

ATLANTA



PERSONAL CHEF SERVICE

CHEF'S TASTING MENUS

An Evening in Six Courses

FALL · WINTER 2026

An elevated, multi-course dinner designed as a story told one plate at a time. Each tasting opens with an amuse-bouche and moves through five composed courses, cooked and served in the comfort of your home. Choose one of our signature themes below, or let our chefs create a tasting around your occasion, a cuisine you love, or a theme you've been dreaming up.

SIGNATURE TASTING THEMES

A Jurassic Experience

The Chef's Southern Tasting

Mabuhay · A Feel-Good Filipino Fare

FROM \$200 PER GUEST · 2 TO 8 GUESTS · \$500 MINIMUM

Chef's Tasting Menu

A Jurassic Experience

A PLAYFUL, PREHISTORIC TASTING

AMUSE-BOUCHE

SWEET TEA GELÉE

Pickled peaches and BBQ cricket

FIRST COURSE · THE BEGINNING

FOIE GRAS MOUSSE

Bergamot gelée, black pepper krumkake tuile, and sorrel

SECOND COURSE

SOUS VIDE CHILEAN SEA BASS

Oyster cream, crispy sweet potato, and sun-dried tomato jus

THIRD COURSE

HULI HULI SMOKED QUAIL

Banana leaf-steamed black rice, "Barbasol" coconut whip, toasted coconut, and pickled pineapple

FOURTH COURSE

CURRY-BRAISED OSSO BUCO

Walnut crumble, parsnip purée, charred shallot petals, and radish sprouts

FIFTH COURSE

CARDAMOM "RAPTOR EGG"

Ginger ice cream, kataifi nest, and passion fruit caramel

Menus are seasonal and may change with availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef's Tasting Menu

The Chef's Southern Tasting

A TASTE OF THE SOUTH

AMUSE-BOUCHE

CUCUMBER CRAB TERRINE

Miso-cilantro remoulade and lime corn purée

FIRST COURSE

GINGER ASPARAGUS SOUP

Black garlic jam "caviar" and crispy country ham goat cheese mousse

SECOND COURSE

SORGHUM-BRINED GRILLED HALF QUAIL

Red Sea Island baked beans and carrot & celery slaw

THIRD COURSE

CRISPY-SKIN MOUNTAIN TROUT

Smoked heirloom tomato Choron sauce, bacon-confit fava beans, and leek oil

FOURTH COURSE

AGED STRIP STEAK

Heirloom carrots, charred okra, and peanut Worcestershire sauce

FIFTH COURSE

BURNT SORGHUM & BOURBON ICE CREAM

With bacon brittle

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Chef's Tasting Menu

Mabuhay

A FEEL-GOOD FILIPINO FARE

AMUSE-BOUCHE

LUMPIANG SHANGHAI

Crispy handmade pork and mushroom egg rolls with dipping sauce

FIRST COURSE

INIHAW NA BALON-BALONAN NG MANOK

Manila street food: skewered, marinated, and grilled chicken gizzards

SECOND COURSE

SINIGANG NA BABOY

Traditional Filipino sour soup with pork belly, tomatoes, daikon, taro, and okra

THIRD COURSE

SHRIMP PANCIT BIHON

Rice vermicelli noodles with shrimp, snow peas, cabbage, carrots, and scallions

FOURTH COURSE

BONE-IN CHICKEN ADOBO WITH GARLIC RICE

Chicken thighs marinated and braised with bay leaves, black peppercorns, and onions

FIFTH COURSE

LECHE FLAN

Silky egg and milk custard with orange zest and a soft caramel top

Menus are seasonal and may change with availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pricing & Information

ESTIMATED COST · AMUSE-BOUCHE + FIVE COURSES

The Chef's Tasting · From \$200 per Guest + Groceries

2 TO 8 GUESTS · \$500 MINIMUM SERVICE CHARGE · 20% PRODUCTION CHARGE

Final pricing is based on your theme and selections, and is confirmed in your proposal.

SERVICE

Covers shopping, cooking, coursed table service, and clean up for 2 to 8 guests, with a \$500 minimum service charge. Our chefs arrive ahead of dinner to prepare and set up, and leave your kitchen clean and tidy. Clients are responsible for a working kitchen with a stove, oven, and fridge; tables and chairs for all guests; and all table-service items, including silverware, water and wine glasses, and plates. Rentals can be arranged upon request.

FOOD / GROCERY COST

Groceries are sourced specifically for your tasting and invoiced separately at cost, with receipts provided with your final invoice. Your grocery budget is confirmed in your proposal. We prioritize seasonal availability, quality, and freshness, sourcing premium ingredients from local vendors and farmers.

PRODUCTION COST

A 20% production charge applies to the service fee and menu add-ons. It does not apply to server and bartender fees, travel, or groceries.

MENU CUSTOMIZATION

Because each course is composed and plated in your kitchen, all guests enjoy the same tasting menu. Our chefs are happy to adapt individual courses for dietary needs, or to design a fully custom tasting around your occasion.

BEVERAGES

All alcohol and beverages are provided by the client. A bartender is strongly recommended for full beverage service and coursed wine pairings, and can be arranged upon request.

STAFFING

Chef staffing is determined by our Executive Chef based on your guest count and menu. Servers and bartenders are \$250 each for up to 4 hours, including setup and cleanup; \$60 per hour each beyond that.

ALLERGENS & DIETARY NEEDS

Our kitchen handles peanuts, tree nuts, shellfish, fish, gluten, dairy, eggs, soy, and sesame. Please share any allergies or dietary restrictions when booking so we can plan each course accordingly.

TRAVEL FEE

Travel outside the Perimeter or below I-20 is calculated at standard IRS mileage rates, round-trip from our licensed catering kitchen (3300 Marjan Drive, ATL, GA 30340), for each chef or staff member. Availability outside the Perimeter varies, and parking or valet fees are charged as incurred.