

AMUSE BOUCHE

Mushroom duxelles on crostini

DUXELLES

1 lb - mixed Alberta grown mushrooms

3 - Sliced shallots

1 tsp - garlic chopped

1 tbsp - thyme chopped

Shaved Grana Padano

Splash white wine

Pepper & salt

Slice fresh baguette in thin slices, brush olive oil on each slice, season with salt, bake in oven till crisp

Sauté mushrooms in olive oil with shallots and garlic until soft. Add thyme, pepper, salt and white wine,

Reduce until dry. Add in robot coupe and pulse until fine.

ASSEMBLY

Spread duxelles on crostinis, top with Grana Padano, sprinkle with truffle oil & garnish with chives

FENNEL ASPARAGUS SALAD

2 medium sized - fennel bulbs shaved fine
2 lb - asparagus - grilled
5 - pears - cut in wedges
250 grams - Roquefort (or any blue) crumbled
Arugula
1 cup - walnuts toasted

VINAIGRETTE

Sliced shallots
White vinegar
White wine
Sherry
Honey
Canola oil
Pepper and salt

Sautés shallots in oil until translucent, add white vinegar and blend until smooth. Strain,
Add white wine, honey, sherry, canola, pepper and salt.

Season asparagus and pear wedges, toss in a touch of olive oil and grill until roasting marks
appear.
Keep aside.

ASSEMBLY

Cut asparagus in 1/2, add in large bowl, add pear wedges, fennel, arugula, and add vinaigrette.
Check seasoning, arrange on plates.
Garnish with toasted walnuts and Roquefort and fennel tops

CHINOOK SALMON, POMMES DUCHESSE,
GREEN PEA PUREE, SAUCE CHORON

Skin salmon fillets, portion salmon 5 to 6 oz

PEA PURÉE

Frozen peas
Shallots
Spinach
Butter
Cream
Pepper
Salt

Sauté frozen peas with shallots in butter, add spinach until wilted. Put in blender, add cream, add butter, pepper and salt

POTATO DUCHESSE

Russet potatoes, peeled 2 kg (cut)
Egg yolks 12
Melted butter 1 cup
Nutmeg
Fresh herbs(thyme,chives)
Salt and pepper
Piping bag with large tip

Steam potatoes (or boil) in salted water, when cooked put in mixer and mix until the potatoes are dry and almost cold, add egg yolks, butter, herbs, and spices.
Pipe on nonstick tray into rosettes

Ready to bake at 400 degrees

SAUCE CHORON

Bay leaf - 1
Shallot - 2 (sliced)
White wine
Lemon juice
Tomato paste 3 tblsp
Roma's 2 diced (skinless and seedless)
Egg yolks 10
Butter clarified
Pepper salt
Worcester
Tabasco

Put bay leaf, shallots and white wine in sauce pot, let reduce by 1/2
Whisk in tomato paste and let cool. Add mixture in bowl with egg yolks. Whisk over double boiler till thick ribbons form. Add lemon juice, diced tomatoes, and seasoning.
Keep warm until service

Season salmon both sides. Melt oil and butter in sauté pans. Sauté salmon skin side down until crusty. Once skin is crisp, turn and finish in oven until cooked to medium. Approximately 5 minutes.

ASSEMBLY

Dinner plate

Put a smear of green pea purée first. Top with the salmon and add pommes duchesse
Top 1/2 of salmon with sauce choron, garnish with dill

BRÛLÉE (dark chocolate espresso & white chocolate vanilla)

chocolate dark 50 grams

White chocolate 50 grams

Crushed espresso beans

Vanilla extract

Coffee liqueur

Sugar 80 grams

Egg yolks 13

Whipping cream 1 lit

Sugar for caramelizing

Bring whipping cream to boil.

Cream sugar, yolks together, temper with hot cream

Divide mixture evenly into 2 separate bowls. Add dark chocolate to one bowl and white chocolate to the other. Whisk each of them until the chocolate is dissolved.

Flavour the dark mixture with crushed espresso and liquor

Flavour the white mixture with vanilla extract

Put in ramekins

Bake n water bath in oven at 375 for 45 minutes

When done put in fridge to completely cool and set

ASSEMBLY

Cover brûlée's with thin layer sugar, use torch to caramelize sugar.

Garnish with a raspberry or any kind of berries