WASHINGTON D.C.
STARRED JOURNEY
Tasteful Experience

NINE-COURSE PRIVATE CHEF EXPERIENCE

AN EXCEPTIONAL CHEF-LED TASTING

A complete culinary journey with signature tableside presentations.

COURSE I
Osetra Caviar Amuse-Bouche
Potato blini, crème fraîche, chive, and lemon zest.
OPTIONAL WINE PAIRING | Ruinart Blanc de Blancs Champagne - Champagne, France

COURSE II
Burrata & Heirloom Tomato
Creamy burrata, heirloom tomatoes, basil oil, aged balsamic, and micro basil.
OPTIONAL WINE PAIRING | Henri Bourgeois Sancerre ES-56 - Loire Valley, France

COURSE III
Lobster Bisque
Silky lobster bisque finished with Cognac, crème fraîche, and a butter-poached lobster medallion.
OPTIONAL WINE PAIRING | Louis Jadot Pouilly-Fuissé - Burgundy, France

COURSE IV
Wild Mushroom Raviolo
Handmade raviolo with wild mushrooms, brown butter, Parmesan, and shaved black truffle.
OPTIONAL WINE PAIRING | Louis Jadot Savigny-Les-Beaune 1er Cru - Burgundy, France

COURSE V
Champagne & Meyer Lemon Sorbet
Fresh mint and citrus, designed to refresh the palate before the main course.

COURSE VI
Filet Mignon Steak Diane - Tableside Flambé
Prime beef tenderloin flambéed tableside with Cognac, Dijon mustard, shallots, mushrooms, and classic Diane sauce. Served with truffle potato purée, asparagus, and glazed baby carrots.
OPTIONAL WINE PAIRING | Château Lynch-Bages Pauillac - Bordeaux, France

COURSE VII
European Artisan Cheese Selection
Brie de Meaux, aged Manchego, and blue cheese with fig preserve, honeycomb, and toasted brioche.
OPTIONAL WINE PAIRING | Taylor Fladgate 20-Year-Old Tawny Port - Douro, Portugal

COURSE VIII
Vanilla Bean Panna Cotta - Pre-Dessert
Passion fruit, raspberry coulis, and delicate almond tuile.
OPTIONAL WINE PAIRING | Michele Chiarlo Nivole Moscato d'Asti - Piedmont, Italy

COURSE IX
Crêpe Ballon Rouge - Tableside Flambé
Fresh crêpes finished tableside with butter, caramelized sugar, fresh orange, and Grand Marnier, flambéed before the guests and served with vanilla bean ice cream.
OPTIONAL WINE PAIRING | Château Suduiraut Sauternes - Bordeaux, France

Would you like a custom menu and proposal? **REQUEST A PROPOSAL**

Tableside flambé is subject to venue and fire-safety approval.
Optional wine pairings. Menus and wines are subject to availability and dietary consultation.

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