

CHEF BEAU'S KLEAN KITCHEN

Winter / Fall 2020-21 Plated Meal Options

4-Course Dinner Party Selections

Select 1 from each Section

Starter

Bacon-wrapped Scallop topped w/ a Roasted Poblano and Papaya relish

*North African spiced, then seared Yellow fin Tuna, garnished w/ a spicy
Apple Salsa, served on a Sweet Potato Crisp*

Chorizo De Largarto (Alligator) Cumin Oil, Spanish Mustard Sauce w/ Pickled Red Onions

Check w/ the Chef for availability & \$\$

Salad

*Candied Pears w/ fresh Arugula, topped with "wasted" Tart Michigan Cherries, Candied Walnuts, Spanish Manchengo Cheese, finished with a
fresh squeezed Mango Vinaigrette*

*Spinach Salad with candied Pecans, Danish Blue Cheese, Honey Crisp Apples "wasted" Tart Michigan Cherries served with
a fresh squeezed Lemon Vinaigrette*

*Poached, then Roasted Beets, served on a bed of Arugula w/ Red Onion Slivers and Pistachio Crusted Goat Cheese
drizzled w/ a Fig Balsamic Vinaigrette*

*Organic Heirloom Tomatoes, Basil, Imported Buffalo Mozzarella, Black Truffle Oil Drizzle, Tamarind Balsamic Reduction, sprinkled w/ crushed
Hawaiian Pink Sea Salt*

Entrees

Seafood or Chicken - Cajun Paella, Jambalaya, or Gumbo

Wild Caught Sea Bass w/ a North African Rub, Steamed, then "caramelized" Honey Salted Brussel Sprouts & "Buttery" non-dairy Garlic Roasted Fingerlings

Wild Caught Halibut w/ a Spicy Chorizo crust served w/ Organic Asparagus, Portobello, Manchego, and Garlic Saffron Risotto

*Wild Caught Red Snapper (Mahi Mahi or Organic Chicken Breast can be a substitute) served Manzanillo Style w/ Roasted Seasoned Organic Veg (Carrots,
Cauliflower, & Zucchini) & Organic Seasoned Red Potatoes*

Organic Salmon from New Zealand w/ Ancho Chili and Cilantro Coconut Cream Sauce served w/ Garlic Brussel Sprouts and Wisconsin Wild Rice

Beef Tenderloin (Grass fed,) w/ Celtic Sea Salt and Tri-Pepper rub served w/ Roasted & Seasoned Haricots Verts and an Organic Sweet Potato Wedge

Moroccan Spiced Rack of Lamb (choose a veg & starch) Organic New Zealand Baby Lamb Chops w/ a Fresh Mint & Honey Sauce (choose a veg & starch)

Bulgarian Feta and Pistachio Crusted Pork Chop, served w/ Honey-salted Brussel Sprouts and a seasoned Sweet Potato halve

Desserts

"Pick your Fruit" Cobbler

Served w/ Coconut Vanilla Ice Cream

(Vegan)

Flourless Chocolate Cloud Cakes w/ Fresh Berries Macerated in Agave Nectar

Chef Beau's version of the Famous French Restaurant Le Titi de Paris, formerly of Arlington Heights, IL

Toasted Coconut Banana Cream Pie (Vegan)

French Silk Pie (Vegan)