

## Sample Menu Options

### Hors d'oeuvres (choose 2):

- Calabrian chile-lamb arancini
  - Fried Calabrian chile risotto ball stuffed with lamb ragu and scamorza cheese
- Mini beef wellingtons (+ \$3 pp surcharge)
  - Beef tenderloin, garlic-herb cheese, puff pastry
- Pecorino-pear canapé
  - Fresh pear, pecorino custard, pink peppercorn, local honey, crispy prosciutto
- Wild salmon-artichoke ceviche
  - Artichoke leaf with wild salmon, lemon, caper, artichoke heart, dill ceviche
- Red pepper crab croquettes
  - Red pepper, lump crab meat, creamy roasted red pepper dipping sauce
- Caprese Skewers
  - Fresh mozzarella bocconcini, basil, grape tomato, crème de balsamic, extra virgin olive oil, Hiwa Kai black lava salt
- Charcuterie
  - A selection of cheeses, salumi, fruit compote, olives, crackers
- Smoked salmon cucumber canapés
  - Smoked wild salmon, capers, orange zest, cream cheese, dill, chives, cucumber
- Potato Samosas
  - Garam masala, coriander, ginger, pomegranate
- Buckwheat blini with caviar (+ \$3 pp surcharge)
  - Tobiko caviar, crème fraiche, lemon zest, chives
- Ricotta Crostini
  - Hand-dipped ricotta, lavender honey, toasted pistachios
- Prosciutto-wrapped Fig

*All dishes are subject to change/substitution based on ingredient availability and seasonality.*

# A NEW DAWN

*personal chef service*

- Fresh Black Mission fig, prosciutto San Daniele, chevre, crème de balsamic
- Ahí coconut ceviche (+ \$4 pp surcharge)
  - Lime-cured Ahí tuna, young coconut, ginger, serrano, plantain chips
- Chorizo-potato Empanadas
  - Smoked paprika, masa harina, chipotle

## First Course options (soup/salad/appetizer):

- Asparagus and Leek Soup
  - crème fraîche, asparagus tips, thyme, chevre, frizzled leeks
- Butternut squash soup
  - Granny smith apple, cider cream, crispy sage
- Heirloom Tomato Gazpacho
  - Basil-crème fraîche sorbet, Hiwa Kai lava salt
- White gazpacho
  - Toasted almond, white grape sorbet
- Red Pepper Bisque
  - Roasted red pepper, crème fraîche, basil chiffonade
- Lobster Bisque (+ \$10 pp surcharge)
  - Maine lobster tail, brandy, sherry, lobster stock
- Frisee Salad
  - Gently-poached egg, pancetta vinaigrette, blanched asparagus
- Citrus Crab Salad (+ \$8 pp surcharge)
  - Alaskan king crab, mint, dill, Greek yogurt, bibb lettuce, avocado, vodka
- Caramel Apple Salad
  - arugula, radicchio, caramelized pecans, apple vinaigrette
- Roasted beet carpaccio
  - orange vinaigrette, chevre, fleur de sel
- Baked vegetable ratatouille
  - squash, tomato, roasted pepper piperade, balsamic reduction
- Winter Caprese salad

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- o Roasted tomatoes, fresh mozzarella, garlic-infused balsamic, basil, extra-virgin olive oil
- Heirloom Caprese Salad
  - o Heirloom tomatoes, basil, buffalo mozzarella, balsamic reduction, extra-virgin olive oil, Hiwa Kai black lava salt
- Caesar Salad
  - o crispy parmigiano frico, homemade caesar dressing, garlic ciabatta croutons
- Antipasto Salad
  - o roasted peppers, artichoke hearts, prosciutto, salami, parmigiano reggiano
- Asian salad
  - o Bok choy, oyster mushroom, dry roasted edamame, ginger-coconut dressing
- Cherry Arugula Salad with Crispy Goat Cheese
  - o crispy fried goat cheese, brandied cherries, cherry vinaigrette
- Potato Saffron Tortilla
  - o Spanish egg frittata, baby greens, sherry vinaigrette
- Tropical scallop ceviche (+ \$8 pp surcharge)
  - o Lime-cured sea scallops, hearts of palm slaw, grapefruit, tangelo
- Steamed mussels (+ \$4 pp surcharge)
  - o Saffron, sherry, garlic broth
- Chilled citrus-beet soup
  - o Roasted beets, grapefruit, tangerine, mint, chives, chevre goat cheese

## Second Course Options (pasta/rice):

- Basil goat cheese ravioli
  - o Basil-infused pasta, chevre, roasted red pepper pesto, toasted pine nuts
- Spinach ravioli
  - o ricotta, vodka sauce, parmigiano reggiano
- Black truffle gnocchi (+ \$5 pp surcharge)
  - o Black truffle oil, gorgonzola cream sauce, wild mushroom

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- Butternut squash ravioli
  - Sage-infused pasta, sage brown butter, shaved aged gouda, toasted pinenuts
- Wild mushroom ravioli
  - truffle oil, walnut pesto, parmigiano reggiano
- Lemon artichoke risotto
  - white wine-braised artichokes, thyme, parmigiano reggiano
- Sweet pea risotto
  - fresh English peas, mint, parmigiano reggiano
- Wild mushroom risotto
  - porcini, rosemary, parmigiano reggiano, roasted portobello
- Sage-squash Risotto
  - Roasted winter squash, crispy sage, grana padano
- Vanilla Lobster Risotto (+ \$10 pp surcharge)
  - Organic Uganda vanilla bean, lobster tail, lemon zest

## Main Course Options:

- Seared sea scallops with sundried tomato-basil relish
  - sunchoke puree, balsamic reduction
- Rosemary-smoked Chilean Seabass (+ \$5 pp surcharge)
  - wild mushroom risotto cake, mushroom-leek ragout, frizzled leeks, pinot noir buerre rouge
- Wild salmon with a lemon-caper relish
  - dill quinoa, roasted asparagus
- Alder-planked Artic Char
  - Charred fennel and orange slaw, citrus glaze, celery root puree
- Seared Ahi tuna steak (served rare, + \$5 pp surcharge)
  - grapefruit and fennel slaw, white bean puree
- Roasted New Zealand rack of lamb (+ \$4 pp surcharge)
  - cherry port demi-glaze, creamy polenta parmigiana, roasted asparagus
- Fig-sage stuffed pork loin
  - Balsamic-fig reduction, crispy sage, sweet potato puree

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- Prosciutto-stuffed Veal Chop
  - Roasted garlic mascarpone mashed potatoes, roasted asparagus
- Cider-braised short ribs
  - chestnut puree, persimmon chutney, kale slaw
- Roast chicken (served family style)
  - lemon, thyme, roasted garlic mashed potatoes
- Chipotle-pomegranate braised shortribs
  - Self-saucing butternut squash-egg raviolo, wilted bitter greens, chipotle-pomegranate glaze
- Sauteed Duck Breast (+ \$4 pp surcharge)
  - Local Indiana Culver duck breast, balsamic-fig demi-glaze, cayenne candied bacon, swiss chard gnocchi, fresh Black Mission fig
- Mushroom-stuffed beef tenderloin (+ \$8 pp surcharge)
  - Morel, porcini, shitake, oyster mushrooms, rosemary cabernet bordelaise, parsnip puree
- Honey-chipotle pork tenderloin
  - Charred corn poblano relish, tamale cake, queso fresco

## Fourth Course Options (dessert):

- Raspberry dark chocolate chip sorbet
  - baked chocolate meringues
- Strawberry basil sorbet
  - balsamic-roasted rhubarb, tuile bowl
- Crème Brulee
  - lavender, fresh berries
- Chocolate-almond mousse parfaits
  - Ghiradelli dark chocolate, almond butter, smoked almonds
- Flourless chocolate cake
  - Ghiradelli dark chocolate, raspberry coulis, fresh raspberry
- Lemon olive oil cake
  - Thyme, candied lemon, lemon glaze
- Pomegranate sorbet

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personal chef service

- pumpkin seed brittle, spiced meringue cup
- Tiramisu
  - Marsala zabaglione, ladyfingers, espresso
- Coconut-citrus-quinoa Panna Cotta
  - Rum-macerated citrus, bruleed starfruit, toasted coconut
- Olive Oil Gelato
  - Colavita “Fruttato” extra-virgin olive oil, strawberry-red pepper coulis, candied lemon, pinenut brittle, Alaea Hawaiian sea salt
- Pina Colada Sorbet
  - Grilled pineapple, toasted coconut

## Sample Pricing

### Dinner Menu

6 courses

\$95/person\*

Choose 2 hors d'oeuvres, 2 first course options, 1 second course, 1 third course, and 1 dessert

5 courses

\$85/person\*

Choose 2 first course options and 1 second course, 1 third course, and 1 dessert  
OR

Choose 2 hors d'oeuvres and 1 dish from each of the other 4 course groups above

4 courses

\$75/person\*

Choose 1 dish from 4 of the course groups above

*\* Exclusive of staff charge, premium menu upgrade charges, extended travel charges (beyond 20 mile radius of 60613), and gratuity*

### Italian Dinner Party Menus

*Inspired by Chef Dawn's summer in Italy*

#### Rustic Tuscany (\$85/person\*)

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# A NEW DAWN

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## Antipasto della casa

assorted cured meats, cheeses, crostini, and fantasia della chef

## Pici cacio e pepe

Tuscany's most loved dish!

Hand-rolled thick spaghetti pasta with a simple sauce of pecorino and black pepper

## Polpette

Hand-rolled meatballs of beef, pork, and veal (ground in-house) with pecorino, garlic, and parsley, simmered in pomodoro sauce.

## Contorni

Three seasonal side dishes

## Cantuccini con vin santo

Crunchy twice-baked almond-orange cookies with "holy wine" (a fortified dessert wine)

## Refined Tuscany (\$100/person\*)

### Sformatino di pecorino

pecorino cheese custard with sliced pears, lavender honey, and fennel pollen

### Gnocchi di patate con zafferano e pecorino

Potato-semolina dumplings with a creamy saffron-pecorino sauce

### Tagliata con rucola e parmigiano

Aged strip steak with arugula and shaved parmigiano.

## Contorni

Three seasonal side dishes

### Crema bruciata al caffè

Espresso-infused baked custard with a crisp burnt sugar crust and dark chocolate-coated coffee beans.

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## Regional Italian (\$90/person\*)

### Ribollita (Tuscany)

Hearty peasant-style vegetable, bean, and bread stew

### Risotto con funghi e tartufo bianco (Piedmont)

creamy Arborio risotto with seasonal mushrooms and white truffle

### Ossobuco (Lombardy)

Veal shanks braised with tomato, wine, and aromatics until fork tender, lemon-herb gremolata

### Tiramisu (Veneto)

Espresso-dipped savoiardi, zabaglione custard, cocoa

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