**tarragoncatering@gmail.com ⧫ 43 Kingsport Dr. South Elgin, IL 60177⧫ (630) 624-4272**

Tarragon Catering

**www.tarragoncatering.vpweb.com**

Butter Poached Scallops in a Citrus Sherry Vinaigrette with Tobika Caviar and Fresh Chives

(Focusing on poaching basics and vinaigrette preparation essentials as well as some decorative plate garnishing techniques)

Cod and Fennel En Papillote finished with a Crab Dill Beurre Blanc Sauce and Truffle Oil

(Focusing on a simple, yet impressive way to prepare fish for a clean and flavorful presentation. Paired with a Beurre Blanc sauce (classic butter sauce to demonstrate the basics of emulsifying and the mounting of sauces)

Prosciutto wrapped pan seared Salmon stuffed with a Herbed Shrimp Mousse and paired with a Roasted Red Pepper Sauce and a drizzle of Basil Oil

(Focusing on pan searing and stuffing all types of meat as well as barding and larding which are cooking techniques to add flavor as well as moisture to your meats. The sauces demonstrate the basis of pureed sauces and infused oils)

