



512.436.2401

ChefWards@TheAustinArtisan.com

www.TheAustinArtisan.com

**Allen Dinner**

**Master Menu**

9/1/22

17 Guests

Signature Cocktail

Wine Paring \$50 max

**Hors D'oeuvres**

Lamb Meatball. Feta. Saffron Rouille

Jalapeno Falafel. Sweet Pepper Hummus. Cilantro Pesto

Fried Brussels Sprouts. Nouc Cham. Raisin Coulis

*Charles Heidsieck Brut Reserve*

*Champagne France, NA*

**Peaches and Pork**

Prosciutto Roasted Peaches. Summer Squash Tapenade. Lemon Whipped Chevre. Basil Scented Pork Fat Crunch

*Domaine Sylvain Langoureau, Gamay Saint-Aubin Premier Cru  
France, 2020*

**Pan Seared Petite Fillet**

Carrot Confit. Potato Savarin. Ginger Jus. Bay Leaf Oil

*Tenuta delle Terre Nere Santo Spirito Rosso Etna  
Sicily 2019*

**Zucchini Olive Oil Cake**

Whipped Olive Oil. Sorghum Cocoa Nib Crunch. Apple Tuille

*Weingut Donnhoff Norheimer Kirschheck Riesling Spatlese  
Nahe Germany, 2019*

**Fall in Paradise**

Grilled Pear Juice. Fresh Squeezed Lime. Chai. Rambler. Dehydrated Lime Garnish

The Austin Artisan – Boutique Catering and Personal Chef Services

*“It’s not just food ... It’s an experience”*



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**Valentines Dinner**

**Master Menu**

2/14/22

**Before There Was Two**

Clams Casino. Herbed Butter. Toasted Panko

Tuna Poke. Yuzu Ponzu. Cured Finger Limes. Toasted Coconut

Avocado Toast. Winter Citrus Crab Salad. Shaved Radish. Seeded Sourdough

***Amuse Bouche***

***Vodka and Caviar***

Ostrea Caviar. Black Russian Rye. Grapefruit Coulis. Tito's Air

***Bagel and Lox***

Charred Orange Cured Salmon. Brown Butter Everything Bagel. Caper Cream Fraiche

***Fish and Chips***

Olive Oil Poached Monk Fish Tails. Crispy Sweet Potato Chips. Fennel Emulsion. Pickled Onion

***Intermezzo***

***Ham and Cheese***

Seared Iberico Pork Steak. Porcini Butter Croissant. Gruyere Fondue

***Steak and Lobster***

Pan Seared Texas Wagyu Beef. Lobster Cassoulet. Heirloom Carrots. Braised Mustard Greens

***Peanut Butter and Jelly***

Foie Mousse. Strawberry Jam. Hazelnut Ganache. Brioche

***Lime and Coconut***

Lime Coconut Pate de Fruit

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### **Allen Dinner**

#### **Master Menu**

5/22/2021

15 Guests

No Avocado

Wine Pairing (\$300)

#### **Hors d'oeuvres**

Compressed Melon. Speck. Herb Salsa  
Beef Croquettes. Horseradish Cream Fraiche. Balsamic  
Black Pepper Polenta Chips. House-made Farmers Cheese. Lemon

#### **Amuse**

Chefs Choice

#### **Course I**

Summer Squash Gratin Dauphinois. Turnip Coulis. Basil  
*Louis Picamelot, Cremant de Bourgogne Brut Les Terroris*

#### **Course II**

Wilted Radicchio. Cured Black Olives. Roasted Garlic. Toasted Sourdough  
*Nova Serra Mastroberardino, Greco di Tufo 2019*

#### **Course III**

Spring Onion Tart Tatin. Brie Cream. Port Reduction  
*Terlaner Classico, Terlano 2019*

#### **Intermezzo**

Strawberry Tarragon Granita

#### **Course IV**

Pan Seared Petite Fillet. Herb Roasted Artichokes. Parmesan Foam. Green Garlic Jus  
*Argenina Podere il Palazzino Chianti Classico 2016*

#### **Course V**

Vanilla Creameux. Coke a Cola Glass. Cherry Doughnut. Coke a Cola Gastrique  
*Late Bottled Vintage Port, Niepoort 2014*

#### **Signature Cocktail**

"Artisan Fennel Fizz". Fennel Cordial. Mint Syrup. Rambler Sparkling Water. Sugared Mint Leaf's  
(Would go well with vodka or gin)

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