

APPETIZER

FORBIDDEN BLACK RICE

4 tablespoon finely minced ginger

4 teaspoon salt

4 cup of black or forbidden rice

10 cups of water

2 fresh limes

Sautee ginger in oil lightly

Add in the salt and the rice and stir well.

Add in the water and bring to a simmer and cover and cook the rice for 40 minutes on medium low heat.

The water should evaporate and the rice should be al dente at this point. Place on sheet pan with parchment paper to cool.

When reheating, use 2 cups of chicken stock with rice in pan. Cook until rice is soft. You may have to adjust amount of stock accordinally. Squeeze in lime fluff and serve.

ORANGE GINGER BUBBLE REDUCTION

3 Tablespoons Grated Ginger

1.5 Liters Orange Juice

On high heat reduce to $\frac{3}{4}$ Volume.

SEASON PREP CHEEKS

Kosher Salt & White Pepper – Cook Last min.

LOTUS ROOT CHIPS

Thin slice Lotus Root on Mandalin. Deep fry until golden brown. Place on baking sheet with papertowel. Season lightly with cayenne pepper, salt and pepper.

WATERCRESS PREP

Chiffonade of Watercress –

Chiffonade Definition - A preparation of thinly sliced leafy vegetables or herbs

ORANGE GINGER BUBBLE MIX – Portion last min in 3oz Bullets. Yeild 1

45ml Orange Ginger Stock

5ml Honey

2 Scoops of “Air instant”

NOTE- Place Mold in bowl before bubbling

SEE CHEF RE PROCEDURE

RAVIOLI

OXTAIL BRAISING LIQUID

Beef Stock, Red Wine, Thyme, Rosemary, Bay Leave

Peppercorns & Kosher Salt, Celery, Onions, Carrots

PARSNIP PUREE

2 lbs Parsnip – peeled and rough chopped

1 Bay Leave

1 Tablespoon Butter

35 % Whipping Cream (Approx. 1 cup)

Pinch Ground Nutmeg

Salt

White Pepper

Boil Parsnip until tender. (Drain Parsnips Well)

Using an immersion blender puree the mixture with butter. Add salt & white pepper to taste. Finish with heavy cream to the desired thickness.

PASTA SHEETS

4 cup semolina flour

3 cup all-purpose flour

8 large eggs, room temp

4 tablespoon olive oil

4 teaspoon salt

4 tablespoon water (If necessary)

Place first 5 ingredients in the bowl of a food processor using the metal blade.

Pulse food processor until dough takes on a corn-meal type texture.

SLOWLY drizzle water while processor is running until dough forms a ball
(Sometimes we don't even need any water, so watch your dough closely).

Remove dough to a lightly floured surface.

From here we use our pasta machine to form our noodles. We use the widest setting for 3 cycles, lightly flouring the surfaces of the pasta if they become sticky.

RAVIOLI STUFFING

Braised Oxtail (As Per Chef)

3 Tubs Mascarpone Cheese

1 Lbs Wilted Watercress

Salt

Ground Black Pepper

3 Tablespoons Italian Parsley

Wilt Watercress in Dry Pan. Strain out thoroughly in cheesecloth. Set aside

In medium stainless steel mixing bowl fold mascarpone, salt, pepper and parsley.

Finish by folding in forked Oxtail

STUFF RAVIOLI – Use cutters

2 Ravioli per person.

REVERSE ENGINEERED VINE TOMATO – 1 Tablespoon Drop 1:1 Ratio

$\frac{1}{2}$ Cup Tomato Juice

$\frac{1}{4}$ Cup Tomato Sauce

Salt

White Pepper

Parsley – Chopped (Garnish)

Calazoon

Algizoon

Olive oil

1) 8 Scoops Algizoon – 240ml Water

2) 16 Calazoon – 500ml Water

Combine Tomato Juice, Tomato Sauce, Salt and Pepper. Mix with immersion blender.

Mix 1 Cup Algizoon mixture with 1 Cup Tomato Mixture

Drop 1 Tablespoon in Calazoon curing broth. Turn in Bowl immediately. Let stand for approx. 2min. Remove from curing mixture and place in bowl of fresh water to rinse. Remove from water rinse and place in olive oil. Turn and place in bowl for garnishing.

GLACE DE VIANDE – Meat Glaze

6 Ltr Beef Stock

Season Salt & Pepper

Red Wine

1 Tablespoon Fresh Thyme

Reduce Beef Stock, Wine & Thyme to a sticky reduction. It should have enough viscosity to cover the back of a spoon. Season salt & pepper

RED CURRENT CREAM

1 pinch nutmeg

1/2 onion, finely chopped

500 ml (2 cups) milk

45 ml (3 tablespoons)

45 ml (3 tablespoons) butter

Red Currents 2 Bags

1oz Thyme Leaves Fresh

Melt the butter over medium heat in a saucepan, add 1/2 chopped onion and stir until tender and almost translucent

Sprinkle the flour on the butter and onion and stir with a whisk

Let the butter and flour mixture cook for 1 minute over medium heat, whisking constantly. That way, your béchamel won't taste like flour.

Add the milk, bay leave and a pinch of nutmeg, stirring constantly with a whisk. Bring to a boil over medium-high heat.

When the consistency of your sauce becomes thick and creamy add red currents, season with salt & pepper and fresh thyme.

ENTREE

PARSNIP PUREE

2 lbs Parsnip – peeled and rough chopped

1 Bay Leave

1 Tablespoon Butter

35 % Whipping Cream (Approx. 1 cup)

Pinch Ground Nutmeg

Salt

White Pepper

Boil Parsnip until tender. (Drain Parsnips Well)

Using an immersion blender puree the mixture with butter. Add salt & white pepper to taste. Finish with heavy cream to the desired thickness.

SAUCE ROBERT

3 Liters of Beef Stock

12fl oz Chopped Onion

3oz Butter

3 Cups White Wine (1 Cup for Dissolving)

4 Tsp dry mustard

6 Tsp Grainy Dijon

Sautee Onions in medium sauce pan with butter. Deglaze with white wine and reduce by 2/3. Add Beef stock and reduce to glaze. Strain sauce. Add mustard to 1 cup white wine, dissolve and whisk in sauce. Season with Kosher Salt & Pepper to taste. Finish with whole butter cubes (2 Tablespoons)

ROASTED SUMMER SUCCOTASH

1/2 pound bacon Cut into thin pieces

2 pound fresh shell beans in pod or 1 cup frozen baby lima beans

2 pints cherry tomatoes

2 red peppers

10 ears corn

1 small white onion diced

1 large garlic clove

4.5 tablespoons olive oil

1 tablespoon Sherry vinegar

In a skillet cook bacon over moderate heat until crisp. Drain bacon on paper towels. Pour off all but 1 tablespoon bacon fat from skillet and set skillet aside.

Shell fresh lima beans. In a small saucepan of boiling salted water cook beans, covered, over moderate heat, until just tender, about 5 minutes. In a strainer drain beans and rinse under cold running water to stop cooking.

Roast corn kernels on BBQ and cool. Remove corn kernels from cobs. Chop onion, Dice Peppers and mince garlic. Cut the cherry tomatoes in half depending on size.

Add oil to bacon fat in skillet and sauté peppers & onions over high heat until transparent. Add garlic and cook until golden. Deglaze with vinegar. Add tomatoes and corn. Cook until tomatoes just begin to lose their shape. Remove skillet from heat and gently stir in beans and bacon. Cool succotash to room temperature.

BEET COULIS

15ml Olive Oil

2oz Onions Diced

2 Lbs Beets Medium Diced (Blanched)

4oz White Wine

1 Cup Sugar

1 Cup Chicken Stock

Kosher Salt & White Pepper to Taste

Heat Oil, Sautee Garlic and onion until transparent without browning.

Add Beets and sauté until tender, deglaze with white wine and add chicken stock. Simmer and cook for 15mins

Blend in food processor or immersion blender. Strain through a sieve. Adjust consistency and seasoning. If too thin reheat and reduce.

APPLE CAVIAR

Reduction – Reduce to 2 L

3 Liters of Apple Juice

2 Tablespoons Maple extract

3 Teaspoons of Cinnamon

3 Dashes of Nutmeg

3) 10 Scoops Algizoon – 240ml Water

4) 16 Calazoon – 500ml Water

Combine juice using an immersion blender with algizoon mixture. 2 Parts Juice / 1 Part Algizoon

Using a syringe, Drop mixture of juice & algizoon in calazoon curing liquid. Let stand for approx. 5 Mins. Remove using small strainer and place water bath to rinse. Place in container for storage

8 RACKS OF WILD BOAR – APPLEWOOD PRE SMOKED

Clean Racks

Season Racks

Cracked Black Pepper

Kosher Salt

Extra-virgin olive oil

Liquid Smoke

WILD BOAR CRUST

8 lemon, zested

4 cup pistachios raw

2 clove garlic, smashed

8 tablespoons capers

5 tablespoons parsley leaves, freshly chopped

4 tablespoon oregano leaves, freshly chopped

DESSERT

ANGLEFOOD CAKE

1 1/2 cups egg whites

1/4 teaspoon salt

1 3/4 cups white sugar

1 1/4 cups cake flour

1/2 teaspoon almond extract

1 teaspoon cream of tartar

1/2 teaspoon vanilla extract

Beat egg whites until they form stiff peaks, and then add cream of tartar, vanilla extract, and almond extract.

Sift together flour, sugar, and salt. Repeat five times.

Gently combine the egg whites with the dry ingredients, and then pour into a canola sprayed $\frac{1}{2}$ 4" pan.

Place cake pan in a cold oven. Turn the oven on; set it to 325 degrees F
Cook for about one hour

STRAWBERRY LIME COULIS

2 Lbs Strawberries

4 Limes - Squeezed

24oz White Sugar

Cornstarch Slurry

Boil the strawberries and sugar in 250ml of water. Puree with immersion blender and return to heat. Add in lime juice and reduce. Thicken with cornstarch slurry if needed.

MERINGUE

30 eggs

9 cups sugar

Beat egg whites until they form soft peaks slowly add sugar until firm peaks

NOTE : Copper, stainless-steel, or glass bowls work best for making meringues. Avoid using plastic bowls for whipping egg whites as they can often harbor traces of grease or fat, which prevents the whites from getting stiff. Whichever type of bowl you use, be sure it is spotless clean.

Make sure that all your utensils are immaculately clean, completely grease-free, and completely dry. Meringues are very sensitive and they don't like any moisture.

Place the egg whites into a large, tall bowl and set your mixer to medium-high speed.

BAILEYS CRÈME ANGLAISE

4 Cups Baileys

4 Cups Whipping Cream 35%

4 Vanilla Beans

24 Eggs

12 Tablespoons White Sugar

Whisk egg yolks and 2/3 cup sugar in medium bowl to blend.

Place 4 cups 35% in heavy medium saucepan and 4 cups Baileys. Scrape in seeds from vanilla bean; add bean.

Whisk egg yolks and sugar in medium bowl

Bring mixture to simmer over medium heat. Remove from heat.

Gradually whisk hot baileys mixture into egg yolk mixture.

Return mixture to saucepan. Stir over medium-low heat until custard thickens slightly and leaves path on back of spoon when finger is drawn across, about 7 minutes (do not boil). Discard vanilla bean.

STRAWBERRY SPAGHETTI

4 Lbs Strawberries

5 Cups Sugar

2 Liter Water

7 Teaspoons of Gelatin

Drop of Food Coloring Red

Slice Strawberries. Place in pot with Sugar and water. Bring to boil. Reduce for approximately 10mins. Remove from heat and puree with immersion blender. Strain through sieve. Place coulis back in clean pot. Reduce by 1/3. Total end volume after reduction should be 2Ltrs. Cool

- 1) Add Gelatin to Strawberry Mixture.
- 2) Run Threw an ice bath cooling Tray and create a flower design.

MINT SHOOTER

4 Pcs Kiwi

2oz Mint

Sugar to taste

½ L Margarita Lime

Peel Kiwi. Remove stems from mint. Place ingredients in Blender. Season and Pour into shot glasses.

CHOCOLATE COVERED DESSERT SPOON

Melt White & Dark Chocolate in Double Boilers. Dip spoon in Dark chocolate and allow to cool. Drizzle white chocolate over hardened dark chocolate.

Cool.