

## *Sample Tailored Menu*

### *Amuse Bouche*

**Sesame Cucumber Raspberry**  
*english cucumber, goat cheese, balsamic glaze*

### *First Course*

**Roasted Potato & Leek Soup**  
*chard leeks, rustic potato, parsnips, onions, celery, garlic*

### *Entree*

*(entrance into the meal)*  
**Poulet au Pea Burrata**  
*braised chicken, split peas, arugula, burrata, candied tomatoes*

### *Main Course*

**Moroccan Herb Lamb**  
*brioche, mint, parsley, thyme crusted lamb, charred eggplant puree, pickle cucumber, couscous, roasted red bell pepper, spice yogurt*

### *Dessert*

*(deservir to clean the table)*  
**Raspberry Ganache Cheesecake**  
*white chocolate, soft greek ganache, raspberry, candied pistachio crumble*



**Savoir**  
PERSONAL CHEF SERVICES