. We'll marinate the proteins and prepare the side dishes.  
Just put on your apron and fire up the grill!*



## Grill Pack Menu

### Main Item **(Choose One)**:

Wagyu (American Kobe) Steak, Prime Steak, Gourmet Steak, Seafood, or Chicken

### Sides **(Choose Three)**:

Romaine Caesar Salad with Toybox Tomatoes and Herbed Croutons  
Mixed Greens Salad with Balsamic Vinaigrette  
Baby Arugula Salad with Pecans, Red Onion, Strawberries and Citrus Vinaigrette  
Truffled Mashed Potatoes with Roasted Garlic  
Baked Potatoes with Creme Fraiche and Chives  
Rice Pilaf with Carrots and Parsley  
Garlic Roasted Broccoli  
Grilled Asparagus with Meyer Lemon  
Grilled Seasonal Vegetables with Herb Butter  
Roasted Green Beans with Caramelized Onions

### Dessert **(Choose One)**:

Brown Butter Cake with Salted Caramel Ice Cream and Berries  
Carrot Cake with Cream Cheese Frosting and Candied Walnuts  
Cheesecake with Fruit Coulis and Strawberries  
Seasonal Fruit Pie with Vanilla Bean Ice Cream  
Decadent Chocolate Brownies with Ganache  
Chocolate Mousse Parfait with Whipped Creme Fraiche