

# A Gourmet Evening with Wagyu and Lobster

## Menu Highlights



### Overview

Welcome to an exclusive culinary journey with Ferguson Culinary Concepts Private Chefs. Our Premium Wagyu Chef's Table offers an indulgent dining experience that tantalizes the senses, featuring the finest ingredients and impeccable service. Priced at \$300.00 per person, this exquisite menu showcases the artistry and skill of our talented chefs.

### Appetizer

**Stuffed Mushrooms  
with Boursin Cheese**

Delight in the creamy, herb-infused Boursin cheese nestled within perfectly roasted mushrooms, setting the tone for a sophisticated dining experience.

**Seared Scallops &  
Prawns**

Experience the ocean's finest with expertly seared scallops and prawns, offering a delightful contrast of textures and flavors.

### Main Courses

**Filet Mignon with  
Demi-Glace and  
Shiitake Mushrooms**

Savor the melt-in-your-mouth tenderness of premium wagyu filet mignon, elegantly accompanied by a rich demi-glace and earthy shiitake mushrooms.

**Lobster with White  
Wine Sauce and  
Whipped Mashed  
Potatoes**

Indulge in succulent lobster bathed in a delicate white wine sauce, paired with velvety whipped mashed potatoes for a harmonious blend of flavors.

**Roasted Vegetables**

A medley of seasonal vegetables, perfectly roasted to enhance their natural sweetness and add a vibrant touch to your meal.

### Dessert

**Strudel with Fresh  
Summer Fruit**

Conclude your meal with a refreshing strudel, filled with the season's freshest fruits for a light yet satisfying finish.

Join us for an unforgettable evening where every dish is crafted with passion and precision. At Ferguson Culinary Concepts, we pride ourselves on delivering an unparalleled dining experience that celebrates the art of fine food. Bon appétit!