

# SPRING / SUMMER MENU 2025



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We look forward to hosting you! I am a very versatile chef, and I love preparing all kinds of dishes - vegetarian, seafood, poultry, meat, or sweets.

A lighter French cuisine influenced by the world. We use fresh organic and local produce and work with our farmers, but the wine is French :)

Please let us know if you have any allergies or strong dislikes.

Your \$110 booking includes one of the following seven Basic menus (prices change around holiday times). You can also treat your loved one to an upgrade.

If joining a public the entire class must agree by consensus - please let us know your preferences.

Public classes are limited to 10 guests

## ***Our basic class options and upgrades.***

### **Basic Class:**

\$110/person

### **Optional Upgrade 2:**

This includes a cocktail or mocktail.

A second or upgraded entrée recipe and more involved techniques.

A dessert made by the chef will close the meal.

This class is 30 to 45 minutes longer.

Additional \$60/person.

(This upgrade will apply to all guests in your party)

*A 20% gratuity will be added to all transactions' total.*

### **A. Salmon Poêlé** w/Ravigote Sauce (tangy herb sauce)

- Miso Rice Cake
- Carrots and Peas (Spring)
- Fresh Corn and Cherry Tomatoes (Summer)

Upgrade 2 adds

- **Salmon ceviche**, lightly smoked on a Garden Greens Bed.
- Roasted Asparagus Balsamic Reduction

### **B. Steak Haché** with Green Peppercorn Sauce (Fancy French hamburger)

- Pomme Sarladaise (Sautéed Potatoes with Sage or Rosemary)
- Tomate Provençale (roasted tomato)

Upgrade 2 - a NY strip or Rib eye steak replaces the above)

- **The Bistro Classic 1** (+ \$60/pers)

Steak au poivre (Peppercorn, cognac cream sauce)

**OR**

Entrecôte Marchant de Vin

(red wine reduction with shallots and tarragon sauce)

-Haricot Vert (French Green Beans)

-**The Bistro Classic 2** (+ \$75/pers *minimum of 4 guests*)

Steak au poivre AND Entrecôte Marchant de Vin

**-The ultimate Bistro class Trio**

Tenderloin and Hanger steak with Three Sauces:

- **Steak au poivre** - black peppercorn cream sauce.

- **Steak Bordelais** - Red wine reduction with shallots and tarragon.

- **Steak Marsala** - Mushrooms and Madeira sauce.

Served with:

- Haricot Vert - French green beans

*\$210/guest, with a minimum of 4 guests.*

**C. Lemon Chicken** with Golden Raisins and Pistachio Nuts

- Camarguais Risotto Rice with Asparagus

Upgrade 2 adds

- **My Mom's Chicken Paupiette** over wilted garden greens

### **D. My take on Shrimp and Grits**

- Local Shrimp with Fresh Sweet Corn Polenta

Upgrade 2 adds

- Coconut Shrimp or Asian Shrimp Salad
- Eggplant Sauce (can be replaced with Zucchini Sauce) for the Grits

### **E. Vegetarian Meal -**

- Omelette Soufflé with Fine “Herbes” (fresh herbs)
- Simple Ratatouille

Upgrade 2 adds.

- Fresh Sweet Corn Polenta
- Grilled Portobello with Balsamic Reduction

### **F. Seasonal Pasta Tasting Dinner**

*The Two-Pasta recipes class is \$130/guest, with a minimum of 4 guests.*

- **French Carbonara** Pasta
- **Making Pistou** (Pesto) Pasta with Vegetables and Chicken

Upgrade 2 adds.

- One more recipe to make the class a Pasta Trio Tasting Dinner.

*\$175/guest, with a minimum of 4 guests.*

- **Pasta Puttanesca** with Shrimp

### **G. The Dessert Class**

- Served with Cocktail and Appetizer

The two-dessert class is \$130/guest, with a minimum of 4 guests.

- Sweet Soufflé or Cheese Soufflé
- Crème Brûlée

Upgrade 2 adds.

One more recipe to make the class a Dessert Trio Tasting Dinner.

- **Tarte Tatin** to take home (Upside-down fruit tart)

*\$180/guest, with a minimum of 4 guests.*

***Review our upgrades to enhance your experience (pay in person when you are at the class :)***

### **Optional Upgrade 1:**

This option offers a customized class to accommodate allergies and personal requests, as well as a welcome cocktail or mocktail and a thank you sweet.

Additional \$35/person.

(This option will apply to all guests in your booking.)

## **Optional Upgrade 2:**

This includes a cocktail or mocktail.

A second or upgraded entrée recipe and more involved techniques.

A dessert made by the chef will close the meal. This class is 30 to 45 minutes longer.

Additional \$55/person.

(This upgrade will apply to all guests in your party)

## **Optional Upgrade 3:**

A deluxe customized menu with cocktails, appetizers, dessert, and your choice of entrée (local catch of the day, Mayport shrimp and Gulf coast pink shrimp, grass-fed meat, duck, lamb, etc).

Upgrade 3 offers a more personal experience, expanded menu possibilities, and more involved techniques.

This class is 30 to 45 minutes longer.

Additional \$75 to \$90/person.

(This option is offered to private groups only, unless all guests in a public class choose this upgrade.)

## **Here are a few examples of classes with upgrade 3:**

- Salad Niçoise with fresh seared tuna (green beans, tomatoes, baby potatoes, hard-boiled eggs, cucumbers, olives, and much more).
- Local fish in papillote with Thai basil tomato sauce, wrapped in Swiss chard.
- The perfect sea scallop. Cook like a Michelin-star restaurant.

### **Voyage Series:**

- Peru. Ceviche class
- Vietnam. Green Papaya Salad with Beef and Chicken Satay.

- Spain. Paella class
- France. Duck magret Périgord style.
- Brittany. Savory and sweet crêpes with multiple stuffings.

*Great for children and adults, a party favorite.*

- **French power lunch:**

- The fancy sandwich and champagne class:  
Pan Bagnat (a famous sandwich from Nice, a complete meal),  
great for picnics and the beach.
- Croque monsieur/madame - another café classic. Champagne  
and its cocktails.

***I can also create a class for your private party Special request.***

***Or I can be your private chef for your special event or celebrations.***

***When in St Augustine come share our unique experience with celebrity Chef AlexG***

**Merci,**



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# 2026 CULINARY TRIP TO PROVENCE with Chef AlexG



<https://www.chefalexg.com/culinarytoursproven%C3%A7e>

Whenever we go to France to visit Chef Alex G's family, our friends ask if they can come along. Now you can! We have scheduled dates for 2025 in June and October. Each tour has room for 8-10 guests, so make your own group or join one of ours.

THE DETAILS