Welcome Chef Devon Quinn and Maître d’ Jonnhatan Juache into your home to plan, cook, and serve you and your guests. Enjoy the new American and fresh menu options of Eden or create a customized menu based on your preferences and dietary restrictions.

WHAT TO EXPECT

1. Design the Menu
Talk one-on-one with Chef Devon to plan a fully customized menu by discussing what flavors and food you like and any dietary restrictions or allergies. Jonnhatan will prepare wine or cocktail recommendations based on your final menu.

2. Grow, Cook and Serve
From produce to protein, your ingredients will be sourced from local farms and purveyors and even harvested from our on-site greenhouse. This will ensure the highest quality and most flavorful product. Your menu will be made from scratch at your location and served on your plateware.

3. Enjoy and Interact
As Chef Devon and Jonnhatan serve your food, they will talk about where the food is from, the inspiration, and different components. Guests are encouraged to ask questions and engage. Signed menus will be left for your guests as a keepsake to the memorable experience.

ADDITIONAL INFO

- Cost determined by how many guests, courses, and wine or cocktail selection. Starting at $300 per person and up.
- Plateware can be rented through Eden at an extra cost.
- The Eden restaurant space is available for rental.
- We cook in your kitchen, bringing all cooking supplies with us. We leave your kitchen spotless, like we were never there.
- A safe dining experience is our utmost concern for you and your guests. We accomplish this by implementing temperature checks, weekly testing and are always wearing personal protective equipment.

Contact us to start your experience – 773.880.8044 | info@tpgchi.com