



THE FINE DINING CHEF

Smoke & Finesse

AN INTIMATE PRIVATE DINING EXPERIENCE

A four-course tasting centered on smoke as a refined technique

COURSE I

Cold-Smoked Goat Cheese Tartlet

micro herbs · smoked sea salt · crisp shell

COURSE II

Compressed Pear & Baby Spinach

candied walnuts · sherry vinaigrette · subtle smoke

COURSE III

Applewood-Smoked Chicken Roulade

natural jus · whipped Yukon Gold potatoes · crisp skin

COURSE IV

Vanilla Bean Crème Brûlée

slow-baked custard · brûléed sugar

PREPARED & PRESENTED BY

Chef Carlton Blair

Kindly inform us of any allergies or dietary preferences prior to service.