

Dinner

If you prefer our Chef to create your meal, choose from three different price levels giving you the most options to satisfy your needs.

Keep it Simple

\$35 per person

First Course

7 Lettuces

Chiappetti's signature roasted tomato and garlic soup

Second Course

short ribs with roasted potato logs
and crispy garlic spinach

½ roasted chicken with roasted potato
and a lemon garlic sauce

olive oil braised tilapia with roasted potato and a roasted
red pepper cream sauce

risotto with root vegetables, parmesan cheese, olive oil

Third Course

Chef's choice of dessert

Night to Remember

\$45 per Person

First Course

ratatouille terrine

Second Course

choice of soup or salad

soup

Chiappetti's signature roasted tomato garlic soup
soup of the moment

salad

7 lettuce
baby spinach salad

Third Course

beef filet with potato galette, red onion marmalade,
white truffle salad and a red wine reduction

moroccan lamb shank with cous cous and harissa sauce

teriyaki salmon encrusted with sesame seeds with crispy shitake
mushrooms and a dark soy and wasabi dressing

penne pasta with arugula, roasted tomato, garlic, fontina cheese

pork chop stuffed with wild mushrooms, mustard cream sauce

Fourth Course

Chef's choice dessert

All About You

\$55 per person

First Course

ratatouille terrine
seafood pate with tartar sauce
chicken liver pate, port wine jelly

Second Course

Chiappetti's signature roasted tomato garlic soup
soup of the moment

Third Course

choice of salad
beet and goat cheese
endive salad

Fourth Course

beef filet with potato galette, red onion marmalade
and a red wine reduction

moroccan lamb shank with cous cous and harissa sauce

sturgeon fillet with swiss chard, toasted pine nuts
and an acorn squash puree

four cheese ravioli with white truffle sauce
and a red wine reduction

chili rubbed pork tenderloin with oven roasted potatoes,
asparagus, port wine sauce

Fifth Course

Chef's choice dessert