

A Taste of France at Your Table

Menu Highlights



Overview

Indulge in a luxurious dining experience with Ferguson Culinary Concepts' French Chef's Table. Priced at \$200.00 per person, this exquisite menu promises to transport your taste buds to the heart of France. Meticulously crafted by our talented private chefs, each dish showcases the rich flavors and artistry of French cuisine.

Salad Niçoise

Begin your culinary journey with the classic **Salad Niçoise**. This quintessential French salad is a vibrant combination of fresh greens, ripe tomatoes, hard-boiled eggs, tuna, and olives, all drizzled with a tangy vinaigrette. It's a refreshing start that awakens the palate.

Seared Scallops with Bacon

Next, savor the delicate **Seared Scallops with Bacon**. Perfectly cooked scallops are complemented by crispy, savory bacon, creating a harmonious blend of textures and flavors. This dish is a true testament to the elegance of French seafood preparations.

Filet Mignon with Steak Frites and Roasted Vegetables

For the main course, enjoy the succulent **Filet Mignon with Steak Frites**. This premium cut of beef is cooked to perfection, ensuring a tender and flavorful experience. Accompanied by crispy steak frites and a medley of roasted vegetables, this dish is a celebration of classic French bistro fare.

Chocolate Dipped Chocolate Ganache with Crème Brûlée

Conclude your meal with a decadent dessert duo: **Chocolate Dipped Chocolate Ganache and Crème Brûlée**. The rich, velvety ganache enrobed in chocolate offers a luscious bite, while the crème brûlée, with its delicate caramelized sugar crust and creamy custard, provides a perfect balance of sweetness and texture.

A Culinary Experience to Remember

This exclusive French Chef's Table at Ferguson Culinary Concepts is not just a meal, but an experience to be cherished. Each dish is crafted with the utmost care, using only the finest ingredients to ensure an unforgettable dining experience. Join us for an evening of indulgence and let our private chefs take you on a culinary journey through the flavors of France.