



Welcome to Chef Marie's Gastronomy and Lifestyle.

Please find Chef Marie's French Gastronomic Menu.

A selection of wine pairing is recommended to each course, taking in consideration your wine budget. If requested, live piano concert is performed by Chef Marie at the end of the gastronomic service. Chef Marie happens to be also a professional pianist and she offers a piano concert, at the dessert course. Also, you will receive, at the end of the MCHEF® reception, exquisite confectionery chocolates called "CHOCO-BIJOUX", artisan high-end chocolate gifts for each and every guest as a souvenir of the memorable evening.



FRENCH GASTRONOMIC MCHEF® 3-7 COURSE SIGNATURE MENU

Starting at \$125.00 per guest

APPETIZERS (Please choose three kinds) 1 choice of appetizer = 2.5 bites / person

- Brie croustade, honey caramelized onions and a drizzle of truffle oil
- Smoked salmon on blini, crème fraîche, black salt from Hawaii and caviar
- Tartlet à la Bourguignonne (bacon, leeks and mushrooms)
- Seared scallop moon, citrus butter and fried shallots
- Ravioli stuffed with seafood, ginger beurre blanc
- Shelley of terrine, cranberry jelly and quince jelly



SEASONAL SALAD

ENTRY (Please select one choice please)

- Scallop Poêlé, citrus butter sauce and fried shallots, sprouts and lemon emulsion
- Warm salad of duck leg confit, South of France way, sprouts and salty herbs emulsion
- Verrine of shrimp, avocado, orange, cherry tomatoes, roasted quinoa seeds, sprouts and creamy sesame emulsion
- Pear, Endive and Blue Cheese Salad with Roasted Praline Pecans
- Mozzarella di Bufala – Confit Cherry Tomato, Arugula & Basil Emulsion



ENTREMET, the in between meal (Please select one choice please)

- Pear sorbet and Calvados local ice wine syrup
- Lemon sorbet, ginger and basil, raspberry syrup & Moroccan orange salad
- Moroccan Orange Salad – Rose water & Orange Blossom – Honey and Pistachio



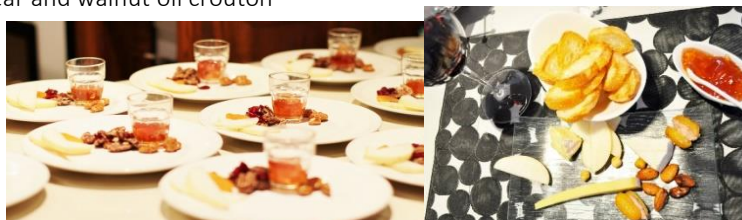
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www.mchef.com / www.topchefmarie.com

MAIN DISH (Please select one choice please)

- Duck breast, classical glazed orange sauce, gratin Dauphinois, sautéed green beans and candied garlic and honey caramelized carrot
- Fresh lobster meat, velvet creamy ginger sauce, Camargue rice, sautéed green beans and candied garlic and honey caramelized carrot Atlantic salmon fillet, lemon confit and sun-dried tomato, ginger beurre blanc, gratin Dauphinois, sautéed green beans and candied garlic and honey caramelized carrot
- Veal medallions, creamy wild mushroom sauce, gratin Dauphinois, sautéed green beans and candied garlic and honey caramelized carrot
- Venison medallions, espresso sauce, gratin Dauphinois, sautéed green beans and candied garlic and honey caramelized carrot
- Prime Filet mignon and foie gras poêlé, Cognac and pepper sauce, gratin Dauphinois, sautéed green beans and candied garlic and honey caramelized carrot
- Chicken Ballotine stuffed with mushroom duxelle and pancetta, sauce Chasseur (creamy wild mushroom sauce)
- Salmon Fillet marinated with lemon confit, ginger beurre blanc, sautéed green beans and arugula salad and gratin Dauphinois

**FINE CHEESE TASTING**

- A selection of three local fine cheeses, candied fruits, fried honey balls, maple praline roasted nuts, quince jelly or cranberry jam, Asian pear and walnut oil crouton

**GÂTEAUX-BIJOUX**, traditional all butter cakes, recipes of my childhood...A must to taste all of them!

- OUR FAMOUS Hymne à la Joie: Madagascar vanilla cake, Mocha creamy frosting and CHOCO-BIJOUX decoration served with old fashioned vanilla fudge sauce
- The Classic: Decadent and moist chocolate cake, white chocolate or milk chocolate creamy frosting, decorated with chocolate pistols and CHOCO-BIJOUX decoration served with hot chocolate sauce
- Princess Diana: Madagascar vanilla cake, white chocolate creamy frosting, raspberry jam filling and white CHOCO-BIJOUX decoration served with a raspberry syrup
- Madagascar vanilla crème brûlée served with favorite homemade cookies
- Mary's Brownies (half-cooked), apricot chutney, hot fudge sauce & vanilla ice cream and heavy cream whipped at the last minute!



MCHEF® offers you the following possibilities:

- Fresh quality products at all times
- Culinary preparation at home or business
- Wine & Food pairing suggestion according to your budget
- Basic kitchen cleaning at the end of the reception
- Gourmet Gifts for all guests
- Guaranteed success of your event
- Chef Marie brings her equipment.
- Dishes and Rentals are not provided but we accompany you with the rental list.
- The event is a 5 hour-service.
- \$150.00/hour is charged for each additional hour (no partial hours).
- Waiters, Mixologist or Sommelier are extra costs and are not included in the service. For service below 6 guests, 1 waiter is required. For service between 8 to 12 guests, 2 waiters are required. For a service over 13 guests, it may vary from 3 to 5 waiters depending on the nature of the service and the event.
- All services are payable to MCHÉF LLC. by cash, check, credit card (extra charge of 3%) or by PayPal (3%).
- Travel costs may apply if the location of the service is more than 30 minutes away from zip code 89123.
- Gratuity is at the discretion of the client.

NEW CHEF IN LAS VEGAS

Chef Marie is a French Canadian Chef on a mission since 1996 in making the cooking experience a fun event for the pleasure of taste buds: colors, flavors, sprinkles with an entertaining culinary event at the “**Rendez-Vous**”! Chef Marie has developed a line of organic filler-free allergy-free herbs and spices. Chef Marie is an R&D expert specialized in allergens, a cookbook author, an international show guest, a conference speaker and a recent host of her podcast titled MCHÉF® Burst of Flavors

Here is the description of my enterprise:

MCHÉF LLC.

www.mchef.com

Since 1999, Chef Marie-Dominique Rail has been involved in Montreal's French cuisine and restaurants. She also composes music for the piano and offers to play at culinary events and in your home as part of the MCHÉF© gastronomical experience. Her culinary style is traditional French cuisine combining Mediterranean and Middle Eastern perfumes. Her cuisine is a burst of flavors! MCHÉF© invites you to live a unique gastronomical and musical experience!



Chef Marie-Dominique Rail offers In-home personalized catering services: 5 to 8 Course Signature Gourmet Events, 4 Course Gourmet Buffet, Cocktail Dîatoire and Cooking Demonstrations. Newly introduced is MCHÉF mobile, the perfect portable kitchen for the business environment capable of preparing Express 3-5 Course Meals and Cocktail Dîatoire for meetings and corporate events. In addition, gourmet gifts are offered to each of your guests as part of a MCHÉF© event. MCHÉF© invites you to live a unique gastronomical and musical experience!

CHOCO-BIJOUX are offered to each guest as gourmet gifts just for the souvenir of this special event gathered with your colleagues, your friends!



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