



Rob Larman
PRIVATE CHEF

Birthday Dinner
12 guests

Hors d'ouvres

Profiterols of Duck Confit
Tartare of Ahi Tuna on Shrimp Chips

Dinner

Crepinette of Irish Salmon with Saffron Sauce and Wild Mushroom

Salad of Roasted Beets with Mache

Rack of Napa Valley Young Lamb with Spring Cassoulet and Braised Greens

Chewy Hazelnut Meringues with Warm Compote of Stone Fruit and Vanilla Ice Cream



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Beach house birthday lunch
22 guests

Hors d'ouvres

Mini Crab Cakes
Mini BLT's

Lunch

Soup Shot Chilled Roasted Corn

Lobster, Avocado and Tomato Salad with Osetra Caviar, Vanilla
Vinaigrette

Grilled Napa Lamb Rack Chops with Over Sized Ravioli of Roasted
Eggplant, Chard and Ricotta Salata

Chocolate Mousse with Crème Chantilly



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Wild Duck Dinner at Duckhorn Residence

Passed Hors d'ouvres

Profiteroles of Duck Confit with Frisse and Roasted Pepper Aioli

Rilette of Salmon on Toasted Brioche

Dinner

Seared Diver Scallop with Warm Herb Vinaigrette and Micro Salad of Wild Arugula and Citrus

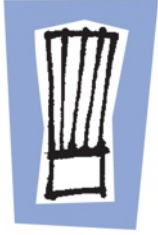
Wild Duck Breast Seared Rare with Compote of Braised Artichoke,
Wild Mushroom and Roasted Shallots and Fennel Gratin

Wild Duck Demi with Sundried Cherries

Barley Risotto to be passed

Selection of Cheese

Blood Orange Olive Oil Cake with Maceration of Fresh Berries and
Lemon Sabayon



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Wine Dinner for Julius and Denise
8 guests

Hors d'ouvres

Grilled Tomales Bay Oysters, Grilled with Fresh Herbs
Yukon Gold Potato Blinis with Eggplant Caviar

1st Served with Sauvignon Blanc

Seared Diver Scallop with Saffron Lobster Jus

2nd Served with Pinot Noir

Pan roasted Breast of Squab with Ratatouille Brunoise and Foie Gras

Main Served with Cabernet

Elk Rack Chops with Gigante Beans , English peas and Morrels

Merlot

Selection of Cheese

Dessert

Caramelized Fig and Peach Tart with Lavender Ice Cream



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Shramsberg Vineyards
Employee Crush party
100 guests

Wood Fired Pizza

Make your own Pizza

Ingredients:

Meats & Fish: Sausage, Pepperoni, Shrimp, Clams

Cheese: Fresh Mozzarella, Tellegio, Percorino

Vegetable: Oven Roasted Tomato, Caramelized Onion, Portabello
Mushroom, Garlic

Ravioli

Over sized Raviolis: 1 Braised Short Rib, 2 Seafood, 3 Pumpkin

Sauces: Oven Roasted Tomato, Pesto Cream, Bagna Caulda (Olive Oil,
Roasted Garlic, Anchovy and Tomato)

Salad

Caesar Salad

Baby Wild Arugula with Roasted Beets, Citrus and Avocado

Dessert

Pear and Sundried Cherry Crisp with Vanilla Bean Ice Cream