

Anna Dupuis Culinary

781-307-2351

Why not let us do the cooking for you tonight?

Yes! Hire a personal chef to come into your cabin and cook dinner for two. You provide the drinks or wine and leave the rest to us. Dinner for two includes an appetizer and entrée per person and dessert is shared.

Sounds great, doesn't it?

There are 2 dinner reservations available, 5:30 PM and 7:30 PM. Pick your reservation time, make your menu selections from the menu below, then viola, dinner's done!

If you would like to personalize your menu, please contact us, we can work with you and develop your personal menu. Please note that pricing may change.

Please allow at least 48 hours notice.

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(781) 307-2351

2018 - Menu

Appetizer: Choose 1 per person

Salad: Mixed greens with toasted hazelnuts, blue cheese sprinkles and sliced apple; served with a raspberry vinaigrette

Soup: Onion Soup Gratinee; rich onion soup topped with a slice of baguette and topped with gruyere cheese that is toasted until brown and bubbly.

Cheese course: counts as 2 choices (shared appetizer): baked brie topped with spiced berries and toasted pecans served with toasted baguette slices.

Entrée: Choose 1 per person

Beef tenderloin medallions with sautéed baby portabella mushrooms finished with a red wine reduction sauce. Served with smashed Yukon gold potatoes and sautéed fresh zucchini medley.

Thick bone-in pork chop stuffed with brie and topped with sautéed apples and served with smoked gouda cheese grits and sautéed fresh zucchini medley.

Pecan crusted butterflied chicken breast topped with a Dijon cream sauce, served with sautéed fresh zucchini medley and rice pilaf.

Dessert: choose 1 to be shared

Blondie a la mode: a warmed blondie topped with sautéed apples, vanilla bean ice cream and a caramel drizzle.

Madagascar Vanilla Bean Cheesecake

Dinner for 2 people is \$120 and includes an appetizer, entrée and shared dessert.

****We are not able to provide alcohol at this time****