

# Swann Kipnis, Professional Chef

## SAMPLE MENUS

The following week's menu is based on hearty appetites and refined tastes. Accommodations can be made for different appetites, tastes and special dietary requirements. Considerations are made in provisioning depending on locale. Appetizers, snacks and fresh baked treats can also be provided. Breakfasts are served with coffee/tea, juice or other requested morning beverages. Lunches are served with assorted requested beverages, or wines can be suggested. Dinner selections have wine suggestions.

### Day 1

#### Breakfast:

- Italian Eggs (Scrambled w/pasta, veggies and herbs)
- Banana Macadamia Nut Muffins
- Fresh Local/Seasonal Fruits

#### Lunch:

- Grilled Eggplant Sandwiches on Fresh Baked Focaccia
- Terra Chips

#### Dinner:

- Baby Greens, Balsamic Vinaigrette
- Roasted Stuffed Leg of Lamb
- Fagioli All'Uccelletto (White beans and tomatoes cooked in veal stock and fresh rosemary)
- Wild Mushroom Ragout
- Cabernet Sauvignon or Zinfandel

#### Dessert:

- Peach Nectarine Crisp, Crème Fraiche

### Day 2

#### Breakfast:

- Feta Cheese, Tomato and Greek Olive Omelet
- Strawberry Streusel Muffins
- Fresh Melon

#### Lunch:

- Chicken Salad on a bed of Greens, Citrus Vinaigrette
- Fresh Baked Bread

#### Dinner:

- Gazpacho
- Ceviche
- Seafood Enchiladas
- Rice & Beans
- Gewurztraminer, Pinot Noir or Premium Mexican Beer (Bohemia. Modelo Especial)

#### Dessert:

- Flan
- Assorted Fresh Baked Cookies

### Day 3

#### Breakfast:

- Eggs Benedict
- Fresh Local/Seasonal Fruits
- Lemon Soufflé Pancakes w/Raspberry Syrup

#### Lunch:

- Grilled Fontina Cheese Sandwiches w/mushrooms, onions, tomatoes on Rye and Pumpnickel Breads
- Crudities

#### Dinner:

- Mixed Baby Greens, Fennel, Dried Cranberries, Orange Balsamic Vinaigrette
- Filet Mignon w/ Béarnaise Sauce
- Roasted Root Vegetable Medley
- Sautéed Zucchini, Summer Squash, Fresh Thyme
- Cabernet Sauvignon or Zinfandel

#### Dessert:

- Chocolate Hazelnut Layer Cake

#### **Day 4**

##### **Breakfast:**

- Sausage Stuffed Baked Apples
- Mocha Walnut Muffins

##### **Lunch:**

- Tri-Colored Rotini Pasta Salad w/Blanched Fresh Vegetables, Herbs and Creamy Garlic Dressing

##### **Dinner:**

- Cucumber, Goat Cheese, Red Onion, Mint Salad w/Champagne Vinaigrette
- Herb Roasted Whole Chicken
- Wild Rice Pilaf
- Sautéed Broccoli Rabe
- Viognier, Cote Rotie or Syrah

##### **Dessert:**

- Rosemary Raisin Sponge Cake w/ Honeyed Goat Cheese

#### **Day 5**

##### **Breakfast:**

- Crab Scramble ( Eggs, scallions, crab meat)
- Blueberry Bran Muffins
- Fruit Salad w/ Yogurt Cardamom Dressing

##### **Lunch:**

- Vichyssoise
- Cucumber Dill Tomato Salad
- Fresh Baked Brioche

##### **Dinner:**

- Spinach Salad
- Braised Pork Shoulder
- Garlic Mashed Potatoes
- Brussel Sprout Sauté
- Petit Syrah or Grenach

##### **Dessert:**

- Amor Di Polenta (Almond, Cornmeal Cake) w/ Amaretto Sauce

#### **Day 6**

##### **Breakfast:**

- Steel Cut Oats w/Banana, Raisins, Milk and Honey
- Papaya Cashew Muffins
- Fresh Local/Seasonal Fruits

##### **Lunch:**

- Grilled Chicken Caesar
- Fresh Baked Bread

##### **Dinner:**

- Oysters on the Half Shell
- Bouillabaisse
- Remoulade and Hearty Toasts
- Pinot Noir or Champagne

##### **Dessert:**

- Poached Pears on Crème Anglaise

#### **Day 7**

##### **Sunday Brunch:**

- Bagels
- Smoked Salmon
- Cream Cheese
- Capers, Red Onion, Tomatoes, Olives
- Citrus Salad
- Apple Coffee Cake

##### **Lunch:**

- Frittata Primavera w/ Parmesano

##### **Dinner:**

- Green Salad w/Raita Dressing
- Asian Spiced Curry Chicken
- Red Lentil & Basmati Rice Pilaf
- Charred Tomatoes, Onions, Mint
- Gavi Gavi, Gewurztraminer, Pinot Grigio or very light Pinot Noir

##### **Dessert:**

- Mixed Berry Clafouti and Vanilla Bean Ice Cream

If at sea, I will gladly prepare fresh fish caught by guests or crew in addition to or in lieu of planned menus.