



Blue Bowie

Personal Chef



Bistro Cuisine menu

Thyme Garlic Filet with Red wine Demi-glace

Thyme herb crusted steak served with a roasted lemon broccolini and crispy cracked pepper potato hash topped with a red wine cippolini onion short rib bone sauce

Herbed crusted Chicken with Lemon rosemary jus Sauce

Rosemary crusted Chicken breast served with honey glazed carrots and steamed haricot vert greens. Side of a white wine rice pilaf and Lemon Chicken jus sauce

New Zealand rack of lamb with crab Oscar

Cracked pepper and Rosemary Rack of lamb served with Oscar crab sauce and potato puree and summer squash ribbons

