CHEF KNOWS BEST

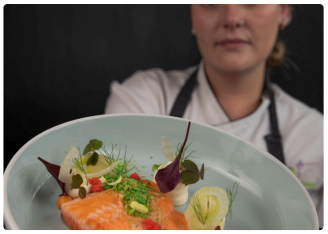
DON'T COOK, JUST BOOK



PLATED PRIVATE CHEF

FINE DINING CATERING






STARTERS

SEAFOOD & SIGNATURE

GRILLED SALMON FILLET

Pea puree; Pomegranate salad

CREAMY SPICED POLENTA

Slow braised cabbage; turmeric marinated shrimp

COB

Cauliflower puree; Barley; Lemon Puree; White wine sauce

GIN & TONIC CURED SALMON

Fennel and avocado cream

TUNA TARTARE

Wasabi cucumber; prawn cracker

MEAT

VENISON CARPACCIO

Pickled carrots; preserved mushrooms; mushroom puree

BEEF TARTARE

Parmesan curd; anchovy; garlic candy

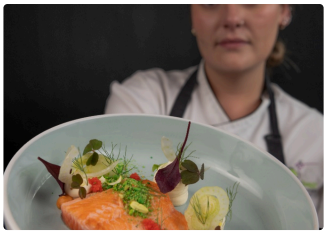
PORK TENDERLOIN

Wrapped in bacon; mushroom puree; pickled oyster mushrooms; crispy sage; jus

BEEF FILLET

Pea puree, gnocchi, heritage carrots






VEGETARIAN STARTERS

RAINBOW TOMATOES

Wasabi and herb yogurt sauce; Fennel spiced croutons; turmeric infused coconut oil

GOATS CHEESE & ONION PARCELS

Phyllo pastry; Bell Pepper puree; micro green salad

BRAISED LEEKS

Ginger and miso vinaigrette; sesame salsa; quail eggs; pickled onions

GRILLED HERB & CUCUMBER SOUP

Sourdough croutons

ROASTED SWEET CORN SOUP

Crispy tarragon polenta; baby corn; smoked grape seed oil

RICOTTA & PECORINO PASTA

Stuffed pasta; sage and butter sauce

CARAMELIZED OYSTER MUSHROOMS

Sweet and spicy miso vinaigrette; salted roast pumpkin seeds; quail eggs

RATATOUILLE STACK

Poached egg

CHICKPEA & COUSCOUS SALAD

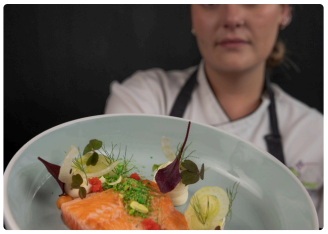
Toasted pumpkin seeds; pomegranate seeds; creamy avocado dressing; mint coriander chutney

TOMATO SOUP

Mozzarella tortelloni

CHEF KNOWS BEST
DON'T COOK, JUST BOOK






MAIN COURSES

FISH

ATLANTIC SALMON

Potato rosti; Tomato fondue; butter sauce; fennel

COD

Minted pea puree; butter poached shelling peas; cucumber; Pickled sea asparagus and pea shoots

BLACK BASS

Scallions; asparagus; beetroot; purple radish micro greens, curry sour cream; Pomegranate soy molasses

VEGETARIAN MAINS

CHARRED CARROTS

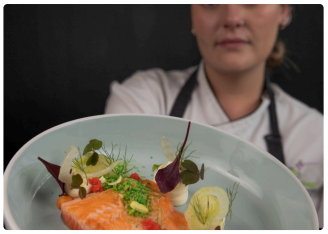
Muscatel vinegar gel; Puffed wild rice; Celeriac Puree; White cabbage; Chicken jus

GOATS CHEESE GNOCCHI

Beetroot puree; pickled beetroot; watercress puree; dried goats cheese

CHEF KNOWS BEST
DON'T COOK, JUST BOOK






MEAT MAINS

BEETROOT & APPLE WINTER SALAD

Pan fried duck breast; cherry and walnut sauce

GRILLED DUCK

Maple squash puree, cranberry gel, potato confit

PAN SEARED DUCK BREAST

Smoked goats cheese and garlic tart; fermented plum relish; duck sauce

STUFFED CHICKEN BREAST

Pine nut and sundried tomato stuffed; creamed wild spinach; crispy pancetta

ROAST CHICKEN BREAST

Spiced eggplant puree, roasted carrot and green Harissa

RIB EYE

Fondant potato; sprouting broccoli; Perl las Crumble (blue cheese)

SZECHUAN PEPPER CURED PORK CHOP

Parmesan potato Croquettes, beetroot ketchup with a peppercorn sauce

AGED SIRLOIN

Butternut squash puree; apple-blackcurrant jus; Hazelnut croquette

SEARED FILLET

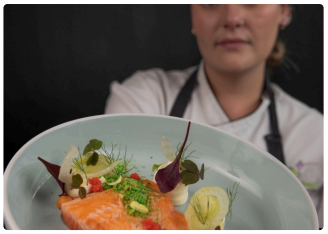
Sweet potato – miso puree; sweetheart cabbage; quinoa cooked in chicken glace; Mango chutney

BEEF FILLET

Wasabi mash potatoes; oyster mushrooms; Beef jus

SLOW ROASTED PORK RIBEYE






DESSERTS

FRUITY AND LIGHT

LIME PANNA COTTA
Mango and pineapple concasse; crisp meringue drops

BLACKBERRY CHEESECAKE
White chocolate cream; almond sponge; Berry gel

HONEY CAKE
Sour cream; Persimmon sorbet; Honey comb

CARAMELISED CHOUX PASTRY
Blood orange; lime Crème Diplomate; Blood orange sorbet

CLEMENTINE & BASIL MOUSSE
Clementine sorbet; Swiss Meringue

RIESLING POACHED PEAR
Maple syrup; Sweet pastry tart

PASSIONFRUIT CREAM TARTLET
Lemon cream; blueberries; mint; torched meringue

CHEF KNOWS BEST
DON'T COOK, JUST BOOK

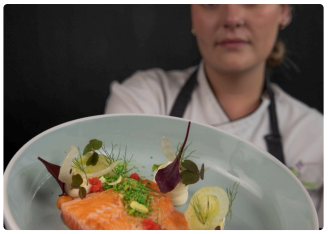
CHOCOLATE AND HEAVIER

DARK CHOCOLATE TORTE
Orange gel; candied hazelnuts; orange ice cream

PECAN & COFFEE FRANGIPANE
Brown butter pear; café au lait sauce; pear compote; white chocolate crème diplomat

CAGED CHOUX BUN
Malted milk chocolate crème patissiere; malted cream cheese; glass biscuit






CHEF KNOWS BEST

DON'T COOK, JUST BOOK

BOOK YOUR PRIVATE CHEF

SHONNAY LANDMAN

+27 82 499 8842

info@chefknowsbest.co.za

www.chefknowsbest.co.za