

Passion the Restaurant's "Chef's Table"



The chef's table has been a long and elegant tradition in the world of fine food. Before the day of open kitchens it was a great privilege to be invited into the Chef's kitchen to observe the culinary process first hand. Imagine yourself watching the Chef and his team performs a proper service and prepares phenomenally tasting delicacies and visual works of art. In today's world, the guests of the chef's table would be treated a special and uniquely created menu, often featuring the best and brightest in talent and ingredients alike. As honored guests, Chef Gary Barner and his staff will create a memorable evening for you and your guests at Passion's Chef's Table. Before you dine – meet with the Chef and discuss your preferences. Decide on a tasting menu and how many courses you would like to receive – four, six or eight, with the option of wine pairing with each course. Or order from our dinner menu with wine pairing suggestions. All in the luxury of our semi-private corner table which comfortably seats eight people. Reservations are strongly suggested. For more information, contact Michael at Michael@passiontherestaurant.com

Let me share my passion for fresh, innovative cuisine with you.

Chef Gary Barner