

Cold Poached Salmon

1 doz. Peppercorns, whole
1 gal. Water
8 Bay Leaves
4 Celery Ribs with Leaves, 3"
1 Onion, chopped
1 Lemon, cut in 1/2, squeezed
1/2 cup White Vinegar

Mix all ingredients and bring to a boil. Cook salmon, and then place in cold water.

Grebiche Sauce

3 Tbl	Parsley, picked, packed full	6 Tbl	Watercress, packed full
3 Tbl	Capers	1/2 cup	Sour Cream
3 Tbl	Tarragon, picked, packed full	1/2 cup	Mayonnaise
3 Tbl	Chives	1 tsp.	Lemon Juice
3 Tbl	Dill, picked, packed full	1 tsp.	Louisiana Hot Sauce
6 Tbl	Baby Spinach (no stems) packed full		

Be sure that all herbs do not have stems. Mix all herbs, spinach and watercress in robot coupe, blend well. Add sour cream, mayonnaise, lemon juice and hot sauce, blend again until smooth.

Cucumber and Dill Salad

12 Cucumbers – peeled & sliced on Robot Coupe w/2mm slicer blade
2 cups White Vinegar
1 Tbl sp Lemon Juice
1/2 cup Sugar
1 Tbl sp Kosher Salt
1 cup Dill, cleaned, rough chop

Step 1 – Peel cucumbers and leave whole

Step 2 – Place cucumbers in Robot Coupe to slice with 2mm slicer blade, reserve to the side.

Step 3 – Pick all dill leaves from stems

Step 3 – Mix vinegar, lemon juice, sugar, salt and clean dill together.

Add in cucumbers and toss well.

Step 4 - Drain very well when serving.

Lobster Martini w/ Caviar

5oz Lobster Meat Mix**
1 cup Celery Root Remoulade (see recipe below)
1 tsp. Black Lumpfish Caviar
2 ea. Lime Wedges
1 ea. 8oz Martini Glass
Kosher Salt to taste

Place the Celery Root Remoulade in the 8oz. Martini glass. Add Lobster meat on top of remoulade, then top with the Caviar. Place 1 lime wedge half way down the glass, and serve the other wedge with a cocktail fork.

Lobster Meat Mix

2 lb. Maine Lobster meat (knuckles & claws)
½ cup Akvavit Dressing (see recipe below)
1 ½ TBL Lime Juice

Combine lobster meat with dressing and lime juice.

Makes 6 servings

Celery Root Remoulade

6 cups Celery Root
½ cup Mayonnaise
½ cup Sour Cream
½ cup Red Onions, finely chopped
¼ cup Chives

Mix all together, should not be wet looking or feeling. Add Kosher salt and hot sauce to taste.

Akvavit Dressing

1 cup Mayonnaise
1 cup Sour Cream
3 TBL Akvavit Liquor
1 tsp. Hot Sauce
1 tsp. Lemon Juice

Combine all ingredients in a bowl and mix until well blended. Salt to taste.

Sea Scallops with Orange Fennel Beurre Blanc Sauce

For 4 people

12 ea Sea Scallops – U-10 size
¼ cup Fine Chopped Chives

Orange Fennel Beurre Blanc Sauce

½ Lb. Fennel Bulb – sliced
½ ea Leek – sliced in rough strips
1 cup White Wine
1 cup Orange Juice
1 cup Whipping Cream
¼ Lb. Butter
1 tsp. Salt
1 tsp. Crack Pepper
1 Tbl. Vegetable Oil

Step 1 – In stainless steel sauce pan sweat leeks slices and fennel slices in oil till they start getting translucent.

Step 2 – Add in wine, OJ, salt and crack pepper and reduce by ½ over medium heat.

Step 3 – Strain and put back into sauce pan and add Whipping Cream. Reduce this by half over medium heat

Step 4 – Remove from heat and whisk in butter – season with salt to taste. Hold to the side.

Step 5 – Season sea scallops with kosher salt and a little white pepper. In large 12” skillet place 2 Tbl of vegetable oil, then take season sea scallops and place in hot pan. Cook on one side for about 3-4 minutes and then turn over to cook an additional 3-4 minutes. The scallops should have a translucent look in the middle.

Step 6 – Ladle 1oz of Orange Fennel Beurre Blanc Sauce on the bottom of the plate and then place sea scallops on top. Garnish with finely chopped chives

Mushroom Barley

1 Lb	Baby Lima Beans – soak 1qt. of water 24 hours in advance
1 gal	Beef Broth - Swanson
½ Lb	Barley
2 Tbl	Butter
¼ cup	Beef Base - Bouillon cubes can be substituted
1 cup	Onions – ¼” diced
1 tsp	Black Pepper
¼ Lb	Chuck Roast – ¼” diced
1 tsp	Caramel Color – for darkening if needed
2 ea	Bay leaves
2 cups	Mushrooms – cut stems flush from cap and then slice

Step 1 – Soak beans in 1 quart of water 24 hours in advance.

Step 2 – In large (8-12qt) heavy bottom stock pot sauté butter, onions, beef and bay leaves on medium high heat until onions are translucent, about 4-6 minutes.

Step 3 - Add in baby lima beans (including left over soaking water), beef broth, barley, beef base and black pepper. Bring to boil, turn to medium low heat and cook about 1 hour, then turn to low heat and cook an additional ½ hour. It should start to thicken.

Steps 4 – Stir in slice mushrooms and cook for 5 minutes. Add caramel color to darken if needed. Salt to taste and serve.

Creamed Spinach

1/3 cup	Butter “sweet”
1 tsp.	Salt
¼ cup	Shallots minced
2 tsp.	Lemon Juice
2 1/3 cup	Heavy Cream
1 tsp.	Hot sauce
1 lb. box	Chop Frozen Spinach – strained & squeezed very dry
½ Tbl	Nutmeg

Step 1 - Sauté butter and shallots for 3-4 minutes, then add cream, hot sauce, salt and lemon juice. Let it come to a boil and reduce for 1 minute.

Step 2 - Add spinach and thoroughly mix together. Cook over medium heat for 5 minutes or as it thickens to desire thickness. Add salt if needed.

The Grill Skirt Steak Salad

(for two servings)

12 oz.	Skirt Steak – (see recipe for marinade)
1 ea.	Red Onion medium size
½ cup	Crumble Blue Cheese
1 ea	Tomato cut in half across the middle and season with garlic salt, pepper and kosher salt
1 ea	Small Baguette cut 5” long
4 Tbl	Fresh chopped garlic
¼ lb.	Melted Butter
8 oz.	Ranch Dressing
2 ea.	Large Tomato – cut into 4 wedges and then cut the wedges in half
4 ea	Large Onion Rings – see recipe
3 heads	Romaine lettuce – cut in 2” squares

Step 1 – Place skirt steak in marinade the night before making your salad so that it will marinate for at least 12 hours. Longer is better....but not more than 24 hours.

Step 2 – In oven place whole red onion, skin and all and roast for 15-20 minutes at 300 degrees. Take out and let cool. Should feel soft. After cooling peel onion and slice into ½” wide julienne strips and hold to the side.

Step 3 – Take the large tomato, clean the top and bottom off. Then slice in half from side to side as to create to half “moon” tomato. Season with a little kosher salt, ground black pepper and garlic salt. Over char broiler grill tomato halves for about 3-4 minutes or until getting grill marks. Do not over cook. Hold to the side until ready to toss the salad.

Step 4 – Melt butter and add the fresh ground garlic. Hold to the side. Cut baguette length wise as to open it like a sandwich. Then brush both sides of the bread with the garlic butter mix. Hold to side before broiling, until your ready to toss the salad.

Step 5 – After prepping onions per recipe, fry the four onion rings in a deep skillet with 2” oil till golden brown. Place on paper towel to soak up any excess grease and hold to side.

Step 6 – In salad bowl mix chop romaine, the cut tomato wedges, julienne red onion, crumble blue cheese and ranch dressing. Toss well and place on two plates.

Step 7 – Char broil Skirt Steak till desire temperature along with grilling the garlic season bread. Cut skirt steak into strips and place on top of the salad. Then place the onion rings on top of the slice meat. Cut the two sides of garlic toast on a diagonal and place on opposite sides of the salad. On the other two sides of the salad, cut the tomato halves in half and place on each side.

Chicken Piccata

1# Chicken Breast – boneless and skinless with tender out
½ cup Flour
1 Tbl Kosher salt
¼ cup Canola Oil

Step 1 – Cut chicken into 2oz square portions, should get 8 pieces.

Step 2 – Lay plastic wrap on hard surface and place the chicken breast on plastic wrap about 2” apart. Lay another plastic wrap over the top and then lightly pound breast to a 1/8” thick – hold to the side

Lemon Butter Caper Sauce

1 Tbl Shallots minced
2 Tbl Lemon Juice - fresh
¼ Lb Butter, whole sweet (non salted)
1 pinch Kosher Salt
1 pinch White Pepper
3 Tbl Capers

Step 1 - Cut up butter into small chunks. Add all ingredients except capers in a stainless steel pan and heat slowly over low heat, stirring all the time. It is important that the butter melts but not too fast.

Step 2 – Once melted it should be a creamy texture, add capers and hold

Chicken Preparation

Step 1 – Season raw pounded chicken breast with salt and dust slightly with flour (both sides)

Step 2 – On a medium high heat take a large stainless steel sauté pan (12”), place canola in pan and heat until hot. Once hot add in flour dusted chicken pieces and cook on each side until crispy brown, about 3-4 minutes per side.

Step 3 – Place cooked chicken pieces on plate in a fan rotation layering them from left to right on the plate. Ladle the Lemon Caper Butter over the top and serve with your favorite vegetable and starch

Cedar Plank Salmon

8oz	Salmon – fresh filet
1 ea	6”x 8” Untreated Cedar Plank – soak in water
2oz	Citrus BBQ Sauce – check your local specialty store
2oz	Buerre Blanc Sauce

Step 1 – Soak cedar plank in water till needed.

Step 2 – Season salmon with salt and white pepper and place on the char broiler flesh side down. Cook for 1-2 minutes till to grill marks.

Step 3 – Take cedar plank out of the water and place salmon skin side down on plank. Brush with Citrus BBQ Sauce and place in oven to bake. Cook for 10-12 minutes till medium rare to medium.

Step 4 – Take out of oven and brush again with Citrus BBQ Sauce. On plate put ¼ cup of Buerre Sauce and place Salmon on top. Serve with potato and vegetable with lemon and parsley sprig.

Beurre Blanc Sauce

½ cup	White Wine
2 Tbl	Red Vinegar
1 tsp	Black Pepper, whole
1	Bay Leaf
1 tsp	Shallots, chopped
¼ cup	Manufacturer’s Cream
½ lbs.	Butter, cut into chunks

Step 1 - Combine wine, vinegar, bay leaf, shallots and pepper together and reduce slowly over medium low heat until almost totally gone. Add in cream and continue to reduce until almost gone. Slowly whip in butter over low heat until all is melted and strain well. Season with salt to taste.

From the Bar

“keeping your glass half full”- Jenni Walton, Wine & Beverage Manager, Certified Sommelier

Cherry Drop

1 3/4 oz Cherry Vodka

1/2 oz Lemonade

1/2 oz Sprite

Stir in a bar tin until cold. Strain into a martini glass.

Garnish with a cherry

Hollywood Bruiser

1 3/4 oz blavod Black Vodka

1 oz Red Bull Energy Drink

1 oz cranberry Cocktail

Serve over ice in a bucket

Garnish with a stir stick of your choice

From the Wine Cellar

“Always looking for the diamond in the rough” - Philippe Azoulay, General Manager, Wine Director & Certified Sommelier

Delas. Francois Tournon, St Joseph, 2003, Rhone, France

This wine is located on the northern side of the Rhone Valley. The Wine is made of Syrah and very similar to Hermitage, Cornas or Cote-Rotie but with a better value, deep colored, full flavored full-bodied and intense.

This wine pairs well with our calves Liver with Onions and Bacon.

Miura, Silacci Vineyard Pinot Noir, 2004

From the newest of the Pisoni Clone vineyard planted along the eastern slope of the Santa Lucia highland in Monterey County. The body is huge and rounded with velvet smooth texture and an intense, long-tasting finish. The wine has some black cherry, blueberry and plum fruit, with hints of exotic seasonings.

This wine pairs well with our Copper River Salmon served with Pinot Noir beurre blanc sauce