



Private Chef Dinners

Sundara's executive chef Christopher Medwetz loves hosting small dinners – the menu planning, shopping for just the right ingredients, the preparation and artful plating, sharing recipes and tips and fun conversation, all of it! So when he suggested adding private chef dinners to our menu, we immediately said yes. We hope you'll say "yes" too. The possibilities are limited only by your imagination and palate.

The particulars:

Minimum of four guests

Minimum of four courses

Served in the demonstration kitchen area

Call 608.253.9200 and ask for Chef Chris to start planning your dining experience

The Possibilities:

- Organic Goodness: Bounty of the season from Sundara's partner farms.
- Food and Wine Pairings: Featuring Wisconsin estate wines made with cold-hardy grapes.
- Food and Microbrew Pairings: Featuring the nation's most sought-after Wisconsin microbrews.
- Wisconsin Artisan Cheeses: From the state with national and international cheese champions.
- Vegan, Vegetarian, Paleo, Gluten-Free, You Choose: Exploring new tastes for those with dietary restrictions.
- Local Lavender and Honey: For the spa and the table.
- Cooking with Herbs: New ways to flavor your food, using herbs from the Sundara greenhouse.

