



A PERSONAL CULINARY EXPERIENCE

CONTACT

CHEF BRENT MOORE: 239-898-0072

EMAIL: BRENT@SOLOCHEFNAPLES.COM



SOUP

Creamy Clam and Corn Chowder

SALAD

Roasted Pear and Arugula,
Cider-Champagne Vinaigrette

ENTREE

Herb Roasted Turkey, Giblet Gravy
Chestnut Stuffing, Fresh Cranberry Sauce
Candied Sweet Potatoes and Seasonal Vegetables

DESSERT

Cinnamon-Apple Crisp with
Calvados Ice Cream

MENU ONE

APPETIZER

Marinated and Grilled Belgium Endive with
Florida Citrus Salad and Fresh Herbs

SOUP

Lobster Bisque with Harvey's Bristol Cream Sherry

ENTREE

Slow Roasted Veal "Prime Rib" served with
Spaghetti Squash, Braised Swiss chard
New Potatoes and Horseradish Chantilly

DESSERT

Pear and Almond Galette with
Vanilla Bean Ice Cream

MENU TWO



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HOLIDAY A LA CARTE MENU

APPETIZER

Select Oysters on the Half Shell with
Tellichery Peppercorn Mignonette

Smoked Gouda and Blue Crab Fondue

Grilled Vegetable Strudel with Wild
Mushroom Cream Sauce

SOUP OR SALAD

Curried Cauliflower Bisque

Black Bean and Chorizo soup with
Crispy Tortilla's

Fennel, Endive, and Frisee salad with
Gorgonzola, Sesame Crackers, Citrus-Sage Vinaigrette

Roasted Root Vegetable salad with Parma Prosciutto,
Goat Cheese, Truffle Vinaigrette

ENTREE

Grilled Bone-in N.Y. Strip with Au Gratin Potatoes,
Seasonal Vegetables, Pearl Onion Demi Glace

Cedar Roasted Salmon with an Apple and Onion Crust,
Roesti Potatoes, Sautéed Spinach, Ginger Beurre Blanc

Seared Breast of Muscovy Duck and Confit Hind Quarters,
Smoked Bacon Napa Cabbage, Roasted Shallot-Mashed Potatoes
Sun dried Cherry Jus

DESSERT

Pear and Almond Galette with Vanilla Bean Ice Cream

Cinnamon-Apple Crisp with Calvados Ice Cream