



# Blue

BY ERIC RIPERT™

A PRIVATE DINING EXPERIENCE PREPARED EXCLUSIVELY FOR JOHN SMITH

## Sample Menu

### AMUSE BOUCHE

#### TUNA

TUNA TARTARE/ENDIVE/JALAPEÑO-CUCUMBER EMULSION

#### KING CRAB

WARM KING CRAB/CLAM CUSTARD/MUSHROOM DASHI

#### LANGOUSTINE

LIGHTLY SEARED LANGOUSTINE/IBERICO HAM-TRUFFLE CRÈME FRAICHE/  
PEA SHOOTS

#### BEEF

PAN SEARED BEEF TENDERLOIN/FOIE GRAS CROUTON/SQUASH/MADEIRA JUS

#### TRES LECHES

CHOCOLATE – TRES LECHES GATEAU/ HAZELNUT/ GODIVA

CI 250



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## BLUE EN SUITE

The Caribbean's most sublime dining experience returns with a collection of memorable and exclusive dining experiences presented by Chef Thomas Seifried.

Chef Thomas Seifried will bring the most sought after Five-Diamond dining experience into your own home. Work alongside our Chef de Cuisine to curate a personalized multi-course menu based off his culinary repertoire. Surprise and delight guests with a unique dining experience accompanied by his knowledge and expertise as he shares insight of each dish served.

### PRICE DETAILS

**BASED ON A PARTY OF 10 GUESTS. PRICE MAY VARY FOR LARGER PARTIES AND MAY BE PROVIDED UPON REQUEST.**

#### Private Chef Standard Fee:

KYD \$2,000

#### Dining Menu

3 Courses - KYD \$150 per person

4 Courses - KYD \$200 per person

5 Courses - KYD \$250 per person

*Price may vary for custom menus based on seafood selections and specialty ingredients*

#### Wine Pairing

3 Courses - KYD \$60 per person

4 Courses - KYD \$80 per person

5 Courses - KYD \$100 per person

*Guest may also provide their own beverage selection if preferred.*

#### Additional Staffing (fee per hour)

Server - KYD \$100

Sommelier: - KYD \$150

Bartender- KYD \$150

**FOR MORE INFORMATION OR TO RESERVE A PRIVATE DINING EXPERIENCE, PLEASE CALL 815-6912.**

All prices are quoted in Cayman Island Dollars (KYD) and a 20% service charge will be added to final bill.

A minimum of seven (7) days notice is required to confirm a private dining event.

Five (5) days prior to the event, the minimum number of guests must be guaranteed.

Note: Due to availability of market fresh ingredients, certain dishes may need to be modified at the discretion of the Chef until the time of the event. We will notify you in advance if this may be the case.