



ADOR

C U I S I N E

the taste of passion

MENU OPTIONS AND PRICING

ADORCUISINE.COM

INTRODUCTION: HOW TO BOOK YOUR EXPERIENCE



1. **Review** Chef Ador's seasonal menu; a selection of Soups, Salads, Appetizers, Entrées and Desserts
2. Next, **choose** to enjoy: "3 course family style dinner experience", "5 course plated service experience" with all tableware included, "the ultimate 5 course 5 pairing cocktails or non alcoholic elixirs experience" or "Unlock Your inner Chef" our private cooking class with Chef Ador in their feminine or masculine guise. (All options include: Reserve-the-date fee + cost per person + cost of ingredients and gratuity. Additional fees may apply for special requests and travel.)
3. Finally schedule a phone chat to book your Ador Cuisine experience (\$200 inclusive fee required), to **reserve** event date.

ADORCUISINE.COM

GASTRONOMIC EXCELLENCE

"THE FOOD"

SPRING/SUMMER 2024: SOUPS

“Mango Barley Spinach Soup”-

with toasted Cumin and Mustard Seeds and Red Pepper Flakes in Sesame Oil

“Cashew Mushroom” -

Sauteed Garlicky Mushroom Cream of Cashew, finished with Sauteed foraged herbed mushrooms, with dehydrated Portobello chips microgreens drizzled White Truffle Olive Oil

“Cashew Onion” -

Caramelized Onion Cream of Cashew, Sherry wine, topped with Herbed Caramelized Onion, Quick Pickled Red Onion with Citrus Green Onion Crispy Shallots

“Spinach Punjabi Palak Soup” -

Cumin Turmeric Garam Marsala Seed Garlic Onion Red Bell Peppers Tomatoes Ginger green chiles, Chopped Paneer Served with Lavash

“Cream of Turnips”

Cashew Cream finshed with cinnamon pickeled apples chives and tarragon lemon olive oil

“Sini Gang” -

Tamarind broth with Spiralized butternut squash Torched Cherry Tomatoes and Okra Sweet Potato Leaves, Spiralized Daikon Radish, Roasted Eggplant, topped with Crispy Rice Paper

SPRING/SUMMER 2024:

SALADS

“Cherry Bigaroon Medley” -

Watercress with pea sprouts, sliced poblano, roasted sunflower seeds with a base of a chunky cherry chimichurri finished with fresh black cherries & basil

“Onion Greens Medley” -

Arugula Basil Caramelized Onion Cream of Cashew Spread, Sherry wine, topped with Herbed Caramelized Onion, Quick Pickled Red Onion with Citrus Green Onion Crispy Shallots

“Spiralized Roots”-

Spiralized Red and Golden Beets, Jicama, Watermelon Radish Fresh Basil Mint Orange Segments Sweet Salty Almond Slices Orange Lime Vinaigrette

“Spicy Peppers Medley”-

Roasted Peppers; Poblanos, Bell Peppers, Hatch Peppers, Shishito Peppers, with toasted Cashews and Arugula Cilantro Basil with a Soy Sauce Lime Vinaigrette

“Grilled Chard Cardini” -

Cesar blue cheese dressing with anchovies lemon worcestershire, dijon, agave lemon, tarragon, and parsley, crispy focaccia croutons, shaved torched Parmesan with torched Anchovies

“Oriental Carrot” -

Spiralized Carrot Cilantro Torched Sweet Peppers Sambal Soy Sauce Citrus Sesame Oil Vinaigrette Crispy Rice Noodles Smear of Creamy Peanut Sauce Crispy Rolled Wontons Green Onions Mint & Basil Sprout

SPRING/SUMMER 2024:

APPETIZERS

“Socorro” -

Chile Guerito Pork Pate & Queso Fresco stuffed torched Empanada Ravioli, Chile Guerito Cream of Cashew, Blueberry Salsa, Smoked Paprika Olive Oil and Green Onion Olive Oil

“Seasonal Fruit Ceviche” -

Shrimp or White Fish Agua Chile, Diced Red Onion, Poblano, Two Different Seasonal Fruit, Orange & Lime Zest & Juice served with Homemade Aioli and Handmade Corn Tostadas.

Metamorphosis -

Scallop, Shrimp or Lobster (or Burrata) with Dried Cherry Cilantro Couscous with a Roasted Garlic Red Cabbage Puree with a side of Lemon Thyme Moscato Reduction

“Seared Cinnamon Brie” -

Caramelized Cinnamon Onions, Seasonal Fruit, Sweet and Salty Pecans, Local Honey, Sea Salt, and Citrus Zest

“Avocado Buckwheat Arancini” -

Dried Cherries Onions Cumin Cilantro Lime with a Cashew Nutritional Yeast Oregano Crumble

“Sashimi Trio” -

“Ahi Tuna Lavash” - Lavash Cracker topped with Wassabi Olive Oil, Topped with sauteed Shishitos Cashews in Soy Sauce toasted White Sesame Seeds fresh Ahi Tuna Sashimi finished with Sweet Ponzu Cream of Cashew Micro Cilantro

“Seed Nut Seafood Medley” -

Pepitats, Cashews, Pecans Macadamia Pistachios Almonds Sunflower Seeds Garlic Onion White Wine Thyme Parmesan Served with Shrimp or Lobster finished with Local Honey & Green Olive Oil Microgreens

SPRING/SUMMER2024:

ENTREES

“Southwestern Bigaroon” -

Beef Tenderloin Salmon or Shrimp with roasted hatch chiles and grilled corn goat cheese polenta and grilled broccolini and a cherry red wine reduction.

“Deconstructed Chile Enogado” -

sous vide beef tenderloin on top of a tomato poblano dried cherry risotto with cilantro mezcal and lime with a walnuts, agave cream of cashew topped with torch, sliced poblano's, cilantro, pomegranate, seeds, and citrus

“Miso Orange Seafood” -

fresh citrus orange miso broth with roasted garlic, served with couscous, pearls, steamed bok choy with your choice of seafood, whether fish, shrimp or scallops finished with a ginger sesame oil and micro greens

“Sonoran Comfort ” -

your choice of protein served with a roasted garlic, sweet potato mash with a delicious mixed dry chili cream of cashew sauce served with your choice of asparagus or broccolini topped off and finished with grilled corn. Cilantro pepitas torched poblano medley.

“Spring Sweet Pea” -

Your Choice Protein with a green pea cream of cashew red cabbage, Moscato reduction, asparagus, Arugula, mushroom spring risotto, Parmesan, crispy, rice Noodles microgreens, and flowers

“Metamorphosis” -

Pan seared herbed chicken breast or any type of protein you desire, with a roasted garlic red cabbage puree, with Capers dried cherries red onion tapenade, torched cherry tomatoes with sauteed spiralized Butternut Squash arugula black rice. Finished with lemon thyme moscato reduction.

“Wine BBQ” -

Pan seared herbed protein with a cherry cranberry red wine barbecue sauce with sauteed pecan cilantro black rice finished with arugula poblano basil medley and blue cheese.

CHOOSE ENTREE PROTEIN

Plant Based:

Roasted Herbed Eggplant
Cauliflower
Portobello Mushroom
Firm Tofu

Animal Based:

Beef Tenderloin
Striploin
Ribeye
Rack Lamb
Duck Breast
Chicken Breast
Turkey Breast
Pork Tenderloin
Shrimp
Salmon
Cod
Tuna
Chilean Sea Bass
Lobster
Octopus
Diver Scallops

SPRING/SUMMER 2024: DESSERTS

“Cajeta Azul”

Maiz Azul Tres Leches with Cajeta Flan, Roasted Pears, Tarragon, Torched Pecan Meringue

“Capirotada Baklava” -

Buttery Layers of Phyllo dough with queso fresco dried cherries diced apples and bananas with toasted peanuts finished with a piloncillo syrup.

“Orange Olive Oil Sponge” -

citrus orange olive oil sponge cake with orange curd and vanilla whipped coconut cream, sweet and salty pepita brittle fresh orange segments with tarragon & agave

“Citrus Almond Tarlet ” -

lemon curd almond tartlet with vanilla chantilly cream lemon meringue powder & candied lemon slice with fresh mint

“Sans Rivial” -

Filipino Inspired Cake with Toasted Cashew Meringue & layers of Butter Cake frosted with Swiss Meringue Buttercream.

“Limon Tres Leches” -

Tres Leches de Limon Crema Mejicana Whipped Cream con Limon Cashew Meringue Bayas Y Yervas

“Cauliflower French Toast” -

Caramelized Cinnamon Brown Sugar Cauliflower, with Coconut Whipped Cream, Blackberry Tarragon Compote, Finished with Orange Segments plus Zest and a Sweet Salty Pecan Praline

“Cashew Chia Cream Brulee” -

Vanilla Cashew Chia Cream with Sugar in the Raw Bruleed topped with Seasonal Berries and Citrus



CHOOSE YOUR EXPERIENCE



ADOR'S SIGNATURE

3-Course Family Style

6 Guest Minimum

\$75 per person plus the
cost of ingredients

Choose 3 options from Chef Ador's
heart-crafted menus

Our chefs will shop for all of your menu
ingredients

They will prepare, cook, and serve you
and your guests at your home using your
tableware

Don't worry about cleaning up - we will
do that as well!

ADOR THE EXPERIENCE

5-Course Plated Service

6 Guest Minimum

\$95 per person plus the
cost of ingredients

Choose 5 options from Chef Ador's
heart-crafted menus, including a
gourmet, non-alcoholic elixirs

Personalized, printed menus

We will shop for all of your menu
ingredients

We will prepare, cook, and serve you
and your guests at your home

Don't worry about cleaning up
- we will do that as well!

The Ultimate Ador Cuisine Experience

5-Course Plated Service with 5-Gourmet Cocktails to Pair

4 Guest Minimum

\$175 per person plus the
cost of ingredients

Chef Ador creates a customized menu lovingly tailored to your guests' palates, including a gourmet cocktails to pair with each course.

Personalized, printed menus and
all tableware.

Our chefs will shop for all of your menu ingredients.

They will prepare, cook, and serve you
and your guests at your home.

Don't worry about cleaning up
- we will do that as well!

UNLOCK YOUR INNER CHEF

Private In-Person Cooking **Session**

10 Student Minimum

\$55 per person plus the
cost of ingredients

You will have access to 3 of Chef Ador's
exclusive heart-crafted recipes.

Enjoy the opportunity to observe
Chef Ador in their Drag persona, in their
masculine or feminine guise.

Get to sample and enjoy, the prepared
cuisine created.

Don't worry about cleaning up - we will
do that as well!



WE LOOK FORWARD TO
SERVING YOU

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