



**JACKSON  
HOLE**  
PRIVATE CHEF  
SERVICES

## **Small Plates VIP options**

**Caviar** w/ classical accouterments

**Local Pistachio Crusted Lamb Lollipop** with pear chutney

**Seared Sesame Charred Ahi Tuna** (rare) served with asian slaw and peanut sauce

**King Crab Tempura** with miso orange aioli

**Foie Gras Mousse** in puff pastry with truffle carpaccio

**Mini Jumbo Lump Crab Cake** with tomato -pancetta sauce, fresh basil and crispy parmesan zucchini fritters

**Crispy Arancini** of creamy lobster, risotto tomato, basil, with roasted garlic dipping sauce

**Mini Sushi Rice Burgers** \* individual burger-shaped sushi made from sushi rice, stuffed with assorted tartare (fish) in really unique sauces and unique accessories. (See Instagram for photos)

**Homemade Falafel** with beet tahini sauce

**Stuffed Sun-Dried Figs** with Maytag blue cheese wrapped in wild boar bacon, served with maple syrup-truffle glaze and balsamic reduction drizzle

**Prosciutto Wrapped Asparagus and Arugula** with shaved parmesan Reggiano

**Miso-Glazed Seared Sea Scallop** with black bean sake sauce, pickled Daikon, radish, and micro wasabi greens

**Bison meatballs** served with huckleberry peppercorn sauce and crème fraiche

**Crispy 4 Italian cheese flatbread** with figs, drizzle of honey, micro-arugula, & cabernet sauvignon syrup drizzle

**Classic Steak Tartare** with classic accouterments

**Rolled Filet Mignon of Bison** w/ carpaccio, grilled portobello, marinated Italian vegetables, fresh herbs, and lobster medallions

**Local Snake River Salmon Gravlax** that is citrus -vodka-dill-ginger cured. Mango and cucumber, crème fraiche, infused blood orange oil and brioche toast.

**Duck Confit Salad** with wasabi aioli, sun-dried huckleberries, touch of ginger and cilantro served on toasted brioche

**Braised Bison Short Rib Mini Taco** with slaw & pico de gallo. Braised in homemade huckleberry bbq sauce.

**Baked Brie Cheese in Puff Pastry** with macadamia crust, fresh berries, crostinis, and homemade crackers

**Classic Gruyère Cheese Fondue** w/ homemade olive bread, crispy pear, and apple

**Kumamoto Oysters** w/ green apple mignonette

**Giant Shrimp Cocktail** with yellow-tomato & mango, and wasabi cocktail sauce

**Charred Tuna** with tomato, black olive tapenade smear, and salmon roe with a touch of arugula & parsley

**Crispy Potato Hash Brown** with crème fraiche, homemade smoked salmon, and fresh dill

**Crispy Thin Pizza** with salmon gravlax, creme fraiche, sturgeon caviar and arugula

**Crispy Roasted Eggplant Cakes** w/ avocado creme

**Tuna Tartare** with avocado creme, touch of Sriracha, quail egg and squid ink tuile

**Mini Cup of Lobster Bisque**

**Stuffed Cherry Heirloom Tomatoes** stuffed with white truffle hummus

**Wagyu Braised Short Rib Sliders**

**Roasted Pears Wrapped in Prosciutto** served over ricotta cheese, with pistachio-truffle-maple drizzle, balsamic reduction, micro arugula, & shaved parmesan

**Mini Cups of Assorted Soup w/ Mini Grilled Cheese Crostini**

**Roasted Butternut Squash with Lobster** topped with handkerchief pasta, brown sage butter, and pumpkin bisque drizzle

**Peking Duck Breast** with scallion pancakes and coconut curry ginger sauce

## **VIP Menu- Entree Suggestions**

**Seared Herb crusted Halibut** with cauliflower purée, a touch of white truffle, english peas sauce, & crispy root vegetables

**Roasted Rack of Lamb** pistachio pesto goat cheese crusted, two potatoes pancake, and sautéed broccoli rabe

**Stuffed White Quail with Braised Brisket** served with grilled vegetable polenta, baby glazed carrots and cipollini sauce

**Crispy Duck served two ways:** Med rare breast and stuffed confit, boneless leg with cornbread stuffing, peking marinade and sour cherry sauce, with assorted vegetables

**Ahi Tuna** seared medium rare with roasted red pepper sauce, mediterranean tomato compote, couscous, black olive tapenade and zucchini spaghetti

**Roasted Miso Glazed Sea Bass** with Asian black bean sake sauce, pickled Daikon, cucumber, and jasmine rice

**Bison Filet Mignon** wrapped in bacon served with assorted baby vegetables, roasted sweet potato purees, touch of maple and bourbon, and huckleberry peppercorn sauce

**Snake River NY Wagyu Steak** with au gratin potatoes, roasted vegetables and morel -porcini mushrooms with a touch of marsala

**Dover Sole** w/ lemon, white wine, capers, parsley, touch of garlic, shallots and tomato served with roasted zucchini, squash, eggplant, and tomato terrine

**Grilled Veal Chop** w/ sweet potato gnocchi, broccoli rabe, porcini mushrooms, roasted tomatoes, garlic, and white wine sauce



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