EPICUREAN CHEF EXPERIENCE

“All you could ask for, everything you need.”
PRIVATE EVENING EXPERIENCE WITH ONE OF OUR QUALIFIED CHEFS

CHEF LED LIVE DEMONSTRATION WITHIN EACH MENU

HAND SELECTED MENU PAIRINGS

PERFECT FOR GROUPS OF UP TO 10 GUESTS

TAKE-HOME TREATS FOR EACH GUEST
EPICUREAN CHEF EXPERIENCE
SAMPLE MENUS ONLY

MENU 1:
CHIMICHURRI CHAMPION

This menu will include an interactive demonstration on how to make your own chimichurri. Guests are welcome to participate or simply enjoy the show.

SPRING ONION FAVA BEAN SALAD
arugula, local greens, asparagus, fava beans, shaved radish, spring onion vinaigrette {gf, vg, vn}

CHARCOAL RUBBED BEEF TENDERLOIN
high quality angus whole beef tenderloin, aged, epicurean charcoal rub blend, grilled, sliced {gf}

BARLEY & ROASTED VEGETABLES
barley, baby carrot, colorful cauliflower, candy stripe beets, yellow beets, fennel, baby kale, red wine oregano vinaigrette {vg, vn}

CHIMICHURRI SAUCE DEMONSTRATION
argentenian fresh herb sauce, mint, parsley, cilantro, jalapeno, onions, red wine, vinegar, olive oil {gf, vg, vn}

MARBLE CHEESECAKE
vanilla cheesecake, dark chocolate cheese, raspberry sabayon, milk chocolate sauce {gf, vg}
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MENU 2: RISOTTO RAVES

This menu will include an interactive demonstration on how to make your own edamame risotto. Guests are welcome to participate or simply enjoy the show.

HEIRLOOM BURRATA SALAD
heirloom tomato, burrata, roasted garlic, arugula, snap peas, basil caviar, balsamic glaze, sea salt {gf, vg}

COLORADO BASS WITH TOMATO FENNEL
sustainably raised colorado striped bass filet, light flour dusting, seared, served with a tomato fennel & chorizo broth {gf}

EDAMAME RISOTTO DEMONSTRATION
arborio rice, edamame beans, butter, vegetable stock, parmesan {gf, vg}

GLUTEN FREE CITRUS BUNDT CAKE
flourless citrus bundt cake, almond streusel, blueberry compote, {gf, vg}
This menu will include an interactive demonstration on how to make your own salad dressing. Guests are welcome to participate or simply enjoy the show.

**SPIRALIZED VEGETABLE SALAD DEMONSTRATION**
local greens, yellow, red & candy strip beets, zucchini, yellow squash, watermelon radish, snap peas, candied pepitas, citrus vinaigrette dressing
{gf, vg, vn}

**COLORADO TWO BONE LAMB CHOP**
colorado two bone lamb chop, olive oil, black pepper, fresh herbs & garlic, served with a cippolini onion demi glace {gf}

**ASPARAGUS TOMATO POATO HASH**
fresh green asparagus, marble potatoes, roasted tomato, parsley {gf, vg, vn}

**BROWN BUTTER PEACH DOME CAKE**
brown butter ginger mousse, brown butter vanilla cake, peach gelee, white chocolate glaze, {vg}
CHEF UPGRADES & ADD ONS

APPETIZER BOARDS
These will be placed out upon our chef’s arrival to keep your guests feeling satisfied until the meal begins

CHEESE & CHARCUTERIE
Local artisan cheese trio paired with thinly sliced salamis and cured meats, served with dried fruits, nuts and crackers

ARTISAN CRUDITE
carrot, celery, peppers, zucchini, squash, cucumber & other various vegetables, fresh and pickled, assorted dips and hummus {gf vg}

ITALIAN BRUSCHETTA BAR
rosemary white beans, wild mushroom ragout, artichoke tapenade, basil flatbread, crostini, herbed focaccia. {vg}

DEMONSTRATIONS
These selections can either replace a course in a current menu, add on to it, or inspire something completely custom!

MOZZARELLA PULLING
chef lead demonstration, fresh mozzarella made from curd, live pulled and ready to pair with your choice of accoutrements

SEMI FREDO ICE CREAM
chef led demonstration, cream based creation of from scratch semi fredo ice cream popsicles with assorted toppings
CALL TODAY TO BOOK YOUR PRIVATE CHEF EXPERIENCE

303-770-0877
WWW.EPICUREANGROUPCO.COM

WE CAN’T WAIT TO CELEBRATE WITH YOU!

EPICUREAN HAS ALWAYS BEEN COMMITTED TO PROTECTING THE SAFETY AND WELL-BEING OF OUR TEAM MEMBERS AND GUESTS. WE ABIDE BY ALL LOCAL, STATE, AND FEDERAL GUIDELINES REGARDING SANITATION AND FOOD SAFETY. ALL CHEFS WILL BE EQUIPPED WITH PROPER PROTECTIVE GEAR INCLUDING MASKS AND GLOVES. IF YOU HAVE ANY CONCERNS, PLEASE CONTACT US.