

Dinner with a former Executive Chef to the President and First Family
Camp David Executive Chef – White House Sous Chef

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**Polenta Squares with Mushroom Ragu
Savory Mini-Blue Cheese Cakes with Port Reduction
Hot Tomato Tart Appetizers**

Champagne or Sparkling Apple Cider Toast

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San Pellegrino with Lemon Zest

Tomato Basil Soup with Spanish Aged Manchego Grilled Cheese Sandwich

Caesar Salad prepared Live, tableside with Baked Specialty Garlic Crouton Circle
Crisp Romaine frond on chilled glass

Strawberry/Raspberry Granita - Lemon, Lime effervescence

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Gourmet Artisanal Breads/Muffins served with Roasted Garlic Butter, European or Pumpkin Butter
Private Choice of Select Wines from BYOB

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Executive Chef's personal cut Filet Mignon over local Cheddar Cheese Grit cake, Ham hock &
Greens with Lake Caught Catfish Jumbo Lump Back Fin Crab Cake and Lobster Brochette – Pimiento
Cheese Savory/Demi-Glace

Caribbean Butter Bronzed, Dark Rum flamed Chicken Breast w/Grilled Pineapple over Sweet Potato
Mash, Plantain Chip, fresh Jamaican Jerk Mango, Kiwi, Papaya salsa - Banana Cream Foam

Norwegian Salmon Steak with Tender Herb Béchamel Sauce
Shrimp Scampi and Lobster Medallion over Portabella Long Grain Rice

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Cheesecake Spanish Flan in Black Cherry Pomegranate and White Marshmallow Sauces
Lindt Swiss Gaufrette with Fresh Berries and Spearmint
Chocolate Cakette and Pulled Sugar

Coffee, Tea, Grand Marnier and Port

90.00 per person - prix fixe +nc tax @ 6.75% + @ 18% added

Certified Executive Chef Martin CJ Mongiello, Sous Chef Stormy LeAnn Mongiello, Certified Household
Manager Allan Miller, Bartender and Waiter Robbie Mancuso, Cook Apprentice James Blakely