

Elegant Four-Course Dinner



This thoughtfully curated four-course dinner is designed to celebrate comfort, elegance, and familiar flavors presented with refined technique. Each course is carefully paced to encourage conversation and enjoyment, featuring seasonal ingredients, gentle textures, and balanced flavors that feel both indulgent and approachable. Prepared fresh in your home, the evening reflects the warmth of classic hospitality—where attentive service, beautiful presentation, and a relaxed atmosphere come together to create a memorable dining experience worthy of a fine restaurant.

Includes chef-prepared courses and one waiter for every four guests.

Elegant music selections, china, and stemware included.

Five-star hospitality delivered with care and professionalism.

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ENTRÉE / FIRST COURSE

Roasted Pear & Baby Greens Salad

Oven-roasted pear layered over tender baby greens with creamy chèvre, candied walnuts, and shaved fennel, finished with a light honey-champagne vinaigrette for balance and freshness.

Wine Pairing

White or Red: Sonoma-Cutrer
Russian River Ranches
Chardonnay / La Crema Sonoma
Coast Pinot Noir

BEVERAGE SELECTION

Acqua Panna Natural Spring Water
Still · Italy

Elegant Four - Course Dinner



POTAGE / SOUP COURSE

Velouté de Cource Butternut

Silky roasted butternut squash soup gently spiced and enriched with crème fraîche, finished with aromatic chive oil.

Wine Pairing

*White or Red: Yalumba Viognier /
Georges Duboeuf Beaujolais-Villages*

BEVERAGE SELECTION

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PLAT PRINCIPAL / MAIN COURSE

Filet de Bœuf en Croûte d'Herbes

Tender herb-crusted filet of beef roasted to perfection, served with a cabernet-shallot demi-glace, roasted garlic pommes purée, and haricots verts dressed with lemon and olive oil.

Wine Pairing

White or Red: Louis Jadot Mâcon-Villages / Stags' Leap Winery Napa Valley Cabernet Sauvignon

BEVERAGE SELECTION

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DESSERT / DESSERT COURSE

Crème Brûlée à la Vanille

Classic vanilla bean custard with a crisp caramelized sugar crust, finished with fresh berries and a delicate almond tuile.

Wine Pairing

White or Red: Château Ste. Michelle Late Harvest Riesling / Graham's Six Grapes Reserve Port

BEVERAGE SELECTION

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Still · Italy