

Karen and Bill Hasse were the winners of the Landlovers Private Chef Dinner raffle 2024. They selected the menu, the date and the guests. Chef Patrick White of Food, Fire and Knives arrived and encouraged us to watch him do “his thing” and ask questions!

Karen said, “What a fantastic experience! I enjoyed a 3-course gourmet meal in the comfort of my home with seven good friends and didn’t have to lift a finger! Chef Patrick did all the cooking, serving and clean up! My friends and I got to sit back and enjoy each other’s company in a very relaxed atmosphere”.



Much wine and conversation contributed to the good time for all.



A 3-course menu prepared by Chef White:
Already Married Me Chicken & Gnocchi (Soup)
Creamy Italian Herb Marinated sundried tomato; brown buttered potato gnocchi; garlic confit; rotisserie chicken; garden basil



Pepper Crusted Beef Tenderloin & Asiago Potato Cake
Madeira cream sauce; shaved asparagus salad; rosemary oil



Caramelized White Chocolate Mousse

Pistachio Dust; raspberry & brioche semlor*; passion fruit crème anglaise
**yeast risen bun often filled with almond paste and whipped cream.*



This opportunity is not to be missed for 2025. It is a fabulous experience for the lucky raffle winner. The more tickets you buy the better your chances to be the winner of the Private Chef Dinner 2025.

[Private Chef Dinner](#)