



THE FINE DINING CHEF

CULINARY EXCELLENCE. SMOKED TO PERFECTION.

PRIVATE DINING — EXPERIENCE —

Intimate. Personalized. Unforgettable.

A bespoke four-course dining experience
designed for intimate gatherings, celebrations,
and unforgettable evenings.



WELCOME COURSE

Choose One

ARTISAN BREAD PROGRAM

A curated bread service featuring
your choice of artisan breads served
with cultured butter and seasonal
accompaniments.



OR

CHEF'S TARTLET SELECTION

Choose one variety of elegant,
bite-sized tartlets (three per guest).

- Cold-Smoked Goat Cheese,
Honey & Pistachio
- Wild Mushroom & Thyme
- Roasted Tomato & Burrata
- Caramelized Onion & Gruyère



OR

OYSTERS ON THE HALF SHELL

Fresh oysters served with
classic accompaniments.

Choice of:

- Classic Mignonette
- Champagne Mignonette
- Lemon & Fresh Horseradish
- Smoked Cocktail Sauce



GARDEN COURSE

Choose One

COMPRESSED PEAR & BABY SPINACH SALAD

Goat cheese, candied pecans,
balsamic reduction.



OR

ARUGULA & ROASTED BEET SALAD

Goat cheese, citrus vinaigrette,
pistachios.



OR

CLASSIC CAESAR SALAD

Parmesan crisp, house-made
dressing, garlic croutons.



SIGNATURE ENTRÉE

Choose One



SIGNATURE SMOKED ANGUS BRISKET

Finished with our signature *Foie au Poivre* sauce.

Served with:

- Creamy Potato Purée
- Seasonal Vegetables

OR



APPLEWOOD SMOKED CHICKEN ROULADE

Herb cheese filling, smoked pan jus.

Served with:

- Herb-Roasted Fingerling Potatoes
- Seasonal Vegetables

OR



PAN-SEARED SALMON

Lemon beurre blanc.

Served with:

- Truffle Parmesan Risotto
- Seasonal Vegetables

OR



HERB-CRUSTED BEEF TENDERLOIN (PREMIUM UPGRADE)

Red wine demi-glace.

Served with:

- Creamy Potato Purée
- Roasted Asparagus



FINALE *Choose One*



VANILLA BEAN
CRÈME BRÛLÉE



VANILLA BEAN
PANNA COTTA
Seasonal fruit compote
and crisp garnish.



KEY LIME PIE
Graham cracker crust,
whipped cream.



SEASONAL
FRUIT TART
Fresh seasonal fruits
in a buttery tart shell.

OPTIONAL ENHANCEMENTS



CURATED WINE PAIRINGS

Expertly selected wines to
complement each course.



SIGNATURE MOCKTAILS

Handcrafted non-alcoholic
pairings.



PREMIUM CHINA & FLATWARE

Elevate your table with
timeless elegance.



PROFESSIONAL TABLE SERVICE

Impeccable service for a
seamless experience.



PERSONALIZED PRINTED MENUS

A custom touch for your
special occasion.

EXPERIENCES BEGIN AT

\$125

PER GUEST

Pricing varies based on menu
selections, guest count,
and enhancements.

*Crafted with smoke.
Served with excellence.*

LET'S CREATE SOMETHING
UNFORGETTABLE.

📞 469-591-7094

🌐 THEFINEDININGCHEF.COM

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📍 SERVING DALLAS-FORT WORTH
AND SURROUNDING AREAS

INTIMATE GATHERINGS. EXTRAORDINARY FOOD. LASTING MEMORIES.