Delicious Thymes Personal Chef Services & Catering 220 South Waterboro Rd

207-205-7321 deliciousthymeschef@gmail.com

Upscale Maine Seafood Experience

Course 1

Classic Bobby Bi Mussel Soup Classic French Cuisine from Maxim's

Course 2

Seared scallops on a sweet corn puree with brown butter and charred lemon

Course 3 Grilled Romaine with Crab and Lobster with a citrus vinaigrette

Course 4 **Lobster Tartlet** Puff pastry and delicate lobster and tarragon cream

Course 5 Sous vide Halibut Olive oil and aromatics finished with a quick sear

Course 6 Blueberries and Maple Cream Fresh macerated Maine blueberries with Maine maple syrup in phyllo