

Nate Robinson

PERSONAL CHEF

M E N U
O P T I O N S

S A L A D S

Summer Strawberry & Goat Cheese

Mixed baby field greens, heirloom tomato, cucumber, shaved red onion, sliced strawberries, toasted walnuts, crumbled goat cheese & homemade balsamic vinaigrette

Caprese

Vine ripe tomato, fresh mozzarella, fresh basil, mixed baby field greens, basil pesto, balsamic glaze, extra virgin olive oil, sea salt, cracked black pepper

Guadalajara

Chopped romaine, grilled sweet corn, seasoned black beans, chopped tomato, diced avocado, red onion, shredded queso fresco and cilantro lime ranch dressing

Caprese

Sliced fresh mozzarella and heirloom tomatoes are the star of this dish. Layered with fresh sweet basil over mixed baby field greens. Dressed with extra virgin olive oil, balsamic reduction, fresh cracked pepper and flaky sea salt

Traditional Caesar

Crisp chopped Romaine lettuce, shaved Parmesan cheese and garlic & herb croutons tossed in a creamy, Caesar dressing

Garden Salad

Chopped Iceberg lettuce, grape tomato, English cucumber, shaved carrot, shaved red onion

A P P E T I Z E R S

Crab Cakes

Mini lump blue crab cakes served with roasted garlic and lemon aioli
Baked blue crab & cheese dip- served with olive oil & sea salt crostini

Seared Local Yellowfin Tuna

With spicy ponzu sauce and pickled ginger

Bacon wrapped sea scallops

With maple-black pepper glaze

BLT Bruschetta

Seasoned crostini topped with baby arugula, heirloom tomato salad, crispy crumbled, bacon & lemon-basil aioli

E N T R E E S

Seared Yellowfin Tuna

Sesame crusted local yellowfin tuna served over stir fried pina colada, Jasmine rice with sautéed sugar snap peas and spicy ponzu sauce

Crab Cakes

Broiled local (when in season) lump crab cakes served with Nate's southern Succotash (sweet corn, baby lima beans, Vidalia onion, heirloom tomato, bell peppers, garlic, lemon and garden-fresh herbs)

Grilled NY Strip Steak

Fire grilled Prime NY strip served with garlic, bacon and chive mashed Yukon Gold potatoes, balsamic & thyme roasted mushrooms and brandy peppercorn cream sauce.

Bone-in Pork Chop

Brined and seared center cut pork chop served over mashed butternut squash with blue cheese and toasted pecans, sauteed green beans and honey butter glaze.

FIVE COURSE MENU SAMPLE

First course

Crispy Fried Green Tomatoes

-with herbed goat cheese & sweet and spicy pepper jelly

Second Course

Heirloom Tomato & Watermelon Gazpacho

-with Shopska Salad (Bulgarian Feta, Tomato & cucumber)

Third Course

Ceviche Tostada

-Local tilefish, fresh citrus, serrano chile, avocado, crispy corn tortilla

Fourth Course

Surf & Turf

Grilled Prime NY Strip and Sea Scallop

Gorgonzola whipped Yukon Gold Potatoes

Demi Glace

Fifth Course

Chocolate Fudge Brownie Torte

Chocolate Ganache, Fresh berries, whipped cream
