



## **MULBERRY HOUSE RESTAURANT**

### **Personal Chef Menu:**

*Invite one of our Chef's into your home for a special evening of private dining to celebrate an anniversary, host a milestone birthday dinner or have a stress-free dinner party. Choose your perfect menu! It will be our pleasure to cater to your tastes and memories.*

#### **Option 1: (5) Course Tasting Menu @ \$85 per person plus Tax**

**1<sup>st</sup> Course:** Truffle Potato Leek Soup with Herbal Croutons & Oyster Mushrooms

**2<sup>nd</sup> Course:** Beef Carpaccio with Arugula, Artichoke Hearts, Sun Dried Tomatoes, & Olive Oil

**3<sup>rd</sup> Course:** Pan Seared Scallops with Celery Root Puree, Roasted Asparagus, Julienned Carrots, & Caramelized Shallot Sauce

**4<sup>th</sup> Course:** N.Y. Strip Steak with Garlic Mashed Potatoes, Haricot Vert, & Poivre Sauce

**5<sup>th</sup> Course:** Lime Tart Brulee with Raspberry Sauce & Whipped Cream

#### **Option 2: (7) Course Tasting Menu @ \$110 per person plus Tax**

**1<sup>st</sup> Course:** Butternut Squash Soup with Croutons & Roasted Broccoli Florets

**2<sup>nd</sup> Course:** Potato Gnocchi with Wild Mushroom Mouse & Parmesan Cheese

**3<sup>rd</sup> Course:** Grilled Shrimp & Crab Salad Duet with Scallions & Carrots, Chipotle Aioli & Avocado

**4<sup>th</sup> Course:** Pan Roasted Halibut with Potato Bacon Galette, Spinach & Tomatoes & Caper Buerre Noisette

**5<sup>th</sup> Course:** Seared Filet Mignon with Truffle Mashed Potatoes & Peas, Asparagus & Bearnaise Sauce

**6<sup>th</sup> Course:** Mango Sorbet

**7<sup>th</sup> Course:** Chocolate Duet with Chocolate Tart & Chocolate Terrine, Port Fired Blueberries, White & Dark Chocolate Sauce