

PERSONAL THYME 
Caterer and Personal Chef

Spring Minestrone Verde with Pistachio Pesto

OR

Cream of Cashew & Pea Soup with Chive Oil, Crushed Potato Chip

Shaved Asparagus, Watermelon Radish Salad with Manchego, Toasted Quinoa

OR

Citrus Prawn Microgreen Salad, Yuzu & Toasted Coconut

Chimichurri Grilled Skirt Steak, Cacio Pepe Duchess Potato, Roasted Baby Carrots

OR

White Wine & Garlic Braised Chicken with Velvet Potato, Charred Broccolini

OR

Miso Braised Cod, Ginger Carrot Forbidden Rice Broth, Chili Roasted Kale Chips

OR

Caprese Grilled Portobello Steak with Basil Chiffonade

Tahini Hot Fudge Skillet Cake, Cape Goose Berry

OR

Meyer Lemon Mousse, Pistachio Crumble

OR

Raspberry White Chocolate Crème Brûlée