

The Chef's Table

Taking Dinner to the Next Level

Are you looking for something unique to celebrate a special occasion? Consider a "Chef's Table Dinner". This service is available to VIPs and special guests of the Club. Chris Clark Director of Food & Beverage and Kevin Renfro Executive Chef will prepare a special themed dinner. To eat at the chef's table is an incredibly special event and an experience beyond a regular meal.

Chef Kevin is not only in charge of preparing the special meal, but he also interacts with each guest, giving them information about the food preparation and the thoughts behind the menu. Chris & Kevin will talk about each course that will be served during the meal. It is an intimate dining experience for 2 to 8 guests, with as few as 3 courses or as many as 7.

Reservations are always required, and, because of the nature of the dining experience, the cost is based on the number of courses and ranges from \$75 to \$200 per person.

What makes a chef's table meal unique? While the customer might choose to have the meal centered around a particular theme, part of the dining experience is that the guests do not know in advance what each course will be, until it is presented by Chris & Kevin & the wait staff. Chris & Kevin do it all. You are simply there to be pampered and enjoy the experience.

Upon arriving at the restaurant, you will be escorted to a table set aside apart in the main dining area. The table will be set to perfection and your server will greet you and explain how the experience will begin.

Your dedicated wait staff will be introduced, and they will proceed to take any drink orders. If the dinner includes wine, Chris & Kevin will choose the wine that pairs with each course so there is no need for a wine list. Your wait staff is exclusively yours and will not be serving other diners during your meal. At some point Chef Kevin will come to your table to talk about the food and wine you will be enjoying. His explanations can include a history of the food, and even the preparation itself. Every course of your meal is prepared in a manner that will build on your enjoyment. Just as the wine is paired with each course of food, the food itself is selected to meld with the next course, bringing the end of the meal to a delightful crescendo of tastes that leaves you feeling you have just experienced a unique culinary event. Chris & Kevin choose the menu carefully to compliment the theme, and the guest's dietary concerns. Each course is small and only meant to open your taste buds to a variety of flavors. No one course is meant to fill you up, but rather collectively blend with the other courses to enhance your food experience. Also, the courses are served slowly giving you time to enjoy conversation with your guests and ask the chef any questions you might have about the food. The chef's table is never rushed. With each course a different wine can be served which accentuates the flavor of the food in that course. In closing a dessert is served that is the final exclamation point to a meal you will never forget.

In this day of fast food and a plethora of restaurants that want to turn over tables as rapidly as possible, the chef's table is a place to take a breather and enjoy the experience of dining as in days gone by. It is a place where you can show that special person how much being with them means to you. Or an event to share with friends that want to enjoy a special dining experience together. You don't have to know a lot about food, or wine, or entertaining because the Chris & Kevin and their dedicated staff do it all for you, and make you look and feel like royalty. You do not have to do a thing, just sit back, and relax with the confidence that everything will be perfect.

During these challenging times what would be better than to share a great culinary experience with friends or loved ones for a night to remember?

For more information or to request a reservation please email Chris Clark at: cclark@killlearncc.com