

Personal Chef Experience at Hidden Pond

Our personal chef will work with you to choose your ideal menu - using fresh, local ingredients, ensuring every bite is perfection. We'll lovingly prepare your meal, provide stellar dinner service and even do the dishes!

Call Guest Services at 207-967-9050 to book your private dinner.

The cost is \$150.00 per person (inclusive of a chef service charge and 7% Maine sales tax). Wine pairings are an additional \$45.00 per person and the pairings are predetermined based upon your menu selections and will be provided by Hidden Pond.

Select one item from each of the following courses

First Course

Up to three Hors d'Oeuvres or one plated Appetizer

Chilled Asian Vegetable Spring Rolls
Pan Seared mini Crab cakes
Stuffed Portabella with Spinach and Goat Cheese
Smoked Salmon Canapés on Cucumber slices
Teriyaki Chicken Skewers
Bruschetta with Roasted Tomatoes and Olives
Hummus with Vegetables and Pita Chips

Your suggestions are welcome

Plated Appetizers

Lobster Bisque
Haddock Chowder
Grilled Oysters with Whole Grain Mustard and Horseradish Butter
Steamed Mussels with Garlic, Lemon and Herbs
Seared Scallops with Smoked Bacon and Maple-Mustard Glaze
Baked Shrimp and Artichokes in Garlic Butter with Fontina Cheese

Second Course ~ Salad

Seasonal Greens with Basil Vinaigrette
Spinach Salad with Strawberries and Goat Cheese
Caesar Salad

Main Course

An appropriate Starch and vegetable will accompany the main course

Seafood Selections:

Atlantic Salmon, Haddock, Halibut, Swordfish or Tuna

Accompaniments for Seafood Preparations

Lemon-Herb Butter Sauce, Fresh Tomato Salsa, Local Oyster Mushroom Beurre Blanc,

Lobster Risotto with Fresh Tomato and Basil

Chef Pirkola's Specialty

Medley of Seafood Cioppino

Shrimp, Scallops, Clams, Mussels and Lobster Tail in a Spicy Tomato Broth

Maine Lobster Bake

Choice of Three Hors d'Oeuvres

Steamed 1 ¼ lb. Lobster, Roasted Potatoes, Corn on the Cob, Steamed Clams or Mussels, Crusty Bread, Drawn Butter and a Homemade Blueberry Pie

Meat Selections:

Seared Filet Mignon, NY Sirloin or Sliced Rib Eye Steak

Accompaniments for Seafood Preparations

Smoked Onions, Bourbon and Fresh Thyme

Red Wine Reduction and Mushrooms

Green Peppercorn Sauce

Béarnaise Sauce

Duck Two Ways

Braised Leg and Sautéed Breast with sweet and sour seasonal fruit glaze

Dessert

Crème Brulee

Chocolate Mousse in a Lace Cookie Cup

Blueberry Crumble with Gifford's Vanilla Ice Cream

Warm Chocolate Soufflé Cake

Pavlova with Fresh Berries and Whipped Cream

Meet the Chef

This is Chef Pirkola's sixth season providing his personal chef services to Hidden Pond. Chef Pirkola is the Culinary Arts Instructor at Dover High School and Regional Career Technical Center in Dover, New Hampshire and has been teaching at the high school or college level for almost 18 years.

Chef Pirkola came to the Kennebunkport area in 1989 and was Chef at several notable restaurants including Raspberri's at The Gorges Grant Hotel in Ogunquit, The Channel Crossing, and the Kennebunk Inn.

Chef Pirkola is certified by the American Culinary Federation and has competed in many culinary competitions including the Maine Lobster Promotion Council's Governors Challenge where he has received two Gold Medals and a Bronze Medal. He also won the Eastport Salmon Festival Competition. In 2001, he earned a Gold Medal to represent the Atlantic Culinary Academy in The North American Cordon Bleu Schools Competition in Chicago where he earned a Silver Medal.

Please feel free to contact Chef via email Chefpirkola47@gmail.com or phone (207) 286-6012 to finalize your selections or make suggestions based on dietary concerns or personal preferences.