



2022-GUANACASTE CHEF 4U

CATERING AND PRIVATE CHEF SERVICES

Chef4U presents An Exclusive Culinary Experience *No experience necessary, just a **love** of good food*

Enjoy an intimate culinary experience with one of the Chef from Guanacaste Chef4u. The Chef will come to your home to prepare and serve a **3 *course tasting meal**. Prior Chef4u will design a menu for your party, up to 10 guests. Only the freshest, finest quality ingredients will be used in the preparation of your meal. Please choose from our cooking lesson menu, it will include personalized instruction on how to prepare every course, a complete recipe packets, a chef hat, as well as seating down and enjoying the food.

****US\$58/person**

APPETIZERS, choose 1:

Sea bass ceviche with passion fruit
Wild mushroom risotto with asparagus, truffle oil and parmesan cheese
Seafood and saffron risotto
Traditional Costa Rican vegetable Picadillo
Beef, mushroom and goat cheese empanadas, tomatillo vinaigrette
Yellowfin tuna tartar with fresh mango and avocado

MAIN COURSE, choose 1:

Snapper a la Talla (Red snapper filet marinated and cooked in banana leave)
Roasted sea bass a l'orange with comfit fennel and glazed baby carrot
Beef Wellington with potato gratin and chimichurri

DESSERT, choose 1:

Lava flow cake with vanilla ice cream
Lemon Grass scented Tres leche cake
Caramelized pineapple tart Tatin with passion fruit coulis

**Portion size tasting are smaller than a regular course*

***All prices are in US Dollars*

****A \$25 Catering fee will be added to your final bill*

The culinary academy is available from Monday to Saturday, from 1pm to 4pm. (Cooking class will last approximately 90 minutes to 120 minutes).

Reservations must be made at least 72 hours in advance; a 24-hour cancellation policy applies.
13% sales tax • 10% service charge • not included