

Chef Ana

Curated Dinner Menu Options

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Menu Option #1 "Fresh & Vibrant"

Italian vibe

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1ST AMUSE BOUCHE

Caramelized Pear Crostini

Blue cheese crumble, Thyme, Toasted Almonds

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Caramelized Pear Crostini

Blue cheese crumble, Thyme, Toasted Almonds

OR

Strawberry Bruschetta
Balsamic crème, Fresh Basil, Ricotta

2ND COURSE MAIN

Charred Halibut & Creamy Herbed Polenta

Blanched Asparagus, Tomatoes Basil Topping

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Charred Halibut & Creamy Herbed Polenta

Blanched Asparagus, Tomatoes Basil Topping

OR

Garlic Seared Scallops
Truffle puree, Wild mushrooms, Pesto dressing, Toasted Pine nuts

3RD COURSE INTERMEZZO SALAD

Fresh Citrus Salad

Arugula, Oranges & Grapefruit mix, Pistachio Tarragon Crumble, Citrus dressing

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Fresh Citrus Salad

Arugula, Oranges & Grapefruit mix, Pistachio Tarragon Crumble, Citrus dressing

OR

Tomato Burrata Carpaccio
Pomegranate crème, Walnuts, Fresh Basil

4TH COURSE DESSERT

Lemon Tiramisu

Mascarpone mousse, Lemon curd, Fresh mint

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Lemon Tiramisu

Mascarpone mousse, Lemon curd, Fresh mint

Menu Option #2 "Bright & Elegant"

Classic French vibe

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1ST AMUSE BOUCHE

Caviar vol au vent

Red Caviar, Cream Cheese, Puff pastry

1ST AMUSE BOUCHE

Caviar vol au vent

Red Caviar, Cream Cheese, Puff pastry

OR

Tuna Tartare
Avocado, Sesame Chili sauce, Fresh mango topping

2ND COURSE MAIN

Creamy Tarragon Shrimp

Basmati rice, Charred Almonds, Champagne Tarragon Sauce

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Creamy Tarragon Shrimp

Basmati rice, Charred Almonds, Champagne Tarragon Sauce

3RD COURSE INTERMEZZO SALAD

Sweet Beets Salad

Arugula, Goat cheese crumble, Charred Pistachios, Dijon vinaigrette

3RD COURSE INTERMEZZO SALAD

Sweet Beets Salad

Arugula, Goat cheese crumble, Charred Pistachios, Dijon vinaigrette

4TH COURSE DESSERT

Lemon Cheesecake mousse

Honey crumble, Creamy Mousse, Lemon curd, Fresh berries

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Lemon Cheesecake mousse

Honey crumble, Creamy Mousse, Lemon curd, Fresh berries

Menu Option #3 "Flavored & Hearty"

Middle East vibe

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Middle East vibe

1ST AMUSE BOUCHE

Garlic Hummus & Warm Pita

Olive oil, Spicy Roasted bell pepper, Pine nuts

1ST AMUSE BOUCHE

Garlic Hummus & Warm Pita

Olive oil, Spicy Roasted bell pepper, Pine nuts

2ND COURSE SALAD

Georgian Lobio

Red beans, Fresh cilantro, Pomegranate seeds, Walnuts, Spices

2ND COURSE SALAD

Georgian Lobio

Red beans, Fresh cilantro, Pomegranate seeds, Walnuts, Spices

3RD COURSE MAIN

Pistachio Crusted Lamb sirloin

Saffron Barberry Pilaf, Minted peas, Pomegranate dressing

3RD COURSE MAIN

Pistachio Crusted Lamb sirloin

Saffron Barberry Pilaf, Minted peas, Pomegranate dressing

4TH COURSE DESSERT

Warm Baklava & Lemon Ice Cream

Crispy Phyllo dough, Honey, Walnuts & pistachios

4TH COURSE DESSERT

Warm Baklava & Lemon Ice Cream

Crispy Phyllo dough, Honey, Walnuts & pistachios

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