

Butter Poached Lobster with Grapefruit Salsa

For the Salsa:

2 pink grapefruit

¼ cup olive oil

1 shallot, finely chopped

1 garlic clove, finely chopped

1 tsp. finely chopped ginger

1 roasted red bell pepper, finely chopped

2 tbsp. finely chopped cilantro

2 tbsp. finely chopped mint

Grated zest of 1 ½ limes

3 tbsp. freshly squeezed lime juice

1 tbsp. honey

1 tbsp. sherry vinegar

Pinch of cayenne pepper

Salt and pepper

Method: Clean and segment the grapefruit, being careful to catch any juice that leaks out. Lightly sauté the shallot, garlic, pickled ginger, roasted red pepper, cilantro, mint and lime zest in olive oil for 3 minutes. Remove from the heat and add grapefruit juice, lime juice, honey and vinegar. Let cool and then add grapefruit sections, cayenne and the remaining olive oil. Season, cover and refrigerate.

For the Lobster:

Place cleaned lobster tail in vacuum bag with 100 ml. of clarified butter and seal. Poach sous vide at 60°C for 15 minutes. Drain, pat dry and serve with grapefruit salsa.

Root Beer Braised Bison Ribs

Sear bison ribs in hot canola oil, seasoning a couple of times during the process with salt and pepper. These must be cooled thoroughly before vacuum packing.

The night before, open a 3 liter bottle of root beer and let it go flat (the vacuum bags will expand with gas if this is not done). Place one portion of bison rib in a suitable sized vacuum bag along with 200 ml. of root beer and 100 ml. of veal stock. Seal in cryovac machine and cook sous vide at 82°C for approximately 10 hours. Cool in an ice bath and freeze.

To re-warm, simply empty the thawed contents into a pie pan, cover and heat in the oven basting several times.

Sage and Onion Polenta

5 cups water

1 cup coarse ground polenta

Salt and pepper

1 medium onion, small dice

4 tbsp. butter

12 fresh sage leaves, chopped

Method: Bring water to a simmer and stir in the polenta. Return to a simmer and reduce the heat until the polenta is just sputtering occasionally. Cook uncovered for about 1 hour, stirring occasionally to prevent scorching. If it stiffens, add a small amount of water. While this is happening, lightly sauteè the onions and add to polenta with the sage. Finish with butter and check seasoning and consistency when re-warming.

Tomato Sorbet

2 ¼ pounds (6 to 7 medium tomatoes), peeled, seeded and chopped into 1" pieces.
1 tbsp. canola oil
1/3 cup finely chopped onion
2 tbsp. red wine vinegar
Pinch of chopped tarragon
Pinch of cayenne
¾ cup plus 2 tbsp. simple syrup
Zest of ½ orange, blanched 3 times
Salt and pepper

Method: Place tomatoes in a saucepan and bring to a simmer over medium heat. Cook, stirring often, for about 45 minutes, or until tomatoes have reduced by half. Meanwhile, heat the oil in a skillet over low heat. Add the onions and cook gently for 7 to 8 minutes. Place the reduced tomatoes and the onions in a blender and purée them until smooth. Press the mixture through a tamis (there should be about 1 cup of purée) and return to the blender. Add the remaining ingredients and blend again. Strain through a chinois (there should be about 1 ½ cups of sorbet base. Cool in an ice water bath until cold. Freeze the sorbet in an ice-cream machine. Store covered in the freezer.

Tomato Gelée

For the Tomato Water:
10 Roma Tomatoes
1 ½ tbsp. Kosher salt

Method: Rinse tomatoes and quarter. Purée in food processor with salt until smooth. Line chinois with cheesecloth and place over large canbro container. Carefully pour puree into chinois and place in fridge overnight.

For the Gelée:
500ml tomato water
11.5 grams leaf gelatin
1 gram agar

Method: Bring tomato water to a simmer with the agar. Bloom gelatin in cold water and wring out. Add and dissolve in the hot tomato water. Pour into a mold to a thickness of .5 cm. When set (about 2 hours) cut into 2.5x2.5 cm squares.

Venison Tenderloin with Onion Butter and Leek Ash

For venison tenderloin, season with salt and pepper and cook in Rational oven on high sear to medium rare and rest until service.

Onion Butter:

1 lb. Soft butter (room temperature)

3 Shallots finely chopped

1 Leek white part only, finely chopped (hold onto the green part)

Juice of ½ lemon

Salt

Method: Combine all ingredients well and hold at room temperature to form into quenelles when needed.

Leek Ash:

Roast green part in a 300°F oven until black (about 1 hour). Grind in spice mill and reserve on line for garnish.

Braised Pineapple

Pineapple	1
Granulated Sugar	400g
Vanilla Bean	1
Sauvignon Blanc Wine	300g
Water	100g

Procedure:

1. In a pot, Combine the wine, water and 100 g of sugar and bring to a boil. Set aside to cool.
2. Remove the Husk from the pineapple and cut the flesh into large rectangular pieces.
3. In a pan, scrape the vanilla pod and Heat the remaining 300 g sugar with a splash of water to prevent crystallising. Cook to a deep caramel.
4. Add in the pineapple pieces and cook for 1 minute. Remove the pineapple and set aside.
5. Add the reserved wine syrup and cook until all the hard sugar is dissolved and reduced. Pour this syrup over the pineapple and simmer for 20 mins and then sit at room temp until cool then refrigerate.

Coconut Dacquoise

Egg Whites	360 g
Sugar	160 g
Egg white Powder	5 g
Shredded Coconut	70 g
Almond Powder	200 g
Icing Sugar	250 g
Flour	80 g

Procedure:

1. Whip the egg whites and egg white powder, when soft peaks begin to form, slowly add in the sugar until stiff peaks.
2. Combine the flour, almond flour, icing sugar and coconut and fold into the whites.
3. Spread on a bake sheet and bake at 375F for 10 mins.

Tropical Jelly

Passion Fruit Puree	100g
Mango Puree	150 g
Orange Concentrate	75 g
Water	150 g
Sugar	100 g
Gelatin	12 g

Procedure:

1. Soak the gelatin in the water until fully bloomed(3 minutes).
2. Combine all the other ingredients and bring to a boil, remove from heat.
3. Stir in the water and gelatin until melted. let set in the fridge.

White Chocolate Mousse

(1 recipe/group)

Heavy Cream	200g
White Chicilate	300g
Vanilla	1tbsp
Gelatin	16 g
Sugar	90g
Whipped Cream(soft peaks)	1000g

Procedure:

1. Bloom the gelatin in ice water. Combine with the heavy cream, vanilla and sugar in a sauce pan and heat until gelatin is dissolved. Add in chocolate.
2. Incorporate some of the whipped cream into the heated mix to adjust the temperature.
3. Quickly fold the mixture into the remaining whipped cream.
4. Use immediately.

Pineapple Gin Sorbet

(1 recipe/group)

Whole Pineapple, cubed	2
Gin	150ml
Water	300ml

Sugar	100g
Corn Syrup	50g
Black Pepper	10g

Procedure:

1. Bring water, sugar and corn syrup to a boil. Remove from heat and add Gin.
2. In a blender, puree the pineapple with the syrup for 5 minutes.
3. Churn in an ice cream machine for approximately 8 minutes. Reserve until needed