

# ELEGANT DINNER PARTY

## FIRST COURSE

Endive Salad with fresh pear, goat cheese & toasted walnuts, with a simple, elegant champagne dressing

## MAIN COURSE

Filet Mignon Tenderloin, cooked to perfection, served with a creamy delicious gorgonzola sauce and sauteed hericot verts with caramelized shallots and oven roasted cherry tomatoes, served with a side of Duchess Potatoes

## DESSERT

Chocolate Ganache Cake, this delectably, rich and delicious cake is served with a dollop of fresh whip cream



*EAT YOUR HEART OUT  
Kelly Lewis, Private Chef*