

Chef's Home Dinners

When on vacation there is no better way to have dinner at home than to have it cooked and served to you. One of our talented culinary professionals will come to your house and cook for you and your guests making it an interactive evening. Your server will treat you so you can sit and relax.

Course One - Choose One

Five herb salad, baby lettuces, yogurt dressing
Warm beet & frisee, melted goat cheese
Lump crab cake, fennel salad
Whole leaf Caesar "our way"
Mussels in a smoked paprika & thyme broth
Warm Maryland crab dip with artichoke & toasted almonds
Shrimp cocktail, pickled vegetables, cocktail sauce
Oysters Rockefeller 1
Sanderling shrimp & crab chowder

(Can be served plated or family style)

Course Two - Choose One

Crispy Rockfish
Slow roasted 1/2 duck
Grilled NC pork chop
Seared sea scallops
Grilled NC shrimp
Nooherooka natural's prime Cut of Dry aged, Grass Fed Beef
Grilled blood-orange salmon~ fettuccine, tomato confit, house-made pesto cream
Butter squash risotto

(Can be served plated or family style)

Sides - Served Family Style (Choose Two)

Roasted Fingerlings
Black Garlic Smashed Potato
Green Beans
Anson Mills Speckled Grits
Collard Greens with bacon dressing

Course Three - Choose One

Chocolate & Ginger Pudding with Whipped Cream
Fudge Brownie Sunday
Homemade Vanilla Ice Cream
Caramel Cheesecake& Thyme Scented Strawberry Preserve
Chocolate Cake& Coco Nib
Warm Honey Crisp Apple Pie
Key Lime Pie
Toasted Marshmallow Meringue

\$50.00 Per Person

Tax and 20% Gratuity Additional

\$250.00 Chef's Fee

The chef is happy to work with you to customize to dietary requests. In order to properly schedule for your special event, we do request seven days advance notice. Confirmation is based on availability.