



Thai-Inspired Menu

Green Papaya and Shrimp Canapé

Wonton Crisp Topped with Refreshing Green Papaya Salad, Poached Shrimp & Chopped Peanuts
Wine Pairing Suggestion – Buscador Sauvignon Blanc

Frisée and Herb Salad with Shitake Mushroom

Lively Frisée and Herb Mix With White Balsamic-Lime Vinaigrette
Topped with Sautéed Shitake Mushrooms and Tangerine Supremes
Wine Pairing Suggestion – Erath Pinot Gris

Whole Grilled Red Snapper in Banana Leaves

Whole Red Snapper Seasoned with Cilantro and Ginger
Grilled in Fresh Banana Leaves and Served with Coconut-Infused Jasmine Rice
Wine Pairing Suggestion – Cristom Vineyards Viognier

Dwarf Banana and Mango Spring Rolls

Crisp Spring Roll Pastry filled with Tropical Fruit
Drizzled with Coconut-Chocolate Ganache
Wine Pairing Suggestion – Alexandria Nicole Late Harvest Riesling

Wine Country Menu

Butternut Bisque

Served With Crème Fraiche and Fresh Chives
Wine Pairing Suggestion – Franciscan “Cuvee Sauvage” Chardonnay

Beet and Goat Cheese “Ravioli”

With Micro Greens and a Sweet Vinaigrette
Wine Pairing Suggestion – La Scola Gavi

Grilled Pork Tenderloin

With A Cabernet Mustard Sauce, Shoestring Onions and Roasted Garlic Mashed Potatoes
Wine Pairing Suggestion – Shafer Napa Cabernet Sauvignon

Lavender-Scented Crème Brûlée

Wine Pairing Suggestion – Inniskillen Riesling Icewine

For additional menu ideas and more information contact
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French Bistro Menu

Brie Brûlée

Creamy Brie Stuffed With Cranberries and Oranges
With A Caramelized Brûlée Crust
Served With Fresh Seasonal Fruit and Crusty Baguettes
Wine Pairing Suggestion – Laurent Perrier Rose

Bistro Salad

Frisée with Lardons, Poached Egg
And Champagne Vinaigrette
Wine Pairing Suggestion –Chateau La Laurene Graves

Roasted Salmon

On A Bed of Vegetable and Goat Cheese-Studded Lentils
Wine Pairing Suggestion – Château D'Aqueria Tavel Rose

Tarte Au Citron

A Luscious Lemon Tart with a Touch of Freshly Whipped Cream
Wine Pairing Suggestion – Two Hands “Brilliant Disguise” Moscato

Dinner on the Big Island

Tuna Tartare

Served On Rippled Potato Chips
Wine Pairing Suggestion – Schramsberg Cremant

Goat Cheese “Snowball”

Herbed Goat Cheese Encased In Rice Stick Noodles
On A Bed of Fresh Basil and Baby Greens with a Balsamic Reduction
Wine Pairing Suggestion – Morgadio Albarino

Kona Coffee Roasted Rack of Lamb

With a Light Coffee-Cabernet Demi-Glace & Herb Infused Mashed Potatoes
Wine Pairing Suggestion – Chateau La Nerthe, “Chateauneuf-Du-Pape”

Coconut Creme Brulee

with Macadamia Nut Shortbread Cookies
Pairing Suggestion – Kona Coffee

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Asian Inspiration

Chinese Duck Parcels in Rice Paper

Wine-Poached Duck Breasts with Cucumber, Shallots and Hoisin Sauce
Wine Pairing Suggestion – Stag's Leap Viognier

Japanese Eggplant Salad

Tender Sake Marinated Eggplant and Wax Beans
with Spicy Daikon and Lemon-Soy Dressing
Wine Pairing Suggestion – St. Supery Virtu

Broiled Sake-Marinated Sea Bass

With Shrimp Dumplings and Shiso Broth
Wine Pairing Suggestion – Louis Michel Montamain 1er Cru Chablis

Sesame & Green Tea Ice Creams

Nestled In Wonton Wrapper Cups
Wine Pairing Suggestion –Royal Tokaji

The Continental

Mussel Saffron Soup With Caramelized Onions and Garlic Croutons

Creamy Saffron Infused Soup with Slow Cooked Onions and Mussels
Wine Pairing Suggestion – Stony Hill Chardonnay

Caesar Salad Napoleon

House-Made Caesar Salad Layer between Paper-Thin Tuiles
With Parmesan Regianno and Fried Capers
Wine Pairing Suggestion – Domaine Weinbach Cuvee Ste Catherine Pinot Gris

Tournedos Rossini

Filet Mignon Medallions on Seasoned Croutons with Foie Gras and a Rich Demi-Glace
Wine Pairing Suggestion – Franciscan Magnificat

Tiramisu

Rich Mascarpone Cream Filling Layered With Rum and Espresso Soaked Ladyfingers
Wine Pairing Suggestion – Selvapiana Vin Santo

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