

CHEF SAVUR

Sample Summer Menus 2019

MENU

Watermelon Gazpacho

Avocado, Crab, Melon, Habanero, Cucumber

Grilled Peach and Burrata Salad

Balsamic, Grilled Radicchio, Olive Crostini

Pan Roasted Quail

Spicy BBQ, Celery, Italian Parsley, Â Blue Cheese, Chili Thread

Seared Scallops

Sunburst Tomato, Tomato Consomme, Fried Lemon

Grilled Lamb Chops

Purple Potatoes, Caper Berries, Chimichurri, Garlic Scape

Summer Sundae

Vanilla Ice Cream, Berries, Lemon Curd, Raspberry Jam,
Homemade Honeycomb

COURSE 1

Coconut Shrimp

Wasabi-Orange Marmalade, Microgreens, Flora

COURSE 2

Lacquered Pork Belly

Chinese Water Greens, Pickled Vegetables, Black Soy

COURSE 3

Miso-Glazed Cod

Sesame Bok Choy, Drunken Enoki Mushrooms, Miso Beurre
Blanc

COURSE 4

Plum Wine-Glazed Short Ribs

Honey Carrots, Purple Potato Puree, Crystallized Ginger

DESSERT

Caramel Bread Pudding

Milk Chocolate Mousse, Sea Salt, Caramel Glace



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Special meal or event planned for your close friends and family? Rather than go out to celebrate...bring the restaurant to you. Chef Savur and his team will come to your home, or event space, and cook a seasonal 3 to 6 course menu using local organic product. So invite a small group of your friends for a one of a kind experience. They are welcome to sit in the kitchen as I prepare the evening's tasting menu. Ask questions. Try the food as it is being prepared. Lets chat about ingredients, techniques and more.

We offer something different to our guests here in the Ann Arbor area. Rather than working off set menus, I devise meals that fit the needs of your dinner. The menus above are just a few I am currently showcasing. Whether it is a specific theme, cuisine, or idea...I prefer to come up with new items that are unique to your event. Every party should be one of a kind. Dietary restrictions, allergies, likes, or dislikes are all taken into account. It's more than just a lunch or dinner...it is an experience!

Our prices begin at \$1000 for a party of 8 to 15 guests and depend on menu selections and what you specifically envision for the evening. My goal is to take your ideas and help them materialize. As every guest is different...every vision is different.