

# Enigma Chef – Private Dining Menu

## Spring Menu Suggestions

### Starter Options

**Whipped Goat Cheese Crostini with Strawberries**

Chèvre, macerated strawberries, toasted pistachios, honey drizzle

**Seared Scallops with Prosciutto & Lemon**

Lightly wrapped scallops with brown butter and fresh lemon zest

**Sweet Corn & Asparagus Soup**

Creamy corn purée with tender asparagus tips

**Potato & Spring Herb Soup**

Light potato soup with crispy prosciutto or bacon, chives and parsley

### Salad Options

**Classic Caesar Salad**

Romaine, Parmesan, garlic croutons, creamy Caesar dressing

**Pomegranate & Fennel Spring Salad**

Fennel, mixed greens, strawberries, toasted almonds, citrus vinaigrette

**Pear & Gorgonzola Salad**

Mixed greens, candied walnuts, fresh pears, citrus honey vinaigrette

**Spring Citrus Salad**

Arugula, blood oranges, grapefruit, shaved Parmesan, pistachios

**Roasted Beet & Citrus Salad**

Golden beets, orange, goat cheese, toasted pecans

### Main Course Options

**Sous Vide Filet Mignon**

Parmesan mashed potatoes, sautéed spring vegetables

**Sous Vide Tri-tip Steak with Chimichurri**

Yukon gold mashed potatoes, sautéed vegetables

**Honey Sriracha Salmon**

Garlic mashed potatoes, roasted vegetables

**Roasted Chicken Thighs with Jasmine Rice**

Served with sautéed broccolini

## **Gluten-Free & Vegetarian Options**

### **Chickpea & Spring Vegetable Stir-Fry**

Asparagus, carrots, chickpeas, tamari, served over rice or quinoa

### **Stuffed Poblano Peppers**

Quinoa, black beans, corn, cherry tomatoes

### **Creamy Spring Vegetable Risotto**

Arborio rice, peas, asparagus, roasted red peppers

## **Dessert Options**

Lemon Tiramisu

Warm Chocolate Chip Cookies (GF by request)

Spring Berry Cobbler (GF by request)

Olive Oil Chocolate Cake (GF by request)

## **Featured Experience Menu**

### **Starter: Roasted Corn & Poblano Soup**

Creamy roasted corn soup with charred poblano, crema, lime, cilantro

### **First Course: Mexican Citrus & Avocado Salad**

Mixed greens, orange, avocado, queso fresco, pepitas, vinaigrette

### **Main Course: Street Taco Bar**

Carne asada, citrus chicken, tortillas, rice, beans, toppings

### **Dessert: Churro Bread Pudding**

With vanilla bean crema anglaise and cinnamon sugar