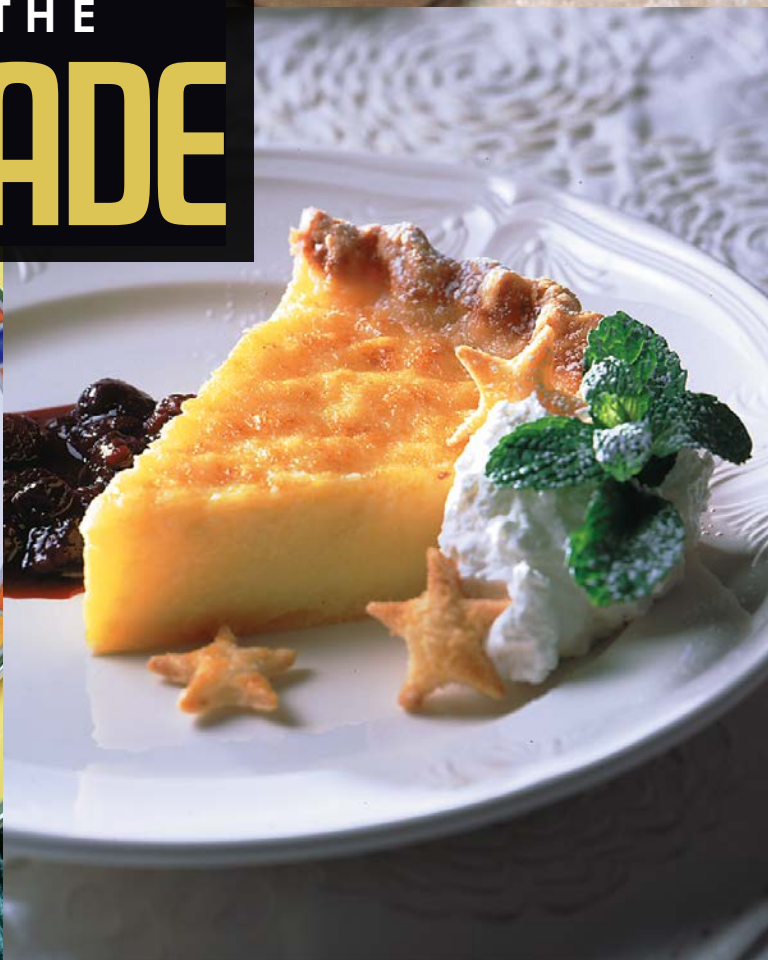
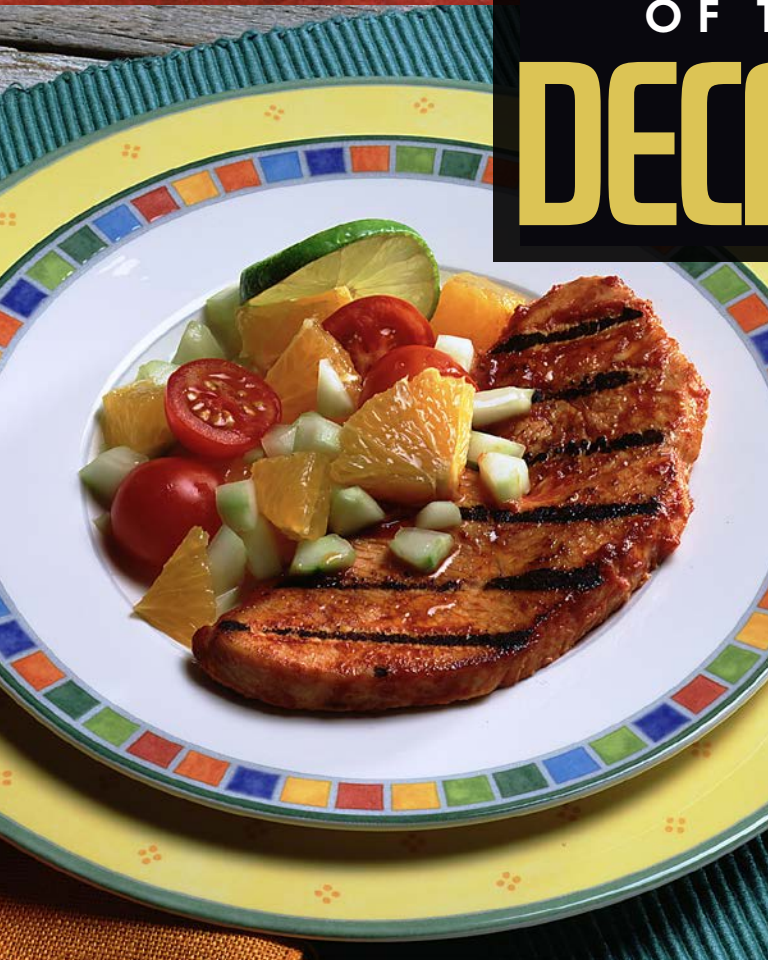




*Taste*  
OF THE  
**DECADE**



COVER IMAGES BY RENÉE COMET PHOTOGRAPHY

The logo features the word "Taste" in a large, elegant, yellow script font. Below it, the words "OF THE" are written in a smaller, white, sans-serif font. At the bottom, the word "DECADE" is written in a large, bold, yellow, sans-serif font. The entire logo is set against a black rectangular background.

*Taste*  
OF THE  
DECADE

RECIPES FROM  
WASHINGTON D.C. AREA  
TOP RESTAURANTS  
1990-2000

**EDITED BY**

ROBERT  
SUGAR

**CREATIVE DIRECTOR  
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# FOREWORD

**AURAS Design is celebrating its 40th anniversary. It's the perfect occasion to realize a project that has been in the back of my mind for at least half that time.** *Taste of the Decade* is a collection of recipes from the Washington, D.C. area's best restaurants—or at least they were 20 years ago. Some are still in existence, many chefs are still in town, and most of the recipes are still worth making at home.

In 1990, Mark Beavers and Mary Jo Shapiro, clients of AURAS at the American Bus Association, approached us about helping on a charity project called *Taste of the Nation*. AURAS' small part that first year was to create a program cover. It was such a worthwhile event that we wanted to really pitch in. The following year we developed all the materials for the local event. Being an inveterate foodie, I thought it would be fun to include a recipe booklet of the samplings as a souvenir for attendees and encourage them to return the following year.

Over the next decade, we produced the theme, graphics—and a recipe book—for the event, which was held in Union Station's Grand Concourse and attracted hundreds of people each year. Not every restaurant involved provided a recipe for the souvenir book—and I have vivid memories of sampling some dishes that I wish I could include here—but most did.

In 2001, the last year we were involved, the D.C. event was at the Reagan International Trade Center. The *Taste* events across the country had expanded, and the national sponsor created marketing materials. That left us to design only a few materials—unfortunately, not a recipe book—which is too bad because there were a stellar array of new restaurants. But we did produce ten years' worth of souvenir books with more than 370 dishes from more than 200 chefs at 150 restaurants in the D.C. area.

The '90s was a critical decade for the evolution of eating out in the D.C. area. It was once considered a backwater of fine dining. Still, chefs such as Jean-

Louis Palladin at the Watergate, creating his version of Nouvelle Cuisine, and Nora Poullian at Restaurant Nora with her farm-to-table aesthetic, were creating contemporary menus as exciting and original as anywhere in the country.

Regional cooking from Susan McCreight Lindeborg, Jeffery Buben, Terrell Danley, and Jeff Tunks; New American menus from home-grown chefs Bob Kinkead, Jeff Black, Carol Greenwood, Michel Richard, and Todd Gray; and authentic and fresh takes on international cuisines from Roberto Donna, Kazuhiro Okochi, Alison Swope, and Mary Richter all expanded our dining experiences. By the beginning of the 21st century, D.C. became a destination for good food and fine dining. And these chefs, plus many more, participated in our local *Taste* events.

Many of the restaurants in this book no longer exist. But it is interesting to follow the career paths of many chefs throughout the decade, tracking their stints at different restaurants in D.C. Some of the celebrity chefs, like Jean-Louis Palladin, Michel Richard, and Robert Kinkead have died.

But many of the restaurants are still serving today. The Occidental Grill remains as popular as it has ever been. Equinox, Sushi-Ko, Carlyle Grand Café, and Perry's—along with quite a few more—continue to serve their eclectic, intriguing menus in a competitive restaurant scene slowly recovering from the COVID-19 pandemic.

Chefs have grown into their own restaurants. Today, Carole Greenwood heads Buck's Fishing & Camping; Cathal Armstrong helms a mini-empire of restaurants including Kaliwa on the Wharf as well as his signature in Alexandria, Restaurant Eve; former White House chef Frank Ruta continues serving his Modern American menu at Annabelle; and Jeff Black has expanded beyond Black's Bar & Grill to eight others all around D.C., from Republic in Takoma Park to Pearl Oyster Dive in the 14th Street Corridor. Many of the alumni of *Taste of the Nation* are still pushing the envelope of great dining in town.



**The decade AURAS participated in these events coincided with the start of a revolution in the design and publishing business—the advent of desktop publishing.** AURAS was an early adopter of digital design and production. From the start, we tried to save everything we did, even though archiving was expensive.

First, we stored projects on the then-latest digital storage—44 MB SyQuest drives. Later, we transferred all the files to still-expensive 120 MB optical discs. Finally, we burned all those projects onto the more reliable, much less expensive 650 MB CD-ROM disks. There they sat for 15 years in notebooks, ready to be rediscovered.

A few years ago, we gathered the *Taste* files off all those old CDs and were delighted—amazed, actually—to discover that almost all the files were readable. Our pack-rat mentality paid off. Design programs, fonts, and computers had changed, but we could still use them. It was also quite a shock to realize how far digital publishing—and our own skills—has progressed in sophistication as we opened 30-year-old documents.

Assembling the hundreds of recipes proved to be the easy part, culling duplicate dishes offered multiple years. Editing them was a more arduous task. It would be nice to think that we just opened the documents, copied the content, and plopped it into the book. It was not that simple. Each year we printed what the chefs provided. Over a decade, the recipes varied wildly in the ingredient listings, servings, measuring units, and instruction style.

We rewrote Instructions for better clarity and uniform style. I admit requiring educated guesses in a few spots. We reduced restaurant-sized portions (one called for 120 servings!) into portions for an average dinner party. The measurements are standardized. We've changed restaurant lingo when needed—not all home cooks know what a *robot coupe* is, but they do know what a food processor does.

I was struck by how approachable most of the recipes are today. Most of the dishes are well within the skills and equipment of a practiced home cook. Some ingredients might be a challenge to procure. Fresh snails, rabbits—and especially sugar toads—are all proteins that could be hard to find. Salads that use Maché or Treviso might need butter lettuce or radicchio instead.

Unlike most for-profit cookbooks, the recipes in this book have not all been tested and tweaked by a dedicated crew of kitchen stylists and editors. Although the chefs wrote these recipes, they didn't always turn them into home kitchen versions. We have tried to do that in *Taste*.

There are some gems in here, as well as signature dishes from bygone restaurants. *Taste* includes four crab cake recipes, and each has its merits. The version from The Palm is still on the menu today. The same is true of the Peanut Butter Crunch Bar from Michel Richard's Citronelle—still a popular dessert at the late chef's Central. Many fans of the Tiramisu from Maggiano's will be happy to find that seldom-published recipe here.

The book is arranged chronologically by each *Taste* year, showing the art and theme AURAS created for each event. Talented illustrators and photographers such as Liz Wolf, Michael Crampton, and Renéé Comet lent their skills, as did our in-house designers who developed themes, branding and art: Sharri Wolfgang, Vivian Moritz, and Ron Melé.

We have made *Taste* user-friendly. The TOC allows you to click on any recipe and go right to it. Links back to the TOC are on every spread. The recipes are color-coded by course and arranged alphabetically and by course in the Table of Contents. If you try a recipe, let us know how it turned out.

ROBERT SUGAR / SEPTEMBER 2021

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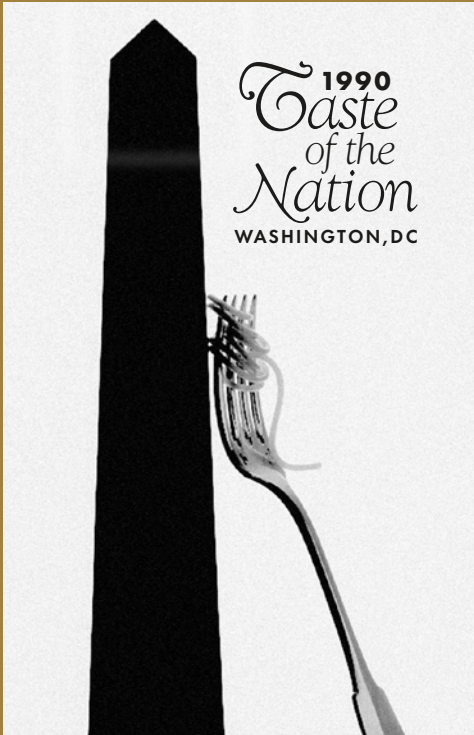
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# PARTICIPANTS

## RECIPES FROM 149 RESTAURANTS

1789	Dean & Deluca	La Madeleine French Bakery & Cafe	Raku
701 Restaurant	District Chop House	Le Caprice	Red Sage
Addie's	Dolcetto Trattoria	Le Tarbouche	Restaurant Nora
Allegro—The Sheraton Carlton	El Patio	Les Halles	Ridgewell's Catering
America	Equinox	Lucie—The Restaurant at the Embassy Row Hotel	Ritz Carlton, Tysons Corner
American Grill at Loew's	Fairmont Bar & Dining	Madeo	The River Club
Arties	Fedora Cafe	Maggiano's Little Italy	Rock Bottom Brewery
Asia Nora	Felix	Maloney & Porcelli	The Roof Terrace Dining Room—John F. Kennedy Center for the Performing Arts
Austin Grill	Firehook Bakery and Coffee House	The Mark	Sam & Harry's
B. Smith's	Fish, Wings and Tings	Marriott at the Metro Center	Sante Fe East
Bangkok Orchid	Flint Hill Public House	Marvelous Market	Savannah's
Barolo	The Frog and the Redneck	McCormick and Schmick's	Sea Catch
Belmont Kitchen	Gabriel	McPherson Grill	Sfuzzi
Best Buns	Galileo	Metro Center Grille	Smith & Wollensky
Bet on Jazz	Georgetown Seafood Grill	Metro Grille & Regatta	Sodexo Marriott
Bice Ristorante	Georgia Brown's	Michel Richard Citronelle	Station Grill at Union Station
Bistro—ANA Hotel	Greenwood at Cleveland Park	The Monocle	Sushi-Ko
The Bistro	Hay-Adams Hotel	Morrison-Clark Inn	Sutton Place Gourmet
Bistro Bis	The Henley Park Hotel	New Heights	Suzanne's
Bistro Bistro	Hibiscus Cafe	Nicholas at the Mayflower Hotel	Sweet Surrender
Bistro Twenty Fifteen	Hogate's Seafood Restaurant	Notte Luna	Tabard Inn
Black's Bar and Kitchen	Holiday Inn Crowne Plaza	Obelisk	Taberna del Alabardero
Blue Point Grill	I Matti	Occidental Grill	Tahoga
Bobby Van's Steakhouse	I Ricchi	Old Angler's Inn	Teaism
Broad Street Grill	Indigo at Great Falls	Old Glory	T.H.A.I. in Shirlington
Butterfield 9	Isabella	On Wisconsin	Tila's
Café Atlantico	The Islander Caribbean Restaurant	Osteria Goldoni	Tortilla Coast
Cafe Bethesda	J. Paul's	The Oval Room	Trumpets
Cafe Deluxe	Jaleo	Palais du Chocolat	Tunnickliff's Tavern
Café Olé	Jean Louis at the Watergate	Palm Court at Westfields	Twenty-One Federal
Cafe Pierre	The Jefferson Hotel	Palm Restaurant	Twigs at the Capital Hilton
Capital Grille	John Harvard's Brew House	Palomino—Ronald Reagan International Trade Center	Uptown Bakers
Capitol City Brewing Co.	Karla's Great Cheesecake	Panevino Ristorante	Vidalia
Carlyle Grand Cafe	Kaz Sushi Bistro	Paolo's	Virginia Beverage Co.
Celadon Restaurant	Kinthead's	Perry's	West End Cafe
Center Cafe	La Brasserie	Petitto's Ristorante d' Italia	Zuki Moon
Ciao Baby Cucina	La Fourchette	P.F. Chang's China Bistro	
Cities			
Coeur de Lion			
DC Coast			



## 215 CONTRIBUTING CHEFS

Alan Adenan	R.J. Cooper	Darrell Hughes	Peter Moutsos	Jimmy Sneed
Fabrizio Aielli	Ian K. Crandall	Andrew Humbert	Clark Mowry	Milos Sollmer
Vandi Amara	Terrell Danley	Steven Hunter	Jeff Myers	Jamie Stachowski
Jane Anderson	Leo Dario	John Huppman	Peggy Newbold	Tony Stafford
John Anderson	Timothy Dean	Sergio Hurtado	Claus Nielsen	Shane Stein
Steve Anderson	Tom Deblois	Pasquale Ingenito	Robin Novack	Stu Stein
Cathal Armstrong	Roberto Donna	Bill Jackson	James Oakley	André Stoll
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William Bednar	Jeff Eng	Duane Keller	Jim Papovich	Alison Swope
Earlest Bell	Patrick Esquerre	Christopher Kessler	Andrew Pappas	Tetsuro Takanashi
Nick Bell	Aielli Fabrizio	Bob Kinhead	Peter Pastan	Ali Tarbouche
Ray Bell	Enzo Fargione	Max-Philippe Knoepfel	Benjamin Paz	Cuyler Thomas
Juan Benitez	Carlos Fernandez	Eric Krempf	John Pearson	Richard Thompson
Will Biscoe	Edmond Foltzenlogel	J. Kubik	Denise Pearson	Christian Thornton
Jeff Black	Michael Foo	Martin Lackovic	Evan Percoco	Linda Toier
Leslie Blakey	Katsuya Fukushima	Ris Lacoste	Karla Perrino	Jeffrey Tomchek
Stacy Blount	Mark Furstenberg	Daniel Lagarde	Jeffrey Polmer	Jeff Tunks
Duncan Boyd	Jeff Gaetjen	Cesare Lanfranconi	Walter Portillo	Scott Ubert
Polly Brown	Karen Geiselhart	Neal Langermann	Jeffrey Potter	Matthew Underwood
Jeffrey Buben	Jim Gibson	Dominique A. Leborgne	Nora Pouillon	Dai Suke Utagawa
Tino Buggio	John Gouldin	Jon W. Lenchner	Richard Poye	Christy Velie
Timothy Buma	Todd Gray	Arpad Lengyel	Dave Reed	Laura Vella
Aulie Bunyarataphan	Ellen Gray	Dario Leo	Susie Reed	Carlos Vivilla
David Calkins	Addie Green	Stéphane Lezla	Suzanne Reifers	John Wabeck
Loraine Calvarese	Darryl Green	Susan McCreight	Francesco Ricchi	Rachel Walker
John Campbell	Carole Greenwood	Lindeborg	Michel Richard	Susan Walker
Tim Champion	Will Greenwood	Milton Lopez	Mary Richter	Randall Warder
Oscar Campos	Hector Guerra	Paul Maher	Rich Rojka	Scott Weaver
Gordon Carrico	David Hagedorn	Linwood Manley	Frank Ruta	Kelly Welch
Ann Cashion	Mark Hamilton	Denis Marcinik	Michael Rypka	Adam White
Sam Chan	Ed Hanson	Eric Marks	Aret Sahakyan	William Whitehead
Pierre Chauvet	John Harvath	Jose Martinez	Eloise Sanchez	Eric Wightman
Eric Chopin	Ohn Harvath	Michael Martohue	Jim Sands	Troy Williams
Chun Hsien Liao	Robert Hile	Mike Mason	Martin Saylor	Vaughn R. Williams, Jr
Jim Chyuan	Greggory Hill	Tom Mcbeath	Gianni Scappin	Dean Winning
Andy Cieslowski	Mary Hinds	Rick Michener	David Scribner	Cynthia Wolf
Gillian Clark	Ho-Chee-Wah	Jason Milanese	Karla Seidita	Robert Wood
Patrick Clark	André Hopkins	Mark Miller	Jeff Shively	Mary Yancy
James Cobren	John Hubschman	Melissa Milligan	Siri Singburee	Josu Zubikarai
Trent Conry	John Hudock	Morou	Peter Smith	
Lynne Breaux Cooper	Patrick Huggins		Peter Smorodin	



*Taste of the Nation* chefs in 1991 (left to right)  
Roberto Donna, Jean Louis Paladin, Bob  
Kinkead, Jim Sands, and Will Greenwood  
serenade Julia Child on her birthday.

# TASTE OF THE NATION

APRIL 24, 1991  
UNION STATION  
WASHINGTON, D.C.

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Lainie Forman  
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Bunny Palmer  
Ariana Quiñones  
Pam Wright

August 15, 1991

Sharri Harris Wolfgang  
Auras Design  
1746 Kalorama Road, NW  
Washington, DC 20009

Dear Sharri:

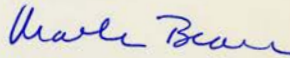
On July 31, the work that you, Rob, and everyone else contributed to the 1991 Taste of the Nation came to an end. That day, the local TON committee distributed more than \$44,000 to our four local recipient agencies. In August, the national SOS office will distribute to international agencies the remaining \$11,000-plus funds that D.C. raised on April 24th.

[An interesting and encouraging note: Overall, Taste of the Nation cities raised over \$2 million for local and international hunger relief agencies.]

Locally, one of our successes involved a first-ever PSA campaign, which you produced for us. In a year filled with tight budgets, recessions, and a war, any free publicity we could get went a long way. Thanks for your help in bringing us the public attention we needed to grow in 1991.

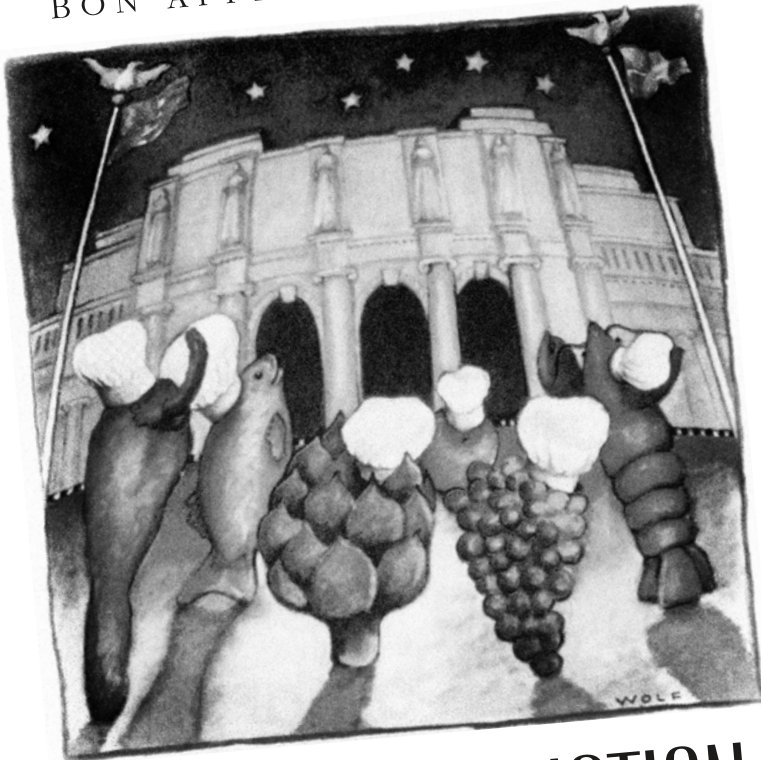
For next year, we have planned even better things with a new goal that will exceed our \$56,000 total for the 1991.

Sincerely,



Mark Beavers

BON APPÉTIT MAGAZINE'S



# TASTE OF THE NATION

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WASHINGTON, D.C.



# 1991 Taste of the Nation

**ALLEGRO—THE  
SHERATON CARLTON**  
CHRISTOPH KESSLER

## Sautéed Salmon and Scallops on Zucchini with Yellow Pepper Mint Sauce

SERVES 4

- 12 oz salmon
- 12 oz scallops
- 1 tsp salt
- 1 pinch pepper
- 2 medium yellow peppers
- 2 large zucchini
- 3 oz olive oil
- 3 oz white wine
- 12 sprigs of mint, chopped  
(reserve 4 whole for garnish)
- 1 tsp oregano
- 1 tsp thyme

Roast yellow peppers; peel and seed. Puree; add wine while pureeing to get sauce-like consistency. Set aside and keep warm (do not allow to boil). Slice zucchini into quarter-inch slices and sauté in olive oil, season with salt, and pepper. Add herbs. Drain on paper towel.

Sauté salmon and scallops together in olive oil until medium rare. Drain on paper towel.

### ASSEMBLE

Overlap zucchini slices into a 5-inch diameter circle on a dinner plate. Arrange scallops and salmon inside zucchini ring. Add mint. Surround zucchini ring with the sauce. Garnish with mint sprig.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

## AMERICA

UNION STATION

AMERICA/CENTER CAFE  
SAM CHAN AND JIM CHYUAN

## Homemade Ravioli Filled with Maine Lobster Topped with Fresh Herbal Tomato Butter

### Ravioli Filling

- 1½ cooked lobster, meat
- 8 oz ricotta cheese
- 4 oz mozzarella, finely shredded
- 4 oz parmesan, finely grated
- 2 large roasted red bell peppers, skinned
- 2 tsp fresh oregano, finely chopped
- 2 tsp fresh dill, finely chopped
- salt and pepper to taste

Mix all ingredients in food processor. Process until finely chopped, then transfer to bowl. Cut 2-inch diameter circles from a fresh sheet of lasagna. Spoon filling (about one rounded teaspoon) into center of the lasagna circles. Brush edges of pasta with well-beaten egg and fold in half. Set aside or refrigerate until needed.

### Herbal Tomato Butter

- 2 cups fresh tomato or marinara sauce
- ½ cup cream
- ¼ pound butter fresh dill, finely chopped fresh oregano, finely chopped
- salt and pepper, to taste
- ¼ cup parmesan cheese, finely grated

Heat tomato sauce and cream in sauce pan over medium heat for two minutes. Add butter and stir until

smooth. Add dill, oregano, salt, and pepper to taste. Cook raviolis in boiling water for one to two minutes, until tender. Drain and simmer in sauce briefly. Add parmesan and toss well.

**BANGKOK ORCHID**  
SIRI SINGBUREE

## Satay

SERVES 15

- 5 pounds of either chicken, beef, or pork
- 1 cup coconut milk
- 3 Tbs sugar
- 1 cup vinegar
- 2 Tbs salt
- 2 Tbs curry powder
- 1 Tbs turmeric powder

Slice meats into 2x3-inch pieces that are half-inch thick. Marinate meats with all ingredients for approximately 45 minutes. Discard marinade. Skewer meat onto bamboo sticks soaked in water for 5 minutes. Sear over hot grill until cooked, about 5 minutes. Serve with peanut sauce.

### Peanut Sauce

- ½ cup coconut milk
- 2 cups fresh ground unsalted peanuts
- ½ cup fresh ground sesame seeds
- 1 cup tamarind sauce
- ½ cup brown sugar
- ¼ cup red curry paste
- 1 Tbs salt

In a small pot, combine coconut milk with red curry paste. Stir peanuts, sesame seed, tamarind sauce, brown sugar, and salt into coconut milk mixture. Simmer, stirring occasionally, about 45 minutes until fully cooked.

# the Belmont Kitchen

**BELMONT KITCHEN**  
MILOS SOLLMER AND  
JANE ANDERSON

## Suburban Paté: Chicken, Ham, and Pistachios with Coarse Mustard

4 cups ground chicken, with the skins reserved to line the paté pans

1 egg and 1 egg white

1 tsp salt

1 tsp white pepper

3 Tbs chopped shallots

¼ tsp nutmeg

1 Tbs fresh tarragon leaves, chopped

4 Tbs brandy

1 cup heavy cream

Remove bones and skin from chicken. Save skin for lining the paté pan. Cut chicken into small chunks and place in freezer for 15 minutes. Grind chicken in food processor using the blade by pulsing and moving chicken around until uniformly chopped.

Add the rest of the ingredients and continue combining in food processor until well mixed. Transfer to a large mixing bowl. Add the following:

1 chicken breast, diced

½ cup Canadian bacon, diced finely

¼ cup pistachios

1 Tbs garlic, chopped

Thoroughly combine, using your hands. Generously grease a two-quart loaf pan with olive oil. Line the pan with chicken skins and fill with the chicken mixture.

Be sure to fill the pans only to the top. Do not mound the mixture above the edge of the pan. Fold the excess skins over the top of the mixture and smooth them as much as possible. Bake the pate to an interior temperature of 170°F, using meat thermometer. After baking, allow to cool and remove from the pan. Wrap in film and foil and chill.

Serve one slice, half-inch thick, cut into two triangles. Serve with coarse mustard and water crackers.

**BICE RISTORANTE**  
GIANNI SCAPPIN

## Tiramisú Delia Bice

**SERVES 8**

5 oz heavy cream

6 egg yolks

½ cup sugar

18 oz Mascarpone cheese

10 Lady Fingers

8 oz espresso or very strong coffee

2 oz Kahlua

2 oz rum

Cocoa powder and powdered sugar, for decoration

Whip heavy cream until stiff. Set aside. In a stand mixer, whip egg yolks with sugar until the mixture is light in color. Add Mascarpone and continue to whip on medium speed until the mixture holds a peak. Do not over whip as the Mascarpone will become thin and runny. Fold in the cream.

Mix together the coffee and the liquor. Spread one fourth of the cream on the bottom of a shallow 9x13-inch dish. Dip the Lady Fingers into the coffee mixture. Place in a single layer over the cream. Cover the Lady Fingers with the remaining cream and refrigerate until set, preferably overnight.

**CARLYLE GRAND CAFE**  
ROBIN NOVACK

## Sautéed Rock Shrimp and Oysters with Leeks and Basil

**SERVES 4**

8 oz rock shrimp

8 medium oysters, shucked and roughly chopped

2 oz roasted yellow and red peppers, quarter-inch dice

2 oz tomato, peeled and seeded, quarter-inch dice

1 oz carrot, blanched, quarter-inch dice

2 Tbs fresh basil, minced

2 Tbs extra virgin olive oil

**2 cups leek mixture**

**4 crêpes, fried crisp in nests**

In a sauté pan, heat two tablespoons olive oil to smoking. Toss vegetables and basil with rock shrimp and oysters for two minutes or until shrimp and oysters are barely cooked through.

**Leek Mixture**

4 cups leeks, julienned

1 cup fish stock, or enough to cover leeks

1 oz white wine

4 oz butter, softened

Cook leeks in stock with wine. When soft, pour off all but 1 ounce of liquid, swirl in butter, season to taste. Reserve.

**ASSEMBLE**

Layer spoonfuls of leeks in the crepe nests. Add rock shrimp and oyster mixture on top.

**CITIES RESTAURANT**  
MARY RICHTER

## Creamy Potato, Roasted Pepper, and Goat Cheese Soup

4 large potatoes, peeled and diced

2 red bell peppers

1 cup cream

4 oz goat cheese

salt and pepper to taste

dash of cayenne pepper

fresh chives

Roast the red peppers over an open flame to blister the skin. Place in a bowl and cover with a plate or towel to steam the skin off.

While the peppers cool, boil the potatoes in lightly salted water until tender. Drain but reserve the cooking liquid. Peel the peppers. Heat the cream. Puree the peppers in a food processor. Add potatoes and about one cup of the cooking liquid and puree until smooth. Whisk in the hot cream.

**ASSEMBLE**

When ready to serve, heat the soup; remove from heat and add the crumbled goat cheese. Stir until melted. Taste and adjust the seasoning with salt, pepper,

and cayenne. Serve with croutons made from leftover olive bread and garnish with long wisps of chive.

**GALILEO/I MATTI**  
**ROBERTO DONNA**  
**Rotolo Rip/Eno Con**  
**Salsa Dipomodoro**

**SERVES 4**

- 7 oz flour
- 2 eggs
- 2¼ pounds fresh spinach
- 1 oz dry porcini mushrooms or 10 oz wild woody mushrooms
- 7 oz ground veal
- 7 oz sausage meat
- 7 oz butter
- 4 chicken livers, chopped
- 4 oz parmesan cheese

Wash the fresh spinach and poach in a little water. Cool, dry and chop finely. Sauté chopped spinach in two ounces of butter for two minutes add a handful of parmesan cheese. Put aside to rest.

In two ounces of butter, sauté the sausage meat, veal, and chopped livers. Set aside.

Prepare the pasta dough with the flour and eggs; roll very thin in the shape of a big rectangle. Put the thin layer of pasta on a spread-out tea towel. Leaving a two-inch border on the sheet of pasta, spread with the sautéed spinach and then the cooked meats.

Using a tea towel, roll the pasta sheet up like a cylinder and twist and fold the ends of the towel very tightly to secure. Cook in simmering water for one hour. Cool. Cut into one-inch disks and serve over a bed of tomato sauce.

**THE ISLANDER CARIBBEAN RESTAURANT**

ADDIE GREEN, DARRYL GREEN

**Pelau**

**SERVES 6**

- 2 cups rice
- ½ pound dried pigeon peas, OR two 16 oz cans pigeon peas
- 1 medium onion, sliced or diced
- ¼ cup parsley
- ¼ cup vegetable oil

- ½ cups warm water
- ¼ cup brown sugar
- black pepper and salt, to taste

In heavy gauge sauce pan, pour oil over medium flame. Add brown sugar, rice, and parsley. Stir occasionally. As rice begins to brown, add onion, salt, and black pepper. Stir constantly to avoid sticking. When rice is completely brown, add water. Stir in pigeon peas, then cover. Let cook approximately 10 minutes. Reduce flame to low and cook 5 minutes.

**Cabbage Delight**

**SERVES 6**

- 2 pounds green cabbage, thinly sliced
- ¼ cup vegetable oil
- 2 medium onions, chopped
- 1 medium green pepper, diced
- 1 medium red pepper, diced
- 6 blades spring onion, finely cut
- 3 large carrots, grated
- ½ cup capers
- 2 Tbs oregano
- ¼ cup fresh parsley, finely chopped
- white pepper and salt to taste

In heavy-gauge frying pan, pour oil, place capers, parsley, onions, and half the oregano over medium flame. Stir briskly 3 minutes. Add cabbage and spring onions, stirring briskly to spread condiments. Add carrots, red and green peppers. Stir and mix well adding salt and white pepper to taste. Sprinkle remainder of oregano on top.



AT WATERGATE

**JEAN-LOUIS AT THE WATERGATE**

JEAN LOUIS PALLADIN

**Sugar Toad Tempura**

**SERVES 4**

- 16 fresh sugar toads, split to tail, head and bone removed
- tempura batter
- hot oil for frying

**Tempura Batter**

- 1 cup all-purpose flour
- 1½ cups ice-cold water
- 1 tsp baking soda

Place the flour in a medium-sized bowl. Gradually add the water, whisking until all of the lumps disappear. It should be the consistency of crème anglaise. Add a few ice cubes and refrigerate.

Just before using, whisk in the baking soda. Heat two inches of oil in a large pan to 375°F. Be careful not to fill the pan over halfway. Holding the tail end of the sugar toad, coat it in the tempura batter and let excess drain off. Gently ease, piece by piece, into hot oil and fry until a dark golden brown—about 90 seconds. Remove with a slotted spoon and drain with paper towels. Season lightly with salt and pepper.

**THE JEFFERSON HOTEL WILL GREENWOOD**

**Duck Hash with Salsa and Cilantro Cream**

**SERVES 4**

- 1 pound duck meat
- 2 new potatoes
- 2 tsp cumin
- 1 Tbs minced garlic
- 1 Tbs chili powder
- 1 tsp curry salt and pepper
- ¼ cup clarified butter or duck fat
- 1 large tomato, peeled and seeded
- 1 Tbs fresh lime juice
- 4 Tbs Bermuda onion
- 2 large bunches of cilantro
- 1 cup sour cream or crème fraiche

Cook and shred duck meat. Cube the new potatoes into a quarter-inch dice. Cook in a medium hot pan with the fat until the potatoes are done. Add the garlic and spices at the last minute. Rough cut the tomato and onion. Add the lime juice. Set the salsa aside. Puree the cilantro with the crème fraiche. Top the hash with the cilantro cream and a layer of the salsa. Top that with a decorative cilantro leaf.

## KARLA'S GREAT CHEESECAKE

KARLA PERRINO

### Karla's Great White Chocolate Cheesecake

1¼ cups vanilla poundcake crumbs  
¾ pound white chocolate  
24 oz cream cheese (softened)  
1 cup sugar  
2½ tsp vanilla  
1 Tbs apricot brandy  
2 cups sour cream

Melt white chocolate. Preheat oven to 350°F. Sprinkle cake crumbs evenly over the bottom of a 9-inch spring-form pan, pressing down lightly. Set aside.

Cream together cheese, sugar, vanilla, and brandy using an electric mixer. Mixture must be very smooth and without lumps. Add melted chocolate and blend well. Add room-temperature sour cream all at once and mix well.

Pour into crumb-lined pan. Bake 30 minutes. Chill overnight before cutting. Serve with a dollop of freshly whipped cream and a touch of freshly grated orange rind.

## MCPHERSON GRILL

ED HANSON

### Shredded Duck with Wild Rice Pancakes in Plum and Orange Sauce

SERVES 4

1 duck, five pounds  
1 quart chicken stock  
¼ cup sugar  
¼ cup sherry wine vinegar  
½ cup orange juice  
1 Tbs Hoison sauce  
½ cup Port wine  
½ cup demi-glace  
1 plum, julienned  
1 orange zest, blanched and julienned

Season and roast duck at 325°F until done. Cool. Pull all the meat off the bones and simmer in chicken stock approximately 45 minutes or until very tender. Cool. Shred by pulling the meat apart with your fingers. Set aside. Using a heavy

bottom pan with high sides caramelize sugar and vinegar. Add orange juice, Hoison sauce, and Port wine, reduce by half. Add demi-glace. Add duck, plums, and orange zest. Season to taste.

### Wild Rice Pancakes

1 cup cake flour  
1½ tsp baking powder  
½ tsp salt  
2 cups cooked wild rice  
8 oz buttermilk  
1 egg, separated  
white pepper, to taste

Sift dry ingredients. Beat egg yolk with buttermilk. Add dry ingredients. Add rice and season, fold in beaten egg white. Using clarified butter, brown in a heavy bottom pan, approximately 2½ inches in diameter.

#### ASSEMBLE

Using two pancakes per serving. Spoon duck mixture over warmed pancakes.

## METRO CENTER GRILLE

MELISSA BALLINGER

### Hickory-Smoked Shrimp with Black Bean Salsa and Avocado Corn Cakes

SERVES 6

3 lbs jumbo (15-20) shrimp  
deveined and peeled

Grill shrimp over coals with a packet of wet hickory chips in foil. Cover grill and allow to smoke for 5 minutes.

### Black Bean Salsa

3 cups black beans, cooked,  
rinsed well, and drained  
1 cup smoked tomatoes, diced  
1 cup red bell pepper, diced  
1 cup scallion, sliced thin  
2 tsp garlic, minced  
1 cup cucumber, peeled,  
seeded, and diced  
½ cup cilantro, chopped  
1½ cups balsamic vinegar  
½ cup ginger, grated  
2 Tbs jalapeño, minced  
½ cup red onion, diced finely

Combine all ingredients, toss thoroughly and refrigerate for three hours.

### Avocado Corn Cakes

¾ cup avocado puree  
1½ cups yellow corn meal  
1¼ cups flour  
1¼ cups butter  
1 tsp baking powder  
½ tsp baking soda  
½ tsp salt  
½ cup sugar  
1½ cups buttermilk  
3 eggs

Sift cornmeal, salt, flour, baking powder, and soda together. Blend butter in dry ingredients until mixture has mealy appearance. Add sugar to mixture. Beat eggs with buttermilk and avocado puree. Add wet mixture to dry, mix just to blend. Spoon mixture into 6 prepared 6-inch gratin dishes. Bake at 425°F for 10-15 minutes until golden brown.

#### ASSEMBLE

Place corn cake in center of plate, top with 1 cup salsa and 8 shrimp.

## THE MONOCLE

JOHN ANDERSON

### Monocle Crabcakes

SERVES 6

½ onion  
½ red pepper  
½ green pepper  
½ tsp dry mustard  
¾ cup mayonnaise  
2 tsp sour cream  
1 tsp Old Bay seasoning  
1 pinch sugar  
3 drops Tabasco sauce  
2 eggs  
1 tsp Worcestershire sauce  
2 slices of fresh white bread  
2 pounds fresh lump crabmeat,  
with cartilage removed  
1 Tbs cracker meal  
1 Tbs chopped parsley

In a pan on a low fire, wilt the chopped onion. In a separate pan sauté the diced red and green peppers in olive oil and season with salt and pepper. Combine and set aside. In a stainless steel bowl, whisk



together the mustard, mayonnaise, sour cream, Old Bay, sugar, Tabasco, eggs, and Worcestershire sauce. Set aside.

Take the onion and pepper mixture and add the crabmeat. Then add in the four slices of bread (crusts removed and cubed), two tablespoons cracker meal, and the tablespoon of chopped parsley. Pour the remaining ingredients into the crab mixture and form into 4 ounce patties. Fry in hot oil until golden on both sides and finish in an oven set at 375°F for 3–5 minutes.

**MORRISON CLARK INN**  
**SUSAN LINDEBORG**

**Herbed Cheese Biscuits**

**THIRTY 2-INCH BISCUITS**

- 3 cups flour
- ¾ tsp salt
- 1½ Tbs baking powder
- 1½ Tbs sugar
- 1 Tbs crushed dry herbs or  
2 Tbs chopped fresh herbs
- ¼ cup parmesan cheese, grated
- 6 Tbs (3 oz) cold unsalted  
butter cut in 1-inch pieces
- 2 cups cream (milk or buttermilk  
can be substituted for less fat)
- 3 Tbs butter, melted

Mix all dry ingredients together. Work in cold butter with your fingertips until the butter is the size of oatmeal flakes. Pour cream in and mix with your hands until a dough is formed. Roll ½-inch thick on a lightly floured surface. Cut with a 2-inch cutter.

Scraps can be rolled. Place biscuits on a lightly buttered baking sheet. Brush the tops with melted butter. Bake at 395°F for 10–15 minutes until lightly brown.

**NEW HEIGHTS RESTAURANT**  
**GREGGORY HILL**

**Lemon-Ginger Pine Nut Bar**

**Cookie**

- 1 cup sifted flour
- ¾ cup granulated sugar
- ¼ cup cornstarch
- ½ tsp salt
- 1 Tbs grated lemon peel

- 1 large egg yolk
- ½ cup sweet butter, cut into cubes
- 1½ cups pine nuts

Mix flour, sugar, cornstarch, salt, and grated lemon peel in mixer and stir with paddle at low speed for approximately 1 to 2 minutes. Add egg yolk to mixture and stir for one minute. Slowly add the cubed butter until all is incorporated. Stop mixer and remove dough ball. Press the dough ball out into a 9x11-inch pan and place in refrigerator for a half hour to rest. Remove from refrigerator, spread three-quarter of a cup of pine nuts onto dough and blind bake for 15 minutes at 350°F. Remove from oven and let cool.

**Filling**

- ¾ cup sifted flour
- 3 cups sugar
- 3 Tbs grated lemon peel
- 6 eggs
- 5 oz crystallized ginger,  
finely chopped
- 12 oz melted butter
- 1 Tbs plus 1 tsp pure vanilla extract
- 3 Tbs pure lemon extract

In mixing bowl place flour, sugar, and lemon peel and stir with paddle at low speed. Add eggs one at a time until incorporated. Add ginger and stir for approximately 1 minute. Slowly add melted butter and lemon and vanilla extracts.

Stir for two minutes at low speed (do not whip). Stop mixer and pour filling onto cooled dough. Sprinkle three-quarter of a cup of the pine nuts on top of filling and bake in oven for 50 minutes at 350°F. Remove from oven and let rest at least 4 hours to set. Slice length-wise down the center and six cuts across. Remove from pan with spatula and place onto service plate. Garnish with Sambuca Mascarpone and a mint sprig.

**Sambuca Mascarpone**

- 6 oz Mascarpone cheese
- 1½ oz Sambuca

Stir Sambuca into Mascarpone to incorporate and pipe onto each pine nut bar. Garnish with mint sprig.

**RESTAURANT NORA/ CITY CAFE**  
**NORA POUILLON**

**Lamb and Sundried Cherry Sausages (or Meatballs) with Tomato Curry Sauce**

**SERVES 4**

**Sausage Mixture**

- 1 medium onion, chopped
- 2–3 hot chilies, chopped
- ½ cup dried cherries
- ½ bunch cilantro, chopped

Chop above ingredients in food processor. Mix with

- 1½ pounds ground lamb
- 1 Tbs yogurt
- 1 Tbs ground cumin
- 1 tsp ground coriander
- 1 tsp each salt and pepper
- ½ tsp Garam Masala

Mix well with wet hands and form into 1½-inch balls or stuff sausage casings. Bake in 350°F oven for 30 minutes in roasting pan, or simmer in tomato-curry sauce for 45 minutes. Drain and mix with heated sauce.

**Tomato-Curry Sauce**

- 3 onions chopped in food processor
- 5 garlic cloves, minced
- 3 Tbs olive oil
- 1½ Tbs curry powder
- 4 tomatoes
- 1-inch piece of ginger,  
peeled and minced
- 3 jalapeño chilies, seeded  
and minced
- 1 Tbs yogurt
- 1 tsp Garam Masala
- salt, to taste

Cook first two ingredients in oil until soft, for about 20 minutes. Add curry powder, stir and cook for another two minutes. Puree in blender. Return to pan. Add tomatoes, chiles, yogurt, Garam Masala to onion mixture and simmer for 15 minutes.

**OBELISK**  
PETER PASTAN

## Grappa Ice Cream

2 cups milk  
2 cups heavy cream  
2 egg yolks  
¾ cup sugar  
1½ Tbs grappa

Scald the milk and cream. Mix yolks and sugar in a sauce pan. Slowly stir in hot liquid, cook over low heat until slightly thickened. Allow custard to cool completely in refrigerator. Stir in *grappa*. Freeze in an ice cream maker.



**THE OCCIDENTAL**  
JEFFREY BUBEN

## Crayfish and Andouille Sausage Tartlets with Roasted Pepper Puree

SERVES 4

### Tartlets

Four 3½-inch pre-baked tart shells  
8 oz cleaned, cooked crayfish tails or chopped lobster meat  
4 oz Andouille sausage (split, grilled, and diced)  
6 oz shiitake mushrooms  
2 shallots, minced  
2 cloves garlic, minced  
½ tsp cayenne pepper  
½ tsp ground coriander  
½ tsp ground cumin  
1½ oz brandy  
4 oz fish velouté  
3 oz whipped sweetened cream

Pre-bake tart shells. Sauté crayfish tails in butter with shiitake mushrooms, garlic, and shallots. Add the sausage and deglaze with brandy. Add spices and fish velouté. Bring to a boil and correct seasoning to taste.

Remove from pan into a medium bowl and cool slightly. Fold in whipped cream and pour into tartlet shells. Bake at 425°F for 5 to 7 minutes.

## Red Pepper Puree

2 large red peppers  
3 tsp olive oil  
1 clove garlic, minced  
4 tsp chopped fresh coriander  
3 oz chicken stock or bouillon  
salt and pepper, to taste

Roast peppers over open flame until skin blisters. Place in bowl and cover with plastic wrap. When cool, remove skin and seeds. Cut into medium dice. In a medium sauté pan heat olive oil, add peppers and garlic. Sear for 1 to 2 minutes. Add three ounces of chicken stock or bouillon and season to taste. Puree in blender until smooth. Add fresh coriander.

### ASSEMBLE

Put a tartlet on a small plate and drizzle two tablespoons of the red pepper puree around the tartlet.

**PALM COURT AT WESTFIELDS**  
MELISSA MILLIGAN

## Vegetable Pasta Terrine

SERVES 4

6 eggs  
1 pound carrots, peeled, and chopped  
3 Tbs unsalted butter  
1½ cups heavy cream  
¼ cup onion, minced  
2 pounds fresh spinach  
1 Tbs olive oil  
1 shallot  
2 pounds broccoli, cleaned and chopped  
½ pound egg lasagna noodles  
1 pinch allspice  
1 pinch nutmeg  
¼ tsp salt  
1 pinch white pepper

**For carrot layer:** Cook carrots in boiling water about 15 minutes or until soft. Drain very well. Melt butter in skillet over medium high heat. Add onion and sauté for 3 minutes. Puree carrot with onion, 2 eggs, and ½ cup heavy cream. Add salt and pepper. Chill.

**For spinach layer:** Cook spinach in large heavy skillet with 1 tablespoon of butter.

Add shallots, 2 eggs, and ½ cup heavy cream. Bring to a simmer. Puree and chill.

**For broccoli layer:** Clean broccoli and use just the florets. Cut into small pieces. Sauté broccoli with 1 tablespoon of butter on medium high heat for about seven minutes. Add two eggs, half a cup heavy cream, and bring to a simmer. Puree and chill.

Cook noodles in large pot of salted boiling water until just tender but firm to bite. Stir occasionally. Drain and rinse under cold water to cool. Drain well.

Butter a loaf pan and line it with plastic wrap. Place a lasagna noodle on the bottom and then a layer of carrot puree, then another sheet of pasta, and a layer of spinach, then a layer of pasta, then a layer of broccoli. Repeat all once more.

Cover pan with plastic wrap and foil. Place in a water bath. Cook at 325°F for 45 minutes. Cool for 6 hours. Serve chilled.



**PERRY'S RESTAURANT**  
KAREN GEISE/HART

## Stuffed Squid Yakitori

SERVES 4

1 pound ground pork  
1 Tbs ginger  
3 Tbs cilantro, chopped  
2 Tbs soy sauce  
2 Tbs chili sauce  
1 cup diced mushrooms  
2 tsp garlic, chopped  
½ cup squid tentacles, chopped

Mix well the pork, ginger, cilantro, soy, and chili sauce. Sauce the mushrooms and garlic. Cool and add to pork mixture. Stuff squid with pork, brush with olive oil, salt and pepper, and grill.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**RIDGEWELL'S CATERING**  
JON JIVIDEN

**Salmon-Wrapped  
Scallops with  
Jade Sauce**

**SERVES 6-10 AS APPETIZER**

- 1 pound sea scallops
- 1½ pounds salmon fillet
- 2 Tbs soy sauce
- 1 clove garlic, minced
- 1 Tbs finely chopped dill (basil, tarragon, or cilantro may be used)
- 1 Tbs lime juice
- freshly ground black pepper salt
- 4 Tbs butter
- toothpicks

Marinate cleaned scallops for one hour in soy sauce, garlic, lime juice, and dill. Cut thin quarter-inch strips about four inches long from salmon fillet, long enough to encircle scallop. (Salmon will slice easier when it is partially frozen.) Season strips with a little salt and pepper.

Wrap each scallop with a salmon strip and secure with toothpick. Sauté gently over medium heat in butter, turning once (approximately two minutes per side). Tongs or a small spatula are good for this purpose. Serve immediately with jade sauce.

**Jade Sauce**

- ¾ pound spinach, washed and stemmed
- ½ bunch cilantro
- 2 scallions
- 10–12 fresh basil leaves
- 1 piece fresh ginger, peeled approximately 1½ inches long
- 2 Tbs oyster sauce
- ½ tsp hot chili flakes
- ½ tsp salt
- 1 cup heavy cream
- 2 Tbs cornstarch and water mixed well

Mince spinach, scallions, herbs, and ginger finely in food processor fitted with steel blade. Add oyster sauce, chili flakes, salt, and cream to greens and process 15 seconds longer. Transfer to sauce pan and bring mixture to simmer. If needed

add enough cornstarch mixture to sauce to bring to desired consistency and simmer 3 minutes longer. Taste for seasoning. Note: Sauce may be made in advance and kept refrigerated before cooking.

**RIVER CLUB/NOTTE LUNA**  
JEFF TUNKS

**Carpaccio of Beef  
with Grilled Marinated  
Vegetables and  
White Truffle Oil**

**SERVES 4**

- ½ pound New York strip loin
- 1 yellow bell pepper
- 1 red bell pepper
- 1 fennel bulb
- 1 yellow corn on cob
- 1 zucchini
- 3 oz extra virgin olive oil
- 1½ oz balsamic vinegar
- 1 oz white truffle oil
- salt and pepper to taste

Partially freeze beef and slice very thin, or pound thin between plastic. Reserve chilled between wax paper. Clean and slice vegetables, toss in olive oil, and quickly grill. For corn, grill and then cut kernels off cob.

Toss vegetables together with vinegar and remaining olive oil. Season. Portion beef on chilled plates. Mound vegetables in middle of plate. Drizzle white truffle oil on beef. Season with salt and pepper. Serve with grilled Tuscan bread or fried pita chips. Garnish with fresh basil sprig.



**SANTE FE EAST**  
ALISON SWOPE

**Phyllo Tartlets with  
Grilled Sea Scallops and  
Avocado-Papaya Salsa**

**SERVES 6-8**

- 12 sea scallops
- 2 Tbs olive oil
- salt and pepper to taste

Toss scallops in oil and grill for about 2 minutes on one side and 1 minute on the other until just cooked through. The scallops may be seared in a pan the same way. Cut scallops into half-inch dice.

**Tart Shells**

- 1 pound phyllo pastry
- ½ pound butter, clarified

Carefully separate sheets of pastry one at a time, laying slightly dampened cloth over unused portion. Lay on flat surface and brush evenly with warm clarified butter. Place next sheet on top and continue process until you have 5 sheets.

With a three-inch biscuit cutter, cut rounds out of buttered layers and press in muffin tins. Bake at 350°F until light brown, approximately 10 minutes. Cool and remove very carefully.

**Avocado-Papaya Salsa**

- 3 firm, ripe avocados
- 1 firm, ripe papaya
- 2 poblano chilies, with seeds and stem removed, roasted and peeled
- 3 Tbs fresh lime juice
- ½ red bell pepper, finely diced
- 3 Tbs finely chopped cilantro
- 4 spring onions, greens only, minced
- 1 jalapeno pepper, minced
- 1 tsp sugar
- ½ tsp salt

Cut avocado in half and remove pit with small paring knife. Score fresh through until the knife hits the skin. Do this in a criss-cross manner to obtain small cubes of avocado. Scoop meat out with a large soup spoon. Add remaining ingredients and toss carefully. Do not over-mix as the salsa will become mushy.

**ASSEMBLE**

Spoon salsa into tart shells just prior to serving. Top with diced scallops. Finish with a drizzle of olive oil.

**701 RESTAURANT AND BAR**  
SCOTT WEAVER

## Cappuccino Creme Brulee

SERVES 6

- 1 cup heavy cream
- 1 cup milk
- ½ cup sugar
- 1 Tbs instant espresso
- 2 two-inch cinnamon sticks
- 4 egg yolks
- 1 tsp brown sugar

Combine the cream, milk, half of the sugar, instant espresso, and the cinnamon sticks in a stainless steel pot and bring just to the boiling point.

Meanwhile, combine the egg yolks and the other half of the sugar and whisk until smooth. When the m

ilk has come to a boil, remove the cinnamon sticks and slowly stream the milk into the yolks whisking continuously. Pour into four-ounce ramekins set in a water bath. Bake in 325°F oven for 40 minutes.

Remove from water bath when the custard has set and chill for at least four hours.

Top each ramekin with sifted brown sugar and caramelize with a kitchen torch until a crust forms. Garnish with cookies.

**SFUZZI**  
RICK MICHENER

## Romano Crusted Chicken Salad with Asparagus and Tomato Basil Vinaigrette

SERVES 4

- 1 pound chicken breast, skinless and boneless
- ½ cup Romano cheese, grated fine
- ½ cup breadcrumbs
- 3 oz flour
- 1 egg mixed well with one teaspoon of water
- 12 asparagus, cut in two-inch pieces on a bias, pre-cooked
- 6 oz mushrooms, sliced, pre-cooked
- 12 oz greens, Mesclun mix
- 6 oz tomatoes, diced
- 1 cup vinaigrette

Butterfly chicken breast and pound chicken between sheets of plastic wrap to half-inch. Cut the breast into several pieces about five inches around.

Mix Romano and breadcrumbs together. Prepare a three-step breading. Coat chicken in flour, dip in egg and coat, then toss in breadcrumb-Romano mixture until well coated. Let dry for five minutes. Cook chicken breast in half-inch of oil and, when cooled, cut into half-inch strips.

### Tomato Basil Vinaigrette

- ½ pound Roma tomatoes, peeled and seeded
- 1 oz shallots, chopped
- ¼ oz garlic, chopped
- ½ oz basil, chopped
- 2 oz balsamic vinegar
- 4 oz olive oil

Place tomatoes, shallots, garlic, and basil in food processor. Puree until smooth. Transfer to mixing bowl and add vinegar and olive oil. Whisk together until smooth. Season with salt and pepper. If too thick, add water to thin.

### ASSEMBLE

Toss greens, asparagus, and mushrooms with vinaigrette. Place in mound divided onto four chilled plates. Arrange chicken strips over lettuce and garnish with diced tomatoes.

**SUZANNE'S**  
SUZANNE REIFERS

## Chocolate Espresso Cheesecake

### Filling

- 1¼ pound Philadelphia cream cheese
- 4 oz semi sweet chocolate
- 3 oz bittersweet chocolate
- ¾ cup sugar
- 3 eggs
- 1 oz coffee liqueur
- 1 cup warm cream

Blend cream cheese and sugar until smooth. Add eggs and coffee liqueur slowly, mix until blended. Add warm cream and mix until blended. Melt the chocolates together and add warm melted chocolate to mixture and blend

well. Scrape bowl. Pour batter into a nine-inch springform pan lined with buttered crumbs and bake for 1 hour at 250°F. Cake should be firm and set when finished. Let cool. Refrigerate over night. Warm cake pan to remove cake. Decorate with whipped cream and candy coffee beans.

### Graham Cracker Crust

- 2 cups graham cracker crumbs
- 4 Tbs melted butter
- 3 Tbs cocoa powder

Pulse graham crackers in food processor until they form fine crumbs. Add butter and cocoa powder to crumbs and hand-mix thoroughly until crust holds together.

**SWEET SURRENDER**  
DAVE AND SUSIE REED

## Lemon Mousse

- 4 eggs
- 10 oz sugar
- ½ pound butter, softened
- ¾ cup lemon juice
- 2 cups heavy whipping cream

Whisk together eggs and sugar in a heavy sauce pan (not aluminum). Add lemon juice and butter and cook over direct heat, whisking continuously until thickened. Cool, covered with plastic wrap on a sheet pan in the refrigerator. Whip cream firm, fold into lemon mixture.

**TILA'S**  
CLIVE DU VAL

## Sautéed Shrimp in a Sherry Cream Sauce with Cheddar Cheese and Jalapeno Biscuits

SERVES 10

- 5 lbs medium shrimp, peeled, deveined, tail off, shells reserved for sauce
- 2 onions, sliced
- 1 carrot
- 3 stalks of celery, chopped
- 10 bay leaves
- 1 cup dry sherry
- 1 Tbs cracked black pepper
- 1 Tbs red pepper flakes
- 1 Tbs oregano

- 2 Tbs minced garlic
- 3 quarts cream
- 1 oz garlic
- 3 oz chopped shallots
- 3 oz dry sherry

Sweat the onion, carrots, and celery. Deglaze with sherry. Add the shrimp shells and sweat for 3 minutes. Add the bay leaves, cracked black pepper, red pepper flakes, oregano, and minced garlic. Cook for 3 minutes more and add the cream. Bring to a boil and reduce to simmer. Simmer until sauce covers back of spoon. Strain the sauce.

Sweat finely chopped shallots and garlic in the same sauté pan, deglaze with sherry. Add the cream sauce to the shallots and garlic, and adjust seasoning and consistency.

In a large sauté pan add two tablespoons oil and sauté shrimp in three batches until browned in spots and cooked through. Reserve shrimp.

**ASSEMBLE**

Split biscuits. Add a small pile of shrimp on each, and pour a half cup of sauce over the shrimp, allowing it to drip down the sides of the biscuits. Serve with a pile of arugala, watercress, or mâche tossed in lemon and olive oil.

**Jalapeño Biscuits**

- 2 cups all-purpose flour
- ¾ cup shortening or butter
- ¾ cup whole milk
- 4 jalapeños, minced
- 1 tsp salt
- 1 Tbs baking powder
- ½ cup cheddar cheese, grated

Sift the flour, salt, and baking powder together into a large bowl. Cut in the fat until fine. Add the milk and mix until just combined. Knead on a floured table very lightly. Roll out 1-inch thick and cut with a biscuit cutter. Place on greased sheet tray and bake at 425°F until brown, approximately 15 minutes. Makes 10 biscuits.

**TORTILLA COAST**  
 STEVE ANDERSON  
**Vegetable Fajitas**

SERVES 4

**Marinade**

- 1 cup olive oil
- 1 heaping tsp ground cumin
- 2 heaping tsp garlic powder
- 1 heaping tsp onion powder
- ½ tsp ground black pepper
- ½ tsp cayenne
- ¼ cup lime juice, fresh

**Vegetables**

- 6 pieces asparagus, cut 2-inch on bias
- ¼ head broccoli, cut into 2-inch small florets
- 1 medium red pepper, seeded and cut in half-inch strips
- 1 medium green pepper, seeded and cut in half-inch strips
- 8 cherry tomatoes, punctured twice with paring knife
- 6 mushrooms, cut ½-inch wide
- 1 zucchini, cut on bias, ½-inch wide
- 1 yellow squash, cut on bias, ½-inch wide

Toss cut vegetables in marinade. Refrigerate covered overnight, tossing every few hours. The acid in the marinade will partially “cook” the vegetables.

**Other Necessities**

- 12 eight-inch tortillas
- 1 cup sour cream
- 1 cup guacamole
- 1 cup pico de gallo sauce
- 1 cup shredded lettuce

**ASSEMBLE**

Heat dry pan until warm. Add vegetables and whatever marinade adheres to them. Cook until cherry tomatoes deflate, then remove to serving platter. Serve with tortillas, sour cream, guacamole, lettuce, and pico de gallo.



**TUNNCLIFF'S TAVERN**  
 LYNNE BREAUX COOPER

**Fried Catfish Tidbits with Bonton Sauce**

SERVES 6

**Catfish Tidbits**

- 1 cup water
- 1 egg
- 1 cup milk
- 1 pound catfish fillets, cut into bite-size pieces
- 2 cups fish fry
- salt and pepper to taste
- oil for frying

Mix egg, milk, water. Dip the catfish into the egg mixture to coat lightly. Remove the fish and dust lightly in the Fish Fry, which has been well seasoned with salt and pepper. Deep fry catfish in oil until cooked through.

**BonTon Sauce**

- ½ cup mayonnaise
- ½ cup ketchup
- ½ tsp minced garlic
- 1 tsp horseradish
- 2 Tbs white vinegar
- Mix together all ingredients



**TWENTY-ONE FEDERAL**  
BOB KINKEAD

## **Southwestern Steak Tartar**

**SERVES 6**

### **Steak Tartar**

1 pound lean beef, tenderloin or lean sirloin, finely chopped by hand  
3 Tbs red onion, finely diced  
2 Tbs capers  
1 poblano chile, roasted, peeled, seeded, and diced  
3 Tbs lime juice  
3 Tbs olive oil  
3 Tbs ancho chile paste  
1 cup tartar sauce  
salt

Combine all the ingredients in a medium bowl and stir until well mixed. Add the tartar sauce and mix gently with the steak tartar. Season to taste with salt and pepper.

### **Ancho Chile Paste**

10 ancho chilies (these are roasted and dried poblanos peppers)  
½ cup orange juice

Combine dried ancho chiles and orange juice in a medium sauce pan, cover with water, and cook over medium heat until the chilies are softened, about 20 minutes. Drain well, discarding the liquid, and puree the chilies in a blender or food processor until smooth. Strain through a fine mesh sieve. The puree should have the consistency of a paste. Cover and refrigerate until ready to use or for up to one week.

### **Tartar Sauce**

½ cup ancho chile paste  
1 Tbs Worcestershire Sauce  
1 tsp Tabasco sauce  
1 tsp mustard  
1 Tbs molasses  
1 Tbs lime juice  
2 Tbs orange juice  
1 clove garlic  
1 Tbs ketchup  
2 Tbs chopped fresh cilantro  
2 Tbs red wine vinegar  
1 small jalapeño, seeded and minced

Combine all the ingredients in a blender or food processor and puree until smooth. Strain through a fine meshed sieve. Cover and keep refrigerated until ready to use or for up to one week.

### **Poblano Chile Relish**

2 poblano chilies, peeled, seeded, then roasted and finely julienned  
1 small white onion, finely julienned  
1 medium tomato, seeded, cored, and finely julienned  
1 Tbs chopped fresh cilantro  
1 Tbs lime juice  
2 Tbs extra virgin olive oil  
¼ tsp minced garlic  
salt and pepper

Combine all the ingredients in a small bowl and toss together until well mixed. Season to taste with salt and pepper. Cover and keep refrigerated until ready to use.

### **Cilantro Sour Cream**

4 oz sour cream  
1 Tbs lime juice  
1 Tbs chopped fresh cilantro

### **Garnish**

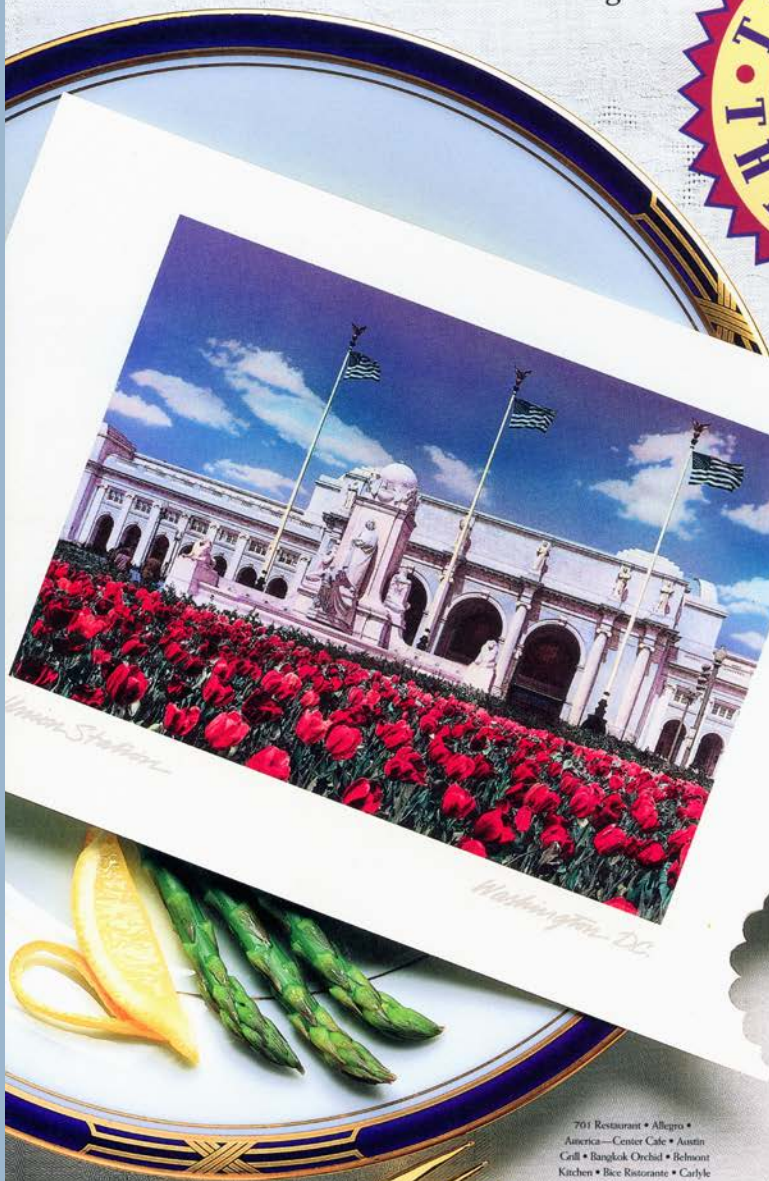
48 deep fried tortilla chips  
6 cilantro sprigs

### **ASSEMBLE**

Form into six individual servings on small plates or one large serving on a platter and top each serving with a dollop of the cilantro sour cream. Arrange the poblano chile relish and tortilla chips on the side and garnish with fresh cilantro sprigs.



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Wednesday,  
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Union Station,  
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Join over 50 of Washington's best chefs, restaurants, and wine distributors for a night of food and wine tasting. The price of one ticket gives you the best food in Washington—under the magnificent roof of Union Station. The best part? All ticket money goes directly to fight hunger.

Tickets: \$50 when purchased before March 15, \$60 thereafter and at the door

100 percent  
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# 1992 Taste of the Nation

**ALLEGRO—THE  
SHERATON CARLTON**  
CHRISTOPHER KESSLER

## Curry Oyster Tempura with Sake Sabayon

**SERVES 4**

- 12 oysters
- ½ cup flour
- ½ cup water
- 1 egg
- 1½ oz curry powder
- salt and pepper
- 1 oz parsley, chopped fine
- 1 tomato, chopped fine

### Tempura

Add flour, water, egg, curry, and season with salt and pepper. Mix to a froth. Dip oyster into batter and fry.

### Sake Sabayon

- 3 oz sake
- 2 egg yolks

Add egg yolk and sake into small sauce pan. Beat with whisk over double boiler until sauce thickens. Season with salt and pepper.

### ASSEMBLE

Put sauce on plate and dress 3 oysters by sprinkling tomatoes and parsley on top.

**BELMONT KITCHEN**  
DUANE JUDSON

## Tataki of Tuna with Spinach and Hot Mustard

**SERVES 24**

- Two 6-ounce tuna steaks (loin)
- salt and pepper to taste
- 1 lb fresh spinach, cleaned
- 4 oz light soy sauce
- 1 oz fresh lemon juice
- 3 scallions, sliced very thin
- Japanese hot mustard, to taste

Season tuna steaks with salt and pepper. Blacken both sides of tuna steaks in very hot pan, approximately

1½ minutes on both sides. Remove from pan and set aside.

Blanch the spinach very quickly in boiling water. Remove and drain excess water. Add soy sauce and lemon juice to cooked spinach. Taste for seasoning. Divide spinach mixture between two plates. Place tuna steaks on top. Garnish with sliced scallions. Serve with Japanese hot mustard.



**CARLYLE GRAND CAFE**  
BILL JACKSON

## Sautéed Rock Shrimp and Oysters with Leeks and Basil

**SERVES 4**

- 8 oz rock shrimp
- 8 medium oysters
- 2 oz roasted yellow and red pepper
- 2 oz tomato, peeled and seeded
- 1 oz carrot blanched

Chop all the vegetables into quarter-inch dice.

- 2 Tbs fresh basil, minced
- 2 Tbs extra virgin olive oil
- 4 cups julienned leeks
- fish stock, enough to cover leeks
- 1 oz white wine
- 4 oz butter, softened
- 4 crepes, fried crisp in nests

Cook leek in stock with wine. When soft, pour off all but 1 ounce of liquid, swirl in butter, season to taste. Toss vegetables and basil with rock shrimp and oyster in olive oil. Arrange in crepe nests with spoonfuls of leeks, rockshrimp, and oyster mixture on top.

**FISH, WINGS AND TINGS**  
SHARON BANKS

## Stewed Chick Peas in Curry and Coconut over Shrimp and Rice

**SERVES 6-8**

### Rice Mixture

- 8 oz long-grain rice
- 2½ cups water
- 4 oz butter
- 4 oz finely diced carrots
- salt to taste

### Shrimp-Vegetable Mixture

- 2 Tbs peanut oil
- 2 Tbs chopped tomatoes
- 1 Tbs chopped onions
- 2 tsp chopped scallions
- ½ tsp chopped Scotch bonnet peppers or hot chile peppers
- 8 oz shrimp, medium peeled, tail off

### Stewed Chick Peas

- 16 oz canned chick peas (undrained)
- 2 oz creamed coconut (Coco Lopez)
- 1 clove chopped garlic
- 1 tsp curry powder
- ½ tsp freshly chopped, peeled ginger
- salt to taste

Sauté rice and carrots lightly in butter. Add water and salt. Bring to simmer and cook for 10 minutes on medium to low flame.

While rice is cooking, sauté tomatoes, onions, scallions, and chile peppers in peanut oil over medium heat. Add shrimp. Cover and simmer for 5 minutes.

Add shrimp-vegetable mixture to rice mixture. Cover and simmer 10 minutes longer.

In a saucepan, combine chick peas, creamed coconut, garlic, curry powder, ginger and salt. Let simmer for 20 minutes. Spoon rice-shrimp mixture onto plates. Spoon stewed chick peas over top and serve.



**THE HENLEY PARK HOTEL**  
JON W. LENCHNER

## Terrine of Shad and Shad Roe with Apple Smoked Bacon and Roast Corn

**SERVES 4**

Fresh shad and roe—one medium pair shad roe, four shad fillets from 4-6 lbs fish

12 oz sea scallops

6 oz heavy cream

2 whole eggs

2 oz dry vermouth

1 tsp salt

½ tsp freshly ground white pepper

2 ears whole yellow corn

4 oz olive oil

8 oz Applewood smoked bacon

In food processor, puree sea scallops and eggs. Blend in seasoning and heavy cream. Lightly oil terrine mold. Layer in mousse, shad roe, and fillets. Cover and water bath bake at 300°F for approximately 1½ hours. For garnish: season, oil, and char corn under broiler. Remove kernels. Julienne and render bacon. Mix together and dollop over grilled and sliced terrine.

**HOLIDAY INN  
CROWNE PLAZA**  
MELISSA A. BALLINGER

## Shrimp Wrapped in Basil and Pancetta with Roasted Garlic and Green Salsa

**SERVES 4**

6 raw peeled and deveined shrimp (16/20 per pound)

1½ oz pancetta, thinly sliced

6 basil leaves

garlic salt to taste

Wrap shrimp with basil leaf, then pancetta. Secure with wooden skewers or toothpicks that have been soaked in water. Grill on both sides until done, about 5 minutes total.

**Green Salsa**

1 large can (15 oz) mild green chilies

15 fresh tomatillas, husks removed and washed

6 cloves garlic, peeled

1 medium onion, peeled, cut in half

6 jalapeño peppers

1 bunch cilantro, finely chopped

3 ripe tomatoes, seeded and diced

2 Tbs lime juice

2 Tbs lemon juice

1 tsp tequila

Roast tomatillas, garlic cloves, onion, and jalapenos. Puree these ingredients with chilies, lemon juice, lime juice, and tequila. Fold chopped cilantro and diced tomatoes into chile puree. Season with salt and freshly-ground black pepper. Makes approximately 1½ quarts.

**JEAN LOUIS AT THE  
WATERGATE**

JEAN LOUIS PALLADIN

## Salad of Seaweed from Maine Macerated with Sesame Oil, Gravlax of Tuna with Emulsion of Ginger

**SERVES 10**

**Seaweed Salad**

1 lb of seaweed (varied types)

2 Tbs salt

1 tsp fresh-ground black pepper

½ tsp jalapeño pepper, finely minced

3 oz balsamic vinegar

8 oz sesame oil

Cut the seaweed into fine julienne (about 2 inches long and ⅛-inch thick). Combine salt, pepper, jalapenos, balsamic vinegar, and sesame oil. Macerate for about 1 week.

**Gravlax of Tuna**

3 lbs sushi-grade tuna

10 cups rock salt

3 cups sugar

10 oz, combined, chopped tarragon, basil, parsley

2 oz, combined, chopped marjoram, sage, cilantro

Mix all chopped, fresh herbs together and coat the tuna with herb mixture. Mix rock salt and sugar. On a sheet pan, place

a layer of the salt-sugar mixture. Place tuna on top of mixture and cover with piece of cheesecloth. Pour remaining salt-sugar mixture over tuna. Place about 5 pounds of weight on top of tuna and refrigerate for 3 days. When ready to serve, remove cheesecloth and slice. Serve the tuna cold or sautéed quickly on one side for about 10 seconds.

**Ginger Emulsion**

2 oz salt

½ oz pepper

2 oz balsamic vinegar

4-5 oz olive oil

5 oz ginger root, peeled and poached beef or chicken consommé

In a blender, blend the salt, pepper, balsamic vinegar, olive oil, ginger root, and consommé. Pour through strainer.

**ASSEMBLE**

On center of flat plate, arrange seaweed salad. Add a slice of the tuna gravlax. Garnish on tuna the ginger emulsion then garnish around salad.

**KARLA'S GREAT  
CHEESECAKES**

KARLA SEIDITA

## Chocolate Cheesecake Easter Egg

1 baked custard-type cheesecake, any flavor, refrigerated overnight

½ lb confectionery coating, any color vegetable shortening

assorted pre-made icing flowers or other decorations

Find confectionery coating and pre-made icing flowers in kitchen and gourmet stores, or in craft stores that also sell cake-decorating and candy-molding supplies.

Using a cold or slightly frozen custard-type cheesecake, mold it into one large or two smaller egg shapes. Lightly dampen hands if necessary (much the same as making a meat loaf). Work quickly, handling cheesecake as little as possible. Smooth surface with a dampened spatula. Place onto serving dish and refrigerate or freeze while melting coating.

Melt confectionery coating in top of double boiler. Use a bit of vegetable shortening to



thin the coating if it seems too thick—for best results, coating must not be too hot or too thick when spreading onto the egg. Spread coating onto egg in several thin layers, refrigerating to set coating between layers. When last layer has set, decorate the egg with flowers. Use a bit of coating or buttercream icing as glue. Refrigerate overnight before serving.

**LUCIE—THE RESTAURANT AT THE EMBASSY ROW**  
JIM PAPOVICH

**Amaretto Chocolate Mousse**

- 8 oz milk chocolate
- 8 oz semisweet chocolate
- ½ cup egg whites (room temperature)
- ½ cup granulated sugar
- 1 quart heavy cream
- ½ cup Amaretto

Place the milk chocolate and semisweet chocolate in a clean stainless steel bowl. Place bowl over pot of very hot water (near simmering) and melt chocolate.

In a clean, dry ceramic or stainless steel bowl, whip the egg whites to soft peaks. Slowly add the sugar and continue whipping until the whites form stiff peaks. In another bowl, combine heavy cream and Amaretto. Whip to soft peaks.

Gently fold half of the egg white mixture into the warm chocolate. Next, fold in half of the whipped Amaretto cream. Alternate with the remaining half of egg whites mixture and cream mixture.

Transfer mixture to serving container of choice, and refrigerate for 2-4 hours until firm.

**MADEO**  
JAMIE STACHOWSKI

**Madeo Bread Pudding with Warm Butterscotch Sauce**

SERVES 12

- 42 oz milk
- 6 oz half-and-half
- 1 tsp vanilla extract
- 1 pinch salt

- 1 lb sugar
- 10 eggs, beaten smoothly
- 8 oz day-old bread, diced in one-inch cubes
- ¼ cup melted butter
- ½ tsp cinnamon

In a 10-inch cake pan, layer diced bread on bottom of cake pan. Sprinkle melted butter over the bread.

Combine milk and half-and-half and scald. Set aside. Blend beaten eggs, sugar, salt, and vanilla together. Add warm scalded milk mixture to egg-sugar mixture, whisking briskly.

Pour mixture over bread. Sprinkle on cinnamon, and bake at 350°F in water bath for 35 minutes until firm. Chill and slice.

**Butterscotch Sauce**

Melt one pound of sugar in heavy sauce pan over medium heat, stirring constantly. Do not let the sugar cook too fast. Remove pan from heat when sugar reaches a caramel color. Let cool slightly. Slowly add 6 ounces of Scotch to cooled sugar mixture. Return pan to medium heat and carefully add 6 ounces of heavy cream. Simmer 3-5 minutes. Serve alongside pudding.

**MORRISON CLARK**  
SUSAN MCCREIGHT LINDEBORG

**Lemon Herb Crêpes**

SERVES 6

- ¾ cup flour
- 3 eggs
- 1 cup milk
- 4 Tbs melted butter
- 1 tsp salt
- ½ Tbs parsley, chopped
- ½ Tbs tarragon, chopped
- ½ Tbs chives, chopped
- ½ Tbs thyme, chopped
- 1 Tbs lemon peel, grated

Combine flour and eggs while adding the milk slowly. Add melted butter and salt. Strain. Let the batter rest 30 minutes then stir in herbs and lemon peel. Using a 6- or 7-inch crepe pan, make 24 crepes.

**Crab Filling**

- 1 lb jumbo lump crabmeat, cleaned
- 2 Tbs carrots, finely chopped
- 1 Tbs celery, finely chopped
- 2 Tbs shallots, finely diced
- 1 Tbs butter
- 1 Tbs cognac
- 4 Tbs crème fraîche
- salt and white pepper

Gently sauté the carrots, celery, and shallots in butter until tender. Add Cognac and reduce until dry. Cool mixture. Add to crabmeat. Add crème fraîche. Mix gently and season with salt and white pepper to taste. Keep refrigerated until ready to use.

**Green Herb Butter Sauce**

- 4 shallots, diced fine
- 1 Tbs tarragon
- 1 Tbs chives, chopped
- 1 Tbs parsley
- 1 Tbs thyme, chopped
- 3 cups white wine
- 1 lb cold unsalted butter

In a heavy non-stick saucepan, combine shallots, herbs, and wine. Reduce over medium heat until 2 tablespoons of liquid are left. Remove from heat and slowly add cold butter, a tablespoon at a time. Return to low heat after butter has been added. Continue over low heat to add the remaining butter, whisking after each addition. Strain through fine mesh sieve and hold in a warm place.

**Green Essence**

- 1 cup packed spinach leaves
- 2-4 Tbs water

In a blender, combine spinach and water and puree until smooth. Add desired amount of this mixture to butter sauce until good green color is achieved. Taste sauce for salt and pepper.

Divide the crab filling among the crepes, either roll or fold into quarters. Place on a buttered baking sheet and heat in a 350°F oven until warm, about 10 minutes. Ladle sauce on the bottom of the serving plate and arrange two warm crepes on the top. Serve immediately. Plate can be garnished with julienne, blanched, carrots, and leeks.

**NEW HEIGHTS**  
GREGGORY HILL

## Pistachio Basmati Rice Pudding

2 cups rinsed basmati rice  
2 tsp pistachio extract  
1 tsp vanilla extract  
¾ cup milk  
¾ cup half and half  
5 whole eggs  
½ cup sugar

Place 2 cups basmati rice into sauce pan with 1 teaspoon pistachio extract and cover with cold water. Place on fire and bring to a boil, cover sauce pan and lower heat to simmer—approximately 15 minutes until liquid is absorbed. Place on sheet pan to cool.

Beat remaining ingredients to incorporate. Once rice has cooled, add to milk-egg-sugar mixture and place in refrigerator for at least one hour.

Pour rice mixture into casserole dish and bake for approximately 30–40 minutes at 350°F until custard sets. Serve rice pudding warm garnished with chopped pistachios, raspberries, and shaved white chocolate. Finish with whipped cream and fresh mint sprig.

*Nora*

**NORA/CITY CAFE**  
NORA POUILLON

## Egyptian Grilled Eggplant and Tomato Salad

**SERVES 4-6**

1 eggplant, cut in ½-inch slices lengthwise  
4 medium tomatoes, seeded and cut into cubes  
2 Tbs olive oil  
2 Tbs lemon juice or balsamic vinegar  
3 Tbs cilantro or basil, chopped  
2 cloves of garlic, chopped

½ tsp Raz El Hanouf (can substitute pinch of the following: cardamon, mace, allspice, ginger, cinnamon)  
salt and pepper to taste

Brush eggplant slices with olive oil, salt and pepper. Grill or broil until tender. Cool and slice into strips or half-inch cubes. Toss with all other ingredients. Garnish with fresh herbs, yogurt, or black olives.

**OCCIDENTAL GRILL**  
JEFFREY BUBEN

## Crayfish Andouille Sausage Tartlets with Roasted Pepper Puree

**SERVES 4**

Four 3½-inch pre-baked tart shells  
8 oz cleaned, cooked crayfish tails  
4 oz andouille sausage (split, grilled, and diced)  
6 oz shiitake mushrooms, stems removed, chopped  
2 shallots, minced  
2 cloves garlic, minced  
¼ tsp cayenne pepper  
¼ tsp ground coriander  
¼ tsp ground cumin  
1½ oz brandy  
4 oz fish veloute  
3 oz heavy cream, whipped and slightly sweetened  
4 oz butter

Prepare tart shells. Sauté crayfish tails in butter with shiitake mushrooms, garlic, and shallots. Add the sausage and deglaze with brandy. Add the spices and fish veloute. Bring to a boil and taste for seasoning. Transfer mixture to bowl and cool slightly. Fold in whipped cream and pour into tartlet shells. Bake at 425°F for 5–7 minutes.

## Red Pepper Puree

2 large red peppers  
3 tsp olive oil  
1 clove garlic, minced  
salt and pepper to taste  
4 tsp chopped fresh coriander  
3 oz chicken stock or bouillon

Roast peppers over open flame until skin blisters. Place in bowl and cover

with plastic wrap. When cool, remove skin and seeds. Cut into medium dice.

In a medium sauce pan heat olive oil. Add diced red peppers and garlic. Sear for 1–2 minutes. Add three ounces chicken stock and salt and pepper to taste. Puree in blender until smooth. Add fresh coriander.

**ON WISCONSIN**  
JEFF MYERS

## Seafood Passion

**SERVES 10**

1 pound shrimp  
1 pound dry sea scallops  
10 bamboo skewers

Soak skewers overnight in water. Clean and peel shrimp. Remove sand or grit from scallops. Season shrimp and scallops with salt and pepper and fresh herbs of choice. Alternate shrimp and scallops on skewer and grill until desired doneness, about two minutes on each side. Serve over rice with a side of grilled vegetables and Passion Relish.

## Passion Relish

1 mango, diced small  
1 papaya, diced small  
1 pineapple, diced small  
juice of 2 passion fruits  
(may substitute ¼ cup white grape juice)  
juice of 3 limes  
juice of 2 oranges  
1 tsp chopped fresh cilantro  
½ red pepper, finely diced

Marry all ingredients, mixing well. Chill 1 hour. Serve with grilled seafood.

**PALM COURT—WESTFIELD'S INTERNATIONAL CONFERENCE CENTER**  
JOHN HUPPMAN

## Lobster Bisque

**SERVES 12**

3 live Maine lobsters  
(about 1¼ lbs each)  
1 oz oil, cottonseed or vegetable  
1 medium carrot, chopped  
2 celery stalk branches, chopped  
3 medium-size tomatoes, quartered

- 4 shallots, chopped
- 2 Tbs fresh tarragon, chopped
- ¼ cup brandy cognac
- ¼ cup tomato paste
- ¾ gallon cold water
- 2 bay leaves
- ½ cup Old Bay seasoning
- 1 tsp salt
- ¼ tsp white pepper
- 2 Tbs paprika
- ½ lb whole unsalted butter
- ½ lb flour, sifted
- 1½ cups heavy cream

Boil the lobsters in water for seven minutes. Remove and put in an ice bath. When the lobsters have cooled, break the claws and tails off. Using the back side of a large chef knife, crack the claws and remove the meat carefully. Remove the meat from the tails. Save all the shells and put aside. Save the meat, but first rinse it with cold water. Place in a bowl and refrigerate.

Using a six-quart stock pot, add the oil and heat over high heat. Add the shells, lobster bodies, vegetables, shallots, and paprika. Stir with a very large kitchen spoon for about five minutes. Then, add the brandy and sherry. (Note: Be extremely careful when adding the brandy and sherry to the stock pot. They will combust. Keep face and clothing well away from the pot.)

When the alcohol burns off, add the tomato paste, spices, and water. Turn the heat to medium. Let the stock simmer for about 90 minutes.

While it is simmering, take the butter and melt it slowly in a small sauce pot. When it has melted, add the flour and fold together until all the flour has been absorbed to create a roux. Set aside.

When time is up on the lobster stock, strain the stock through a fine china strainer into a 4-quart soup pot. Put over high heat and bring to a boil. Add the roux. Whisk with a wire whip until all the roux has been absorbed. This thickens the stock. Let it boil slowly for 5–7 minutes. Next add the heavy cream and let simmer at low heat.

**ASSEMBLE**  
Remove the lobster from the refrigerator and cut the tail meat into bite-sized pieces. Place one lobster claw in each 6-8 ounce bowl with about 1 ounce lobster meat. Pour the hot bisque over the meat and serve.

**PANEVINO**  
R I S T O R A N T E

PANEVINO RISTORANTE  
TIMOTHY BUMA

**Fritto di Impastata Ricotta**

- 2 lbs Impastata ricotta cheese
- 6 oz sundried tomato
- 6 oz Grana Padana parmesean salt, white pepper to taste
- 1 cup flour
- 4 eggs, beaten
- 3 cups coarse bread crumbs

Soak sundried tomato in warm water for 5 minutes. When soft, dice and set aside. In a bowl, mix first four ingredients and form into 1½ ounce patties. Dredge each patty in flour then egg and finish in bread crumbs. Deep fry until golden brown. Serve with fresh tomato salsa.

**PERRY'S RESTAURANT**  
KAREN GEISELHART

**Yaki-Soba**

**SERVES 4**

- 8 oz Yaki-Soba noodles
- 8 oz boneless, skinless chicken breast
- 12 oz each, finely sliced for stir-frying: green onions, red cabbage, red bell peppers, carrots, bean sprouts, mushrooms

Unless fresh, cook package of soba noodles as directed in boiling water. Drain thoroughly and put aside. Heat ¼ cup peanut oil in sauté pan or wok. Add vegetables and chicken, and cook 2–3 minutes over high heat until lightly browned. Add noodles and stir fry for 3 minutes more. Add sauce. Heat and serve.

**Tonkatsu Sauce**

- ½ cup ketchup
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon mirin (Japanese sweet wine)
- 1½ teaspoons Worcestershire sauce
- 1 teaspoon grated fresh ginger
- 1 clove garlic, minced

Mix all ingredients well. Let rest for an hour.



**RED SAGE RESTAURANT**  
MARK MILLER

**Corn Cake with Chipotle Shrimp**

**SERVES 6 AS APPETIZER**

**Corn Cakes**

- 1 cup flour
- ¾ cup yellow corn meal
- ¾ tsp black pepper
- ¾ tsp baking soda
- 1 tsp salt
- 1½ tsp sugar
- ¾ cup buttermilk
- 1 Tbs melted butter
- 1 egg, beaten
- 1½ cup grilled corn kernels
- 3 scallions, chopped

Mix all dry ingredients together, then add the wet ingredients whisking together thoroughly. Let sit for one hour.

**Chipotle Butter**

- ¼ lb unsalted butter, softened
- 2 Tbs canned chipotle chiles in adobo sauce, pureed

Mix together and leave at room temperature. Reserve extra chipotle sauce to marinate the shrimp.

## Garnishes

- ¾ cup fresh tomato salsa
- 6 Tbs fresh sliced scallions

## Shrimp

- 12 large shrimp, peeled and deveined
- ¼ cup chipotle in adobo

Marinate the shrimp in adobo sauce for two hours. Heat a large skillet and rub with a little oil. Ladle the corn cake batter into six cakes, cook on both sides until golden brown. Set aside.

Pat dry the shrimp and place in skillet. Cook on both sides. The corn can be heated at the same time. Warm the chipotle butter and have the scallions and the salsa ready. Warm six appetizer-sized plates.

### ASSEMBLE

Place a corn cake on each of the plates. Top each cake with two shrimp. Place some of the salsa on the outer edge of the corncakes at three points. Sprinkle chopped scallions over all.

## THE RIVER CLUB

JEFFREY TOMCHEK

### Santa Fe Shrimp Cocktail

SERVES 4

- ½ lb rock shrimp, peeled and deveined (or medium shrimp)
- 1 Tbs olive oil
- 2 cups Clamato juice
- 1 Tbs Worcestershire Sauce
- 1 ripe avocado, diced
- ¼ bunch fresh cilantro, minced
- ¼ cup red onion, minced
- 1 Anaheim chile, roasted, peeled, seeded, and minced
- juice of 1 lime
- salt and white pepper to taste
- 1 tsp ground cumin
- ¼ tsp cayenne pepper

Cook the shrimp in water until just done. Shock with cold water, and drain. Combine shrimp with remaining ingredients. Salt and pepper to taste. Garnish with a wedge of lime and a sprig of cilantro. Serve with corn tortilla chips.

## SFUZZI

RICK MICHENER

### Grilled Lemon Chicken Breast with Capellini Salad and Sun-Dried Tomato Vinaigrette

SERVES 4

- 4 boneless and skinless chicken breasts, seasoned and grilled
- 12 oz capellini pasta, cooked
- 12 oz sun-dried tomato vinaigrette
- 8 oz red and yellow bell peppers, julienned
- 8 baby artichokes, trimmed and roasted
- 8 oz portobello mushroom, grilled and sliced
- 4 oz asparagus tips, blanched

Toss pre-cooked pasta with vegetables and vinaigrette. Slice warm chicken and arrange on top of vegetable mixture. Garnish with mushrooms. Drizzle more vinaigrette over top.

### Sun-Dried Tomato Vinaigrette

- 4 oz oil-packed sun-dried tomatoes
- 2 whole garlic cloves, peeled
- 1 shallot, peeled
- 1 small bunch fresh basil
- 12 oz olive oil
- 8 oz balsamic vinegar
- salt and pepper to taste

Place all ingredients, except vinegar, in blender or food processor. Puree. Add balsamic vinegar. Blend again. Taste for seasoning. Makes approximately 1 quart.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



SUTTON  
PLACE  
GOURMET

## SUTTON PLACE GOURMET

JIM SANDS

### Chilled Seafood Antipasto

SERVES 8

- 1 lb cleaned fresh squid, cut in rings
- 1 lb fresh unshelled shrimp
- 1 lb fresh lobster, sliced thin
- ½ lb fresh conch meat, sliced thin
- 1 lb fresh mussels
- 1 lb fresh clams
- ¼ cup celery hearts with stalks sliced on bias
- ¼ cup red onion, sliced thin
- ¼ cup red bell pepper, sliced into 2-inch pieces
- ½ cup drained nicoise olives

Bring 2 quarts salted water and 1½ tablespoons lemon juice to a boil. Blanch and chill separately: squid (2 minutes), shrimp (2 minutes), and conch meat (5 minutes). Steam open clams and mussels and put aside. Boil lobster for 10 minutes, remove meat, cool, slice thinly, and set aside.

### Dressing

- ½ Tbs finely minced garlic
- 1 tsp Dijon mustard
- 1 Tbs fresh, finely chopped parsley, garlic, basil, and oregano
- 1 tsp lemon juice
- 2½ tsp balsamic vinegar
- 1 tsp fresh cracked black pepper
- 1 tsp kosher or sea salt
- ½ cup olive oil

Combine first seven ingredients. Add oil slowly, whisking mixture. Combine dressing with seafood and vegetables. Refrigerate for at least one hour. Garnish with olives.

**SWEET SURRENDER**

MARY YANCY

**Mary's Gingerbread**

- 4 oz butter, softened
- 4 oz shortening
- 1 lb sugar
- 1 Tbs baking soda
- 2 cups molasses
- 4 eggs, room temperature
- 2 cups buttermilk
- Mix together:
- 5 cups flour
- 2 tsp salt
- 3 tsp ginger
- 2 Tbs cinnamon
- 2 tsp nutmeg
- 2 tsp clove

Cream butter, shortening, sugar, and baking soda. Add molasses and 1 cup of flour mixture. Add eggs one at a time, mixing well after each. Add buttermilk and flour mixture alternatively, mixing well after each. Pour into two greased and floured 9x13-inch pans. Bake at 350°F until cake tester comes clean, about 45 minutes.

**TUNNICLIFF'S TAVERN**

**Shrimp, Chicken, and Sausage Jambalaya**

SERVES 10

- 1 lb smoked sausage, thinly sliced
- 3 Tbs olive oil
- ¾ cup green peppers, chopped
- 2 cloves garlic, minced
- ¼ cup fresh parsley, chopped
- 1 cup celery, chopped
- 32 oz canned tomatoes
- 2 cups chicken broth
- 1 cup green onions, chopped
- 1½ tsp thyme
- 2 bay leaves
- 2 tsp oregano
- 1 Tbs creole seasoning
- ½ tsp salt
- ¼ tsp cayenne pepper
- ¼ tsp black pepper
- 2 cups long grain rice, well rinsed
- 3 lbs raw peeled shrimp

**2 lbs boneless, skinless chicken meat, cubed**

In 4-quart heavy pot, sauté sausage. Remove with slotted spoon, and set aside. Add olive oil to pan drippings and sauté green pepper, garlic, parsley, and celery for 5 minutes. Chop tomatoes and reserve liquid. Add tomatoes with liquid, chicken broth, and onions. Stir in spices. Add rice. Add sausage and chicken meat cook 30 minutes, covered, over low heat, stirring occasionally. After most liquid has been absorbed by rice, add shrimp and cook until pink. Transfer mixture to an oblong baking dish. Bake approximately 20 minutes uncovered in 350°F oven.

**TWENTY-ONE FEDERAL**

BOB KINKEAD

**Duck and Cabbage Salad**

SERVES 8

- 2 oz bacon
- 16 oz beets
- 32 oz red cabbage
- 4 oz red vinegar
- 4 oz dark brown sugar
- 4 celery stalks
- 3 whole endive
- 2 cloves garlic
- 12 oz haricots verts
- 2 oz Dijon mustard
- 16 oz red onion
- 2 radicchio heads
- 6 scallions
- 3 oranges
- 1 lb duck confit
- 2 oz walnut halves

**Cabbage and Beet Salad**

Slice red cabbage very finely and place in stainless bowl. Bring red vinegar and sugar to a boil and then pour over cabbage. Let marinate and then drain the liquid.

In boiling salted water, cook beets until tender. Let cool and peel. Shred beets and toss with red cabbage, salt, and pepper.

Cut bacon into lardons and cook until crisp. Remove from fat and add bacon fat to cabbage-beet salad with a little peanut oil. Save bacon.

Cut *confit* into small pieces.

In boiling water, blanch haricots, then refresh in ice water bath. Finely slice the endive and radicchio. If done ahead, put endive in milk to keep it white. Slice red onion. Peel and cut oranges. Chop scallions and toast walnut halves.

**Duck Confit**

- 1 oz bay leaves
- 1 oz celery seed
- 6 lbs Long Island ducks
- 3 cloves garlic
- 16 oz peanut oil
- 1 oz white pepper
- 2 oz kosher salt

In a food processor, add the bay leaves, celery, pepper, salt, and process for one minute. Trim all excess fat from the duck and put it in a sauce pan. Add the peanut oil and render the duck fat. Strain out any solids and reserve. Rub the duck legs with the salt mixture and place the legs on an elevated rack with good ventilation for 3 days.

To cook *confit*, wash duck legs and pat dry. Melt the duck fat mixture and, in a vessel large enough to hold the legs, add the legs and fat. Cook at 250°F for 4 hours. Remove legs and cool. In a ceramic crock, place the legs and cover with strained fat. If all the legs are picked of meat at this time, 12 legs equals about 2½ pounds of meat.

**Raspberry Vinaigrette**

- 2 cloves garlic
- 2 oz shallots
- 2 oz Dijon mustard
- 6 oz raspberry vinegar
- 4 oz peanut oil
- 2 oz walnut oil

Peel and mince garlic and shallots. Add mustard, raspberry vinegar, salt, and pepper. Whisk in peanut and walnut oils.

**ASSEMBLE**

Toss all the salad ingredients with the raspberry vinaigrette and check salt and pepper. Place cabbage salad on the plate and place duck *confit* salad on top. Garnish with horseradish-lemon mayonnaise.



**WEST END CAFE**

DAVID HAGEDORN

**Salmon Fillet in  
Saffron Sagebrush with  
Spinach Pesto Cream**

**1 lb salmon fillet, cut into 10  
thin 4-inch-long strips**

**1 lb saffron angel hair pasta, cooked**

Place several strands of pasta over center of salmon strip in a "T" configuration.

Roll salmon strip up, as a pinwheel, to entrap strands in center. Wrap strands of pasta around fish to encase. Deep fry for 20 to 30 seconds. Place on a small pool of spinach pesto cream sauce.

**Spinach Pesto Cream Sauce**

**½ lb fresh spinach**

**1 large onion, chopped**

**1 Tbs fresh thyme**

**2 cups fish stock, or clam juice**

**2 cups heavy cream**

**1 cup basil pesto**

**1 tsp sugar**

**salt and pepper to taste**

Sauté onions and thyme until translucent.

Add stock, cream, sugar, and bring to a boil. Transfer hot mixture into blender and add raw spinach and pesto. Blend until smooth. If sauce is too thin, thicken with small amount of roux and simmer ten minutes longer. Season to taste.



AMERICAN EXPRESS PRESENTS SHARE OUR STRENGTH'S

# T·A·S·T·E

*of the Nation*



WASHINGTON, D.C. • 1993

# 1993 Taste of the Nation

**AMERICA**  
CHUN HSIEN LIAO

## Smoked Salmon Ravioli with Saffron Sauce

SERVES 4

### Stuffing

- 1 pound smoked salmon
- 1½ lbs ricotta cheese
- 2 tsp dill
- salt and pepper

Puree smoked salmon. Add ricotta cheese and chopped dill. Season with salt and pepper. Prepare fresh pasta sheets, or use lasagna pasta to make ravioli. Cut sheets into 3-inch rounds, add a tablespoon of filling and fold and pinch pasta circles into half-moons. Makes 32 ravioli.

### Saffron Sauce

- 3 cups clam juice
- 1 cup heavy cream
- 2 pinches saffron
- salt and pepper

Reduce clam juice and saffron by two-thirds. Add heavy cream. Simmer until it thickens, add a little cornstarch to thicken the sauce. Add salt and pepper to taste.

### ASSEMBLE

Cook ravioli about 4 minutes in boiling water. Drain, plate and serve with saffron sauce.

**AUSTIN GRILL**  
ANN CASHION

## Barbecue Sauce

- ¼ cup chopped onion
- ¼ cup chopped fresh poblano chilies
- 2 cloves garlic, minced
- ¼ lb butter
- ¾ cup catsup
- ¼ cup Worcestershire sauce

Combine the above ingredients in saucepan and bring to a simmer. Add:

- 1½ cups cider vinegar
- 1½ cups water
- 1 tsp pepper
- 2 Tbs paprika
- ¼ cup honey
- 2 Tbs Dijon mustard
- 1 Tbs salt

Bring mixture slowly to a simmer. Allow to simmer until desired consistency is reached, 45 minutes to an hour. Blend in electric blender or food processor with ¼ pound butter. Add 2 tablespoons hot sauce, if desired.

## Cole Slaw

- 1 medium head cabbage, shredded
- 3 scallions, chopped
- juice of 1 lemon
- ½ cup mayonnaise
- 3 serrano chilies, chopped fine
- 4 Tbs vinegar
- 2 tsp celery seed
- 2 tsp salt
- ½ bunch chopped cilantro

Combine cabbage and cilantro. Toss with lemon juice. Blend vinegar, mayonnaise, scallions, serranos, and seasonings. Add to cabbage and taste for seasoning.

**THE BELMONT KITCHEN**  
DUANE JUDSON

## Warm Goat Cheese Strudel with Seared Lamb and Herbed Greens

SERVES 4

- 19 oz goat cheese
- 4 oz mozzarella cheese, shredded
- 2 oz bread crumbs
- 2 eggs
- salt and pepper, to taste
- 1 piece lamb loin, cleaned
- olive oil, as needed
- 12 phyllo sheets
- 4 oz butter, melted (not clarified)

- 8 oz baby greens (2 oz per portion)
- 1 oz balsamic vinaigrette

Mix all the filling ingredients together. Season the lamb with the salt and pepper, and sear until golden brown on all sides. Meat should be medium rare. Prepare the phyllo sheets with the butter (2 sheets long, 6 thick). Place the filling approximately 4 inches in from the edge. Place the lamb in the center, and roll the strudel up lengthwise, keeping it tight. Prebake the strudel until golden brown, remove from oven, cool, slice in 2½-inch slices. Reheat to order. Serve on top of the greens tossed in vinaigrette.

**CAFE PIERRE**  
ED HANSON

## Spring Vegetable Salad with a Warm Goat Cheese and White Bean Timbale

SERVES 4

### Salad

- 1 bunch of arugula
- 1 head of radicchio, torn
- 4 oz smoked shiitake mushrooms
- 8 marinated fresh artichoke hearts
- 2 oz pitted calamata olives
- 1 red bell pepper, julienned
- 8 spears asparagus, blanched and sliced
- 1 ounce snipped chives
- 4 oz red wine vinaigrette
- freshly ground black peppe, to taste

### White Bean Timbale

- 7 oz cooked and pureed cannellini beans
- 4 oz goat cheese
- 1 egg

Mix the 3 ingredients well. Fill four 3-ounce buttered ramekins with mix, place in a waterbath, and bake covered 30 minutes.

**CARLYLE GRAND CAFE**  
BILL JACKSON

## Grilled Asparagus in Shrimp Vinaigrette

**SERVES 4**

$\frac{3}{4}$  lb asparagus  
 $\frac{1}{4}$  lb medium shrimp, steamed and peeled  
 $\frac{1}{2}$  cup olive oil  
2 Tbs red wine vinegar  
1 Tbs lemon juice  
1 Tbs capers  
1 Tbs minced shallots  
 $\frac{1}{2}$  Tbs crushed garlic  
 $\frac{1}{2}$  Tbs Dijon mustard  
1 cup equal parts fresh mozzarella and blanched vegetables (carrots, zucchini, leeks, tomatoes)

Grill asparagus until tender; chill. Combine oil, vinegar, lemon juice, capers, shallots, mustard, mozzarella, and vegetables; chill two hours, tossing occasionally. Top each portion of asparagus with equal portions of shrimp and vinaigrette.

**CELADON RESTAURANT**  
OHN HARVATH

## Crusty Pine Nut Swordfish

**SERVES 4**

Four 6-ounce fresh swordfish steaks  
1 cup pine nuts, roasted  
 $\frac{1}{2}$  cup fresh basil, chopped fine  
2 cups fresh bread crumbs  
olive oil

Chop pine nuts fine. Mix pine nuts with bread crumbs and basil. Marinate swordfish in olive oil for 30 minutes. Use a three-step breading of flour, then egg, and finally the pine nut and breadcrumb mixture. Sauté swordfish in olive oil until done.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**CITIES RESTAURANT**  
MARY RICHTER

## Chocolate Bread Pudding

**SERVES 8**

8 oz day-old brioche  
12 oz bittersweet chocolate, chopped  
4 cups heavy cream  
8 egg yolks  
 $\frac{1}{2}$  cup sugar  
2 oz rum (optional)

Cut the bread into cubes, and place in a large bowl. Heat the cream, removing the pan from the heat just before the cream boils. In a separate bowl, beat the egg yolks with the sugar. Add the hot cream to the yolks slowly, whisking continuously.

When all the cream has been added, stir in the chocolate pieces. Stir until the chocolate has melted and blended in completely, then add the rum if desired. Pour the chocolate custard over the brioche, and allow to soak for about 10 minutes. Butter a cake pan, individual molds, or small soufflé dishes.

Fill each to the top with the chocolate bread pudding mixture. Bake at 350°F in a water bath for about 20 minutes or until the pudding is set in the middle. Allow to cool for about 20 minutes before unmolding. Served with lightly sweetened whipped cream.

**DEAN & DELUCA**  
ELOISE SANCHEZ

## European Soldier Beans with Gorgonzola

**SERVES 6-8**

1 box European soldier beans  
3 oz Gorgonzola or blue cheese  
 $\frac{1}{2}$  cup extra virgin olive oil  
2½ Tbs chopped fresh sage or rosemary leaves  
salt and freshly ground pepper, to taste

Empty box of European soldiers into a large saucepan. No presoaking is required. Add cold water until it covers the beans by 2–3 inches.

Cover, bring to a boil, and reduce heat. Cook for 60–90 minutes,

stirring occasionally. The beans will be done when they are soft.

When they are ready, drain the water out of the pan. Add the remaining ingredients. Stir together gently until the cheese has melted and is well-blended with the beans.

The beans may be presented as an hors d'oeuvre in blue cornmeal cups.



**FIREHOOK BAKERY AND COFFEE HOUSE**  
KATE JANSEN

## Chocolate Espresso Chews

1 lb bittersweet chocolate  
 $\frac{1}{4}$  cups sugar  
4 eggs  
 $\frac{1}{4}$  cup melted butter  
1 Tbs vanilla  
1 tsp instant espresso powder  
 $\frac{1}{2}$  cup cake flour  
1 tsp baking soda  
2½ cups semi-sweet chocolate chips  
1 cup chopped walnuts, toasted

Toast nuts. Melt chocolate. Melt butter, and then add to melted chocolate. Beat eggs and sugar until thick and pale. Beat in butter, chocolate, vanilla, and espresso. Sift dry ingredients. Stir into wet ingredients. Mix in chips and nuts. Refrigerate briefly, and drop by rounded spoonfuls onto a greased cookie sheet. Bake for 8 minutes at 375 F.

**THE FROG AND THE REDNECK**  
JIMMY SNEED

## Fresh Shad Roe with Stone Ground Grits

**SERVES 6**

3 large sets of fresh Shad roe  
Extra virgin olive oil  
Sea salt  
Freshly ground pepper



Place the roe on an oven-proof platter. Coat the roe well with the olive oil and season both sides. Place in a 500°F oven, and cook for 6–8 minutes. Turn them over, and cook another 3–4 minutes, keeping the center moist.

### Bacon Butter

- ¼ lb smoked bacon**
- 4 oz unsalted butter**
- 1 oz stock**

Chop the bacon into large dice. Cook until near crispy in a heavy skillet. Put into a food processor with the butter and blend until smooth. Cool.

Put the butter into a saucepan with the stock, and heat while stirring until melted and of a sauce consistency. Adjust the consistency with more stock (thinner) or butter (thicker).

### Grits

Cook the grits in the stock (with a little salt) until creamy (45–60 minutes). Add cold butter, and adjust seasoning until finished.

Place a spoon of grits in the center of a hot plate, and arrange slices of roe around it. Spoon over some bacon sauce, and garnish with parsley.



**GALILEO**  
ROBERTO DONNA

## Scaloppa di Salmone con Fagioli Timo e Olio di Basilico

**SERVES 4**

- 4 salmon slices, 4 oz each**
- 8 oz cannellini beans**
- 2 oz chopped onions**
- 3 oz extra virgin Ligurian olive oil**
- 1 tsp of chopped rosemary, sage, thyme**
- 2 bay leaves**
- 4 sage leaves**
- 2 garlic cloves**
- salt and pepper**

Wash and cook the beans in salted water with the bay leaves, sage, and garlic cloves. Cook until tender, at least 45 minutes. Sprinkle the chopped herbs, salt, and pepper on the thin slices of salmon, and marinate in olive oil for a few hours.

When the beans are cooked, drain them, and season them with one spoon of olive oil and onions (chopped very fine). Place small mounds of beans in the center of each serving dish, and dress with more extra virgin olive oil. Sauté the salmon in a non-sticking pan very briefly, keep it undercooked and place one slice for order on top of the beans. Serve warm.

**HAY-ADAMS HOTEL**  
PATRICK CLARK

## Sautéed Shrimp Cakes With Cool and Spicy Cucumber Salsa

**SERVES 4**

- 8 oz sole fillet, diced and chilled**
- 1 lb shrimp, cooked and diced**
- 3 Tbs scallions, sliced**
- 2 Tbs chives, minced**
- 2 Tbs parsley, chopped**
- 1 Tbs fresh lemon juice**
- 2-3 Tbs homemade mayonnaise**
- salt and pepper, to taste**
- cayenne pepper, to taste**

Puree the sole in a food processor until smooth. Transfer to a bowl, and add the remaining ingredients. Season well to taste, and shape into 3-ounce cakes. Cover with plastic, and keep cold until ready to cook. Heat a sauté pan until just hot, and add half-inch of olive oil and clear butter combo to the pan. Dredge each cake in flour, shake the excess, and sauté 3 minutes per side until golden brown. Drain on paper towels, and serve with the salsa.

### Salsa

- 1 cup cucumbers, peeled and diced, seedless, lightly salted, drained, and rinsed**
- ½ cup red onions, diced**
- ½ cup roma tomatoes, diced and peeled**

- 2 jalapeño chiles, seeded and chopped fine**
- juice of 2 limes**
- salt and fresh pepper, to taste**
- chopped basil**

Combine above ingredients, and let sit for one hour so flavors can meld together. Serve with the shrimp cakes.

**I MATTI**  
ROBERTO DONNA

## Roberto Donna's Dried White Beans with Ham

**SERVES 6**

- 1 lb dried white beans, soaked for 12 hours**
- 1 ham bone, with some meat clinging to it**
- 3 sprigs rosemary (or 1 tsp dried, tied in a cloth bag)**
- 2 large pieces fresh pork rind, parboiled for 1 hour and cut into ½-inch squares**
- 1 Tbs oil**

### Chopped Mixture

- ¼ cup ham fat**
- 1 onion**
- 1 clove garlic**
- 3 sprigs basil (or 1 tsp dried)**
- 3 sprigs parsley**
- 1 lb ripe tomatoes, peeled, seeded, drained, and chopped**
- salt and freshly ground pepper**

Put the beans in a large pot with the ham bone, rosemary, pork rind, and a generous amount of water using the water in which the rind was cooked. Season with a little salt. Bring slowly to a boil, and simmer for about 1½ hours or until beans are tender.

While the beans are cooking, heat the oil in another large pot over medium heat. Add the chopped mixture, cook until the onion begins to color. Add the tomatoes, season with salt and pepper, and simmer 20 minutes. Discard the ham mixture. Stir for 1 minute, and then turn them out into a hot vegetable dish.



**THE JEFFERSON HOTEL**  
WILL GREENWOOD

## Smoked Bluefish Cakes

**SERVES 6**

**1½ lbs smoked bluefish**  
**1 egg**  
**1 egg yolk**  
**1½ tsp Old Bay seasoning**  
**1½ tsp lemon juice**  
**½ tsp Worcestershire sauce**  
**¼ cup vegetable oil or clarified butter**  
**For garnish: 2 Tbs cole slaw per person**

Chop or flake the bluefish into small flakes, and set aside. In a mixing bowl, beat the egg with the egg yolk, Old Bay, lemon juice, and Worcestershire. Fold in the bluefish.

Form the mixture into 12 patties. Heat the oil or clarified butter in a skillet over medium heat. Add the patties, being careful not to crowd the pan, and fry for 3 minutes on each side, or until golden brown. Drain on paper towels, and serve immediately. Garnish with cole slaw, if desired.

Note: The cakes can be formed up to a day in advance and refrigerated tightly covered with plastic wrap. Fry just prior to serving.

**LA FOURCHETTE**  
PIERRE CHAUVET

## Haricot de Mouton

**3 oz lard**  
**½ lb lean bacon**  
**20 pearl onions**  
**3 lbs of mutton (neck, breast, and shoulder) cut into 3-ounce pieces**  
**3 cloves of garlic, crushed**  
**2 Tbs of flour**  
**1 quart of water**  
**1 Tbs salt**

**pepper**  
**herb bunch (6 sprigs thyme and 6 sprigs tarragon, tied with string)**  
**1 quart white beans, half-cooked**

**SERVES 4**

Heat lard in a saucepan. Put in bacon—diced and blanched—and the onions. When the bacon is frizzled and the onions have acquired a good color, drain both on a dish. In the same fat, fry mutton (lamb shoulder or leg of lamb can be substituted). Keep the meat in the fat until each piece of it has acquired a fried crust.

Drain away half of the grease, add garlic, and dust with flour. Cook while stirring. Moisten with water, season with salt and pinch of pepper. Boil and stir, and add herb bunch. Cook in the oven for 30 minutes.

Then, transfer pieces to another saucepan, add the bacon, onions, and white beans. Strain the sauce over the whole, and complete the cooking in the oven for one hour.

**LE CAPRICE**  
EDMOND FOLTZENLOGEL

## Alsatian Onion Tarts

**SERVES 10**

**Two 9-inch uncooked pie crusts**  
**1 lb white onions, peeled and sliced thin**  
**1 stick butter or margarine**  
**½ Tbs vegetable oil**  
**3 eggs, well beaten**  
**1½ cup half-and-half**  
**1 Tbs flour**  
**pinch salt**  
**fresh ground pepper and nutmeg, to taste**  
**6-8 slices bacon, julienned, browned, and drained**  
**½ cup grated Swiss cheese**

In a large saucepan, cook onions in butter and oil over low heat until soft but not colored. Sprinkle with flour, and while stirring, continue cooking for two minutes. Remove from heat, and add half-and-half, blending well. Allow mixture to cool a few moments more, then add eggs. Season with salt, pepper, and nutmeg.

Fill tart shells with mixture, and sprinkle with bacon and cheese. Bake in 350°F oven for approximately 30 minutes

**LUCIE—**  
**THE RESTAURANT AT THE**  
**EMBASSY ROW HOTEL**  
JIM PAPOVICH

## Timbale of Seafood

**SERVES 2**

**1 tsp unsalted butter**  
**1 oz white wine**  
**1 shallot, peeled and finely diced**  
**3 sea scallops, cleaned and medium diced**  
**3 shrimp, deveined and medium diced**  
**4 oz heavy whipping cream**  
**½ tail, cooked and medium diced lobster meat**  
**1 Tbs chives, fine diced**  
**5 oz noodles (store-bought or fresh)**  
**2 egg yolks, whipped with a little water**  
**¼ oz golden Osetra caviar**  
**fine sea salt and butcher's black pepper, to taste**

Brush the sauté pan with butter, and slightly cook scallops and shrimp with shallot and white wine. Add lobster to scallops and shrimp, and cook just until reheated.

In a separate small pot, bring cream to a boil, and remove from heat. Add the lobster, scallops, and shrimp to the boiled cream. Add the chives, cooked noodles, salt, pepper, and egg yolks. Place back on heat, and stir continuously until it starts to thicken.

**ASSEMBLE**

Remove from heat, pour into warmed serving bowl, and spread out with even consistency. Dab on caviar in the center.

**MARVELOUS MARKET**  
MARK FURSTENBERG

**Bostock**

- leftover brioche
- cake syrup (below)
- frangipan (below)
- confectioners' sugar
- sliced almonds

**Cake Syrup**

- 8 oz sugar
- 8 oz water
- dash Grand Marnier

Mix sugar and water in heavy saucepan. Bring to boil, and let cool. Add Grand Marnier to taste.

**Frangipan**

- 1 lb butter
- 1 lb sugar
- 10 eggs
- 4 oz all purpose flour
- 1 lb almond flour

Cream butter and sugar. Add eggs, a few at a time. Add flours. Whip until light and fluffy.

**ASSEMBLE**

Cut brioche into half-inch thick slices. Dip slices of brioche into syrup. Spread top generously with frangipan. Sprinkle with sliced almonds, and dust heavily with confectioners' sugar. Bake at 350°F for approximately 30 minutes.

**METRO CENTER GRILLE**  
MELISSA BALLINGER

**Salad of Scallops,  
Mache, and Pickled  
Shallots**

**SERVES 4**

**Pickled Shallots**

- 1 lb shallots
- 1 orange zest
- 1 cinnamon stick
- 1 tsp chili flakes, dried
- 1 bay leaf
- ¼ cup raspberry vinegar
- ¼ cup cider vinegar
- water to cover shallots

Combine all ingredients; bring to a boil, and let simmer 10 minutes. Let cool in liquid and store.

**Walnut Vinaigrette**

- 1 shallot, small, chopped
- ¾ cup sherry vinegar
- ¼ cup grapefruit juice
- 1 tsp Dijon mustard
- 1 cup walnut oil

Combine first four ingredients in food processor or blender while machine is running, slowly add oil. Season with salt and pepper.

- 1 lb scallops
- 1 large pink grapefruit
- 6 oz walnut vinaigrette
- 4 pickled shallots
- ¼ lb mache

Brown scallops in hot sauté pan in oil. Cook each side 10–15 seconds only, do not overcook. Toss in bowl with vinaigrette and serve on top of mache. Garnish with shallots, sectioned grapefruit, and orange slices.



*Morrison-Clark*

**MORRISON-CLARK  
RESTAURANT**  
SUSAN MCCREIGHT LINDBORG

**Roast Garlic and  
Goat Cheese Flan  
With Herbed Tart  
Tomato Sauce**

**SERVES 6**

**Flan**

- 2 heads fresh, firm garlic
- 3 Tbs olive oil
- 4 Tbs butter
- 6 Tbs flour
- 1½ cups milk
- 12 oz goat cheese, crumbled
- 6 eggs, lightly beaten
- salt and white pepper

Rub 1 tablespoon olive oil into the heads of garlic. Roast uncovered in a 350°F oven until tender (20–30 minutes). Cool. Cut heads in half horizontally, and carefully squeeze soft garlic into a bowl. Discard papery skins. Reserve.

In a small, heavy sauce pan, melt butter, and whisk in flour. Cook over medium heat, whisking for 1–2 minutes. While whisking, add milk. When mixture is smooth, add goat cheese. Off the heat, mix until smooth, and add eggs and garlic—continue to whisk until slightly thick. Add salt and white pepper to taste.

Divide among 6 ramekins oiled with the remaining olive oil. Bake covered in a water bath at 300°F until set.

**Tomato Sauce**

- 4 cups tomatoes with juice, diced, canned, or fresh
- 1½ cups diced onions
- 3 cloves garlic, finely diced
- 7 Tbs olive oil
- 1 Tbs dried thyme
- 1 bay leaf
- ¾ tsp sugar (more if needed)
- salt and white pepper
- 1 cup white wine
- ½ cup white wine vinegar (Italian if possible)
- 1 Tbs fresh parsley, chopped
- 1 Tbs fresh thyme, chopped
- 1 Tbs fresh oregano, chopped

In a medium saucepan, sauté 1 cup onions with garlic in 4 tablespoons olive oil until soft. Add tomatoes, juice, thyme, bay leaf, and sugar. Add salt and white pepper to taste. Reduce to a thick puree over medium to low heat. Remove from heat, and pass through a food mill. In the remaining olive oil, sauté the remaining diced onion. Add pureed tomato sauce, white wine, and vinegar. Reduce to medium thick sauce texture. Check sauce for salt, pepper, and sugar. Add fresh herbs. Remove flan from ramekins, and serve covered with sauce

**NEW HEIGHTS**  
GREGGORY HILL

## Curried Spinach and Shrimp with Basmati Rice

**SERVES 4**

20 large shrimp, shelled and deveined  
1½ oz peanut oil  
yogurt and cumin seed (roasted), for garnish

### Spinach

2 Tbs peanut oil  
3 Tbs fresh ginger  
4 cloves garlic  
4 Tbs onion, diced  
1 Tbs jalapeño, diced, with seeds  
1 tomato, diced, deseeded  
2 Tbs garam masala  
1 cup heavy cream  
¼ tsp salt  
10 oz spinach leaves  
4 Tbs chopped cilantro

### Rice

1 cup Basmati rice (rinsed)  
2 oz butter  
1 small diced onion  
2 tsp cumin

In a saucepan, add butter and onion. Sauté until onions are translucent. Add washed basmati rice, cumin, and salt; cover with water. Bring to a boil, and cover. Place in 350°F oven for about 15 minutes until rice is tender. Fluff with a fork.

Ginger-garlic paste: Puree garlic cloves, peanut oil, and fresh peeled ginger to a paste. Sauté shrimp, ginger-garlic paste, onion, and diced jalapeño for about two minutes. Add tomato, garam masala, and salt. Cook for another minute. Add heavy cream.

Toss in spinach and chopped cilantro. Cover, and sweat until spinach leaves are wilted. Uncover and remove shrimp, place rice on plates, arrange curried spinach around rice, and place five shrimp on spinach garnish with yogurt, roasted cumin seeds, and diced tomato.

**NICHOLAS AT THE MAYFLOWER HOTEL**  
TINO BUGGIO

## Pan-Roasted Veal Medallion with Parmesan Porcini Soufflé with Roast Bell Pepper Basil Coulis

**SERVES 4**

### Veal

20 oz loin of veal, cut into 5 oz medallions  
1 lb Porcini mushrooms  
2 shallots  
1 oz butter  
1 oz Chardonnay

Sauté the sliced Porcini mushrooms with butter and chopped shallots. Season with salt and pepper to taste. Chop finely with a sharp knife. Pan-roast veal medallions quickly on both sides. Cool for a few minutes, then place chopped porcini on top. Fill a pastry bag with the soufflé mixture, and pipe it on top of the porcini mixture. Place the veal medallions in a pan with butter, chopped shallots, and 1 ounce of Chardonnay. Bake for 10 minutes or until golden in color. Fry spinach leaves until crisp. With a mandoline, make spaghetti of zucchini. Sauté quickly with olive oil, salt, and pepper.

### Soufflé Topping

4 oz grated Parmesan cheese  
4 oz fresh white bread crumbs  
4 oz sweet butter  
2 egg yolks

Combine all ingredients for the soufflé topping into a food processor until smooth. Set aside.

### Coulis

1 oz virgin olive oil  
½ whole onion  
6 garlic cloves  
4 red bell peppers  
3 oz fresh basil

Roast bell peppers for 10 minutes. Remove skin, and seed all peppers. Chop onions and garlic finely, cook in olive oil until translucent. Add the chopped bell peppers

and basil, cook for 20 minutes. Puree, and add salt and pepper to taste. Set aside.

### ASSEMBLE

Pour coulis of bell pepper on the plate. Place veal medallion in the center. Place the three fried spinach leaves and the rolled spaghetti of zucchini in between with a black olive tapenade on top. Serve hot.

**NORA/CITY CAFE**

NORA POUILLON,  
JOHN CAMPBELL & NICK BELL

## Grilled Lemon-Marinated Chicken Breast with Egyptian Eggplant and Roasted Red Pepper Salad

**SERVES 4**

4 boneless chicken breasts,  
8 to 10 oz each

### Chicken Breast Marinade

2 Tbs lemon juice  
4 cloves garlic, minced  
2 Tbs olive oil  
2 Tbs minced tarragon  
Sea salt and freshly ground black pepper

Preheat the grill or broiler. Mix the lemon juice, garlic, olive oil, tarragon or rosemary, salt, and pepper together in a small bowl.

Put the chicken breasts in a glass or ceramic dish, and pour the marinade over them. Refrigerate and allow to marinate at least 2 hours, preferably overnight. Grill or broil the chicken breasts for about 5 minutes, skin-side-down. Turn and cook for about 4 minutes on the other side or until cooked through.

### Salad

1 large eggplant (about 1 to 1¼ pounds), cut into ½-inch slices  
2 large red peppers, washed  
3 Tbs basil or cilantro, chopped  
2 heads, French Batavia lettuce or other similar lettuces, washed, spun dry, and separated into leaves

### Vinaigrette

3 Tbs olive oil  
1 Tbs tamari

2 Tbs balsamic vinegar  
 3 tsp minced garlic  
 ½ tsp Raz El Hanouf or a pinch of cardamon, mace, allspice, ginger, and cinnamon  
 sea salt and freshly ground black pepper

Make vinaigrette with the olive oil, tamari, vinegar, garlic, Raz El Hanouf, or other spices. Season to taste with salt and pepper. Brush the eggplant slices with some of the vinaigrette. Broil or grill the eggplant on each side for about 2 minutes or until tender. Cool and cut into strips or half-inch cubes. Grill or broil the peppers until charred. Put the peppers into a bowl, seal with some plastic wrap, and allow to steam for 6 to 8 minutes. When the peppers are cool enough to handle, peel off the charred outer skin, and seed them. Rinse the peppers quickly under running water, if necessary. Cut them into strips or squares. Put the peppers, eggplant, basil, or cilantro into a medium bowl and pour the remaining vinaigrette over them. Toss to coat.

**ASSEMBLE**

Divide the lettuce among four dinner plates. Top with the grilled chicken breast, and add a big spoon of eggplant and red pepper salad on the side. Garnish with fresh herbs. Serve warm or at room temperature. (Batavia lettuce is a type of baby head lettuce, a cross between leaf and bibb lettuce that is crisper and more flavorful than Boston lettuce.)

**NOTTE LUNA**  
 ANDY CIESLOWSKI

**Tuscan Chicken and Artichoke Soup**

2 quarts chicken stock  
 1 lb chicken breast, diced, grilled  
 1 lb shiitake mushrooms, sliced  
 4 oz red onions, diced  
 ½ lb artichoke hearts, sliced  
 2 tsp chopped parsley  
 2 tsp chopped rosemary  
 ¼ cup chopped thyme  
 1 pint crushed tomatoes  
 salt and pepper, to taste

Sauté red onions, shiitake mushrooms, and herbs until soft. Add chicken stock and crushed tomatoes; bring to boil. Reduce to simmer for 30 minutes. Add artichoke hearts and chicken. Simmer 10 minutes. Season and serve with toasted Tuscan peasant bread, brushed with garlic and extra virgin olive oil.



**OLD ANGLER'S INN**  
 JEFF TOMCHEK

**Napoleon of Smoked Salmon with Petrossian Caviar**

**SERVES 4**

12 gaufrette potato chips  
 8 thin slices smoked salmon, 1-inch wide x 3 inches long  
 1 ounce chive oil  
 1 ounce beet-ginger oil  
 1 ounce Petrossian Sevruga caviar  
 4 oz savory Mascarpone mousse

**Gaufrette Potato Chips**

Peel one large Idaho potato, and slice on a mandoline for *gaufrettes*. Deep-fry until golden brown and crisp in grapeseed oil. Sprinkle with sea salt.

**Beet-Ginger Oil**

Run one large peeled beet and a one-inch piece of ginger root through a juicer. Skim off any foam, and mix the juice with a pinch of sea salt and one part canola or grapeseed oil.

**Chive Oil**

Run two bunches fresh chives through a juicer with the flesh of ½ lime. Skim off any foam and mix with a pinch of sea salt and one part canola or grapeseed oil.

**Savory Mascarpone Mousse**

Combine a quarter-cup each of mascarpone and heavy cream in a mixer and beat until it whips up. Add a pinch of sea salt and white pepper, an eighth-teaspoon each of snipped chives, chopped parsley, a sixteenth-teaspoon each zest of lemon, lime, and orange. Chill thoroughly before piping.

**ASSEMBLE**

Put mousse in a pastry bag with a star tip, and pipe a small rosette on the middle of each plate. Place a gaufrette on top of each rosette, followed by a slice of salmon. Continue layering two more layers of the mousse, chips, and salmon. Finish each stack with a rosette of mousse and a half-teaspoon of Petrossian caviar. Swirl the two flavored oils around the outside of the plate to finish.

**OCCIDENTAL GRILL**  
 TRENT CONRY

**Lobster, Wild Mushroom and Fennel Tartlet**

**SERVES 4**

4 oz ground lobster  
 ¼ tsp nutmeg  
 ½ tsp brandy  
 1½ cups heavy cream  
 2 oz assorted mushrooms, minced  
 2 oz fennel, finely minced  
 1 shallot, minced  
 1 clove garlic, minced  
 1 cup heavy cream

Mix together ground lobster, nutmeg, and brandy, and puree in a blender. Slowly add 1½ cups heavy cream (be careful not to curdle). Season to taste.

Sweat minced shallot and minced garlic in butter. Add minced mushrooms and fennel. Cook until tender and season to taste. Add the cup heavy cream, and reduce until dry. Check again for seasoning.

**ASSEMBLE**

Spoon fennel/mushroom mixture into bottom of two-inch, partially baked tartlet shells. Pipe lobster mousse on top through a pastry bag. Bake at 350°F oven until mousse is firm. Garnish with American caviar.



**PALAIS DU CHOCOLAT**  
DOMINIQUE A. LEBORGNE

## Chocolate Orange Mousse

6 oz bittersweet dark chocolate, chopped coarse  
3 Tbs Grand Marnier  
2 fresh oranges, juiced  
5 large eggs, separated, at room temperature  
1½ Tbs grated orange peel  
2 Tbs whipped cream

In a bain-marie, melt chocolate over low heat, stirring constantly to prevent the chocolate from burning. Remove the pan from the heat and beat the egg yolks, one at a time. Stir in the orange peel, orange juice, and Grand Marnier.

In a mixing bowl, beat the egg whites into stiff-but-not-dry peaks, and fold them gently but thoroughly into the yolk mixture.

Pour the mousse into chocolate cups, and chill while covered for at least two hours.

Garnish the plates with candied orange peels and chocolate curls or shavings. Add whipped cream on top.



**PALM RESTAURANT**  
SANG EK

## Palm Crab Cakes

**SERVES 6**

3 lbs jumbo lump crab meat  
¾ cup celery, diced  
¾ cup onion, diced  
½ cup pimento, diced

### Seasoning

2 Tbs Old Bay seasoning  
1½ Tbs curry powder  
1 Tbs Herbes de Provence

### Sauces

2 cups mayonnaise

3 Tbs mustard sauce (spicy brown)  
2 Tbs Worcestershire sauce  
1 Tbs English mustard  
salt and pepper, to taste

### Breading

¾ loaf stale bread (minus the crust)  
2 extra-large whole eggs, slightly beaten

Put bread in food processor, pulse to create coarse crumbs, and put in a bowl. Add water to moisten, and let soak for 30 minutes. The mixture should look like a firm porridge. Mix with eggs.

Remove shells from crabmeat. Be careful not to break the lumps. Sauté celery and onion with butter. Mix seasoning together. Mix sauces together. Add bread to the sauce mix.

Toss crabmeat with Herbes de Provence. Add celery, onion, and pimento. Toss once again. Add sauce mix and blend.

Grease sheet pan, and scoop 4-ounce portions onto pan. Press portion into the form of a cake. Broil until golden brown.

**PALM COURT—WESTFIELD'S INTERNATIONAL CONFERENCE CENTER**  
JOHN HUPPMAN

## Exotic Grain Pancakes with a Savory Butter

**MAKES 40 PANCAKES**

6 cups flour  
1 Tbs salt  
6 oz sugar  
1 tsp baking soda  
2 tsp baking powder  
3 pints milk or buttermilk  
6 eggs, lightly beaten  
3 oz butter, melted  
vegetable oil, as needed  
1 Tbs groats, cooked  
1 Tbs quinoa, cooked  
1 Tbs wild rice, cooked  
1 Tbs wheat berries, cooked

Sift together all dry ingredients. In a separate bowl, whisk together milk, eggs, and melted butter. Add wet ingredients to dry. Stir with a wooden spoon to combine. The batter will be slightly lumpy. Fold in

the cooked grains. Brush a griddle or skillet lightly with the oil; heat the oil until it is moderately hot. Drop onto griddle using a two-ounce ladle leaving about an inch of space between pancakes. Cook the pancakes until the undersides are brown, the edges begin to dry, and bubbles begin to break the surface of the batter, about 3–5 minutes. Turn the pancakes, and cook them until the second side is brown. Serve pancakes with rosette of butter.

## Herbed Compound Butter

1 lb of butter  
1 Tbs shallots  
½ cup Pinot Noir wine  
fresh parsley, chives, thyme, sage, and rosemary

Whip thoroughly.

**PANEVINO RISTORANTE**  
TIM BUMA

## Rollatini di Melanzane con Bocconcini

**SERVES 4**

2 Italian eggplants  
6 oz bocconcini mozzarella, or any fresh mozzarella  
1 cup extra virgin olive oil  
1 clove garlic  
salt and white pepper, to taste  
1 cup fresh basil leaves

Slice the eggplant paper-thin lengthwise, and lay out on a sheet pan. Sprinkle with salt, and let sit for 20 minutes. Rinse the salt off the eggplant and pat dry. Brush lightly with olive oil and grill on both sides until just done, about two minutes. If cooked too much, it will become too soggy to use. Set aside.

In a blender, mix the garlic clove, olive oil, basil, salt, and pepper to taste. Blend well until all the basil is chopped fine. Cut the bocconcini into quarters, and toss with the basil oil. Take two slices of eggplant and lay them out, end to end, overlapping on one end. Place one piece of mozzarella at the bottom end, and roll the the eggplant around the cheese into a cylinder. Place in a serving dish. When all the pieces are rolled, sprinkle with olive oil.

**PAOLOS**  
STEVEN ROBERTS

## Grilled Shrimp with Portobello Mushroom and Root Vegetable Salad

SERVES 4

### Shrimp and Vegetables

- 24 large shrimp, peeled and deveined
- ½ cup julienne celery root
- ½ cup julienne rutabaga
- ¾ cup julienne carrots
- ¾ cup julienne parsnip
- ¼ cup julienne daikon
- 1 cup julienne leeks
- ½ medium julienne red onion
- 2 cups portobello mushrooms, thinly sliced
- 1 cup olive oil

Brush shrimp with olive oil; season with salt and cayenne pepper. Grill for 2 minutes on each side. Sauté vegetables in olive oil in small batches in a very hot sauté pan for 20 seconds. Toss together and cool.

### Vinaigrette and Pasta

- 2 Tbs garlic, minced
- 4 Tbs shallots, minced
- 3 tsp olive oil
- 2 Tbs pommery mustard
- 4 Tbs chopped, fresh tarragon
- ¾ cup balsamic vinegar
- ¼ cup merlot wine
- ¼ cup sherry wine
- 1 Tbs lemon juice
- salt and pepper, to taste
- 1½ lb panzotti pasta (or substitute small ravioli), cooked

Mix all ingredients (except pasta) in blender for 45 seconds. Mix well with shrimp and vegetable mixture. Serve over pasta.

**PERRY'S**  
STEVEN HUNTER

## Seafood Bloody Mary

SERVES 4

- 2 medium shrimp, cooked and cut in half lengthwise
- ½ lb lump crabmeat

- ½ lb lobster meat, cooked

### Sauce

- 1 medium onion, finely diced
- 4 cloves garlic, minced
- 2 Tbs olive oil
- 1 red bell pepper, finely diced
- 1 green pepper, finely diced
- 1 yellow pepper, finely diced
- 2 lb can peeled Italian tomatoes
- 2 Tbs prepared horseradish
- 2 Tbs Tabasco, to taste
- 1 Tbs celery seed
- ½ cup tomato paste
- 1 Tbs Old Bay seasoning
- salt and pepper, to taste
- ½ cup Worcestershire sauce
- 2 shots pepper vodka
- 1 celery stalk and/or leaves
- juice of 2 limes

Sweat half the diced onions, garlic, and celery in the olive oil until soft. Add the tomatoes, and cook until the tomatoes begin to break apart. Puree in blender until smooth and return to saucepan. Thicken with tomato paste. Season with horseradish, Tabasco, celery seed, Old Bay, Worcestershire, salt, and pepper. Add the other half of the onion and celery. Add the peppers and vodka. Refrigerate for at least four hours. Remove and stir in lime juice.

### ASSEMBLE

In a large martini glass or wine glass, put a layer of lobster on the bottom. Ladle two ounce of the chilled sauce. Add a layer of the crabmeat. Add another layer of sauce. On top, lay 4 of the shrimp halves. Garnish with a celery leaf and lime wedges.

**RED SAGE RESTAURANT**  
CHRIS SWINYARD

## Blackened Rare Tuna with Mole Amarillo

SERVES 4

- 4 tuna fillets. 6-ounce each
- Seasoning Mix**
- 4 Tbs ground medium chile powder
- 1 Tbs ground coriander
- 1 Tbs ground black pepper
- 2 tsp ground fennel seed

- 1 tsp ground dried thyme

- 1 Tbs kosher salt

Heat a heavy-bottom, non-stick pan to smoking hot. Dredge both sides of fish in season mix, blacken by searing for 1-1½ minutes on each side. Tuna should be rare inside.

### Mole Amarillo

Moles come in a variety of colors, including red, brown, black, and green. Cooking moles in a clay pot will give the sauce a smoother taste; putting them through a strainer gives them a finer texture and helps weave the flavors more closely together.

- 1 large yellow onion
- 1 Tbs butter
- 15 guero chiles, cut in half and seeded
- 3 yellow bell peppers, roasted and peeled
- 8 fresh green tomatillos
- 3 cloves garlic, roasted
- ½ tsp cinnamon
- ½ tsp ground allspice
- 1 tsp sugar
- pinch nutmeg
- salt, to taste
- 2 Tbs peanut oil

In a large, thick-bottomed pan, sauté the onions in the butter until soft and sweet but not caramelized. Add the guero chiles and yellow bell peppers, and cook over low heat until soft (about 30 minutes). Husk the tomatillos, and wash them under very hot water, or blanch them in boiling water for 15 seconds.

Chop the tomatillos, and place in a blender together with the onions, chiles, bell peppers, and the remaining ingredients except for the oil. Puree, adding a little water if necessary.

Add oil to a high-sided pan, and heat until almost smoking. Refry sauce at a sizzle for 5-7 minutes, stirring continuously and allowing the flavors to marry. Adjust seasoning.

**THE RIVER CLUB**  
ANDREW PAPPAS

## Roast Salmon Fillet with Vegetable Compote and Shrimp and Corn Fritters

SERVES 4

### Salmon

Four 7-ounce salmon fillets  
2 Tbs parsley, chopped  
1 cup unseasoned bread crumbs  
2 oz olive oil  
1 bunch chives, snipped  
into 1-inch segments

Preheat oven to 300°F. Combine bread crumbs and parsley. Dredge the top of the salmon into the bread crumbs, and lightly press to coat well. Heat a sauté pan over a medium-high flame until hot. Place the salmon fillets in the pan, bread crumbs side down. Lightly brown the bread crumbs. When brown, turn the salmon over, and place into the preheated oven for approximately 7-8 minutes.

### Ginger Sauce

1 jalapeño pepper, sliced thinly  
1 finger ginger, sliced thinly  
2 shallots, chopped fine  
1 clove garlic, chopped fine  
1 lemon, juice only  
1 sprig thyme  
1 cup Chardonnay wine  
½ lb butter, cut into 1-inch cubes  
salt and pepper, to taste

In a sauce pan, combine the jalapeño, ginger, shallots, garlic, lemon juice, thyme, and Chardonnay wine. Reduce until 2 ounce of liquid remain. Over a low flame, whisk in butter, one piece at a time. Strain mixture through a fine sieve, keep remaining mixture warm.

### Shrimp and Corn Fritters

¼ cup flour  
½ tsp baking powder  
½ tsp kosher salt  
pinch nutmeg  
½ tsp onion, grated  
1 tsp chives, chopped  
½ tsp parsley, chopped  
½ tsp jalapeño pepper, chopped

¼ cup beer  
¼ cup shrimp, peeled,  
deveined, and chopped  
½ cup corn kernels, fresh  
and uncooked  
dash Tabasco sauce  
1 egg white, whipped stiff  
1 pint frying liquid (Crisco, etc.)

Sift all dry ingredients, and set aside in a mixing bowl. Combine onion, chives, parsley, jalapeño, and beer. Fold into dry ingredients. Fold in shrimp, corn, and Tabasco. Then fold in beaten egg white. Heat oil in a sauce pan until approximately 325°F. With teaspoons, form into a fritter, and drop into the hot oil. Fry until golden brown. Makes 12 fritters. Keep warm.

### Vegetables

16 snow peas, cut lengthwise  
into 1-inch pieces  
1 zucchini squash, cut lengthwise in  
half, seeded, and sliced thinly  
1 yellow squash, cut lengthwise  
in half, seed, and sliced thinly  
1 red pepper, cut into thin strips  
½ cup fresh corn kernels  
2 Tbs butter  
salt and pepper, to taste

While the salmon is cooking, lightly sauté the vegetables in the butter until just cooked. Season with salt and pepper.

### ASSEMBLE

Ladle four plates with the ginger sauce until the plate is coated. Spoon the vegetable compote into the middle of the plate. Place the salmon fillet on top of the vegetables. Encircle the salmon fillets with three fritters. Sprinkle with snipped chives.

**THE ROOF TERRACE  
DINING ROOM—JOHN F.  
KENNEDY CENTER FOR  
THE PERFORMING ARTS**  
MAX-PHILIPPE KNOEPFEL

## Strudel of Salmon and Spring Vegetables

SERVES 4

1 small carrot  
1 small bulb fennel  
1 small zucchini  
1 small yellow squash

1 small red pepper  
1 small green pepper  
1 bunch of spinach  
1 lb salmon fillet, cleaned  
and deboned  
2 Tbs fresh dill, chopped  
8 sheets phyllo dough  
½ cup butter, clarified  
salt and pepper, to taste  
juice of ½ lemon  
2 tsp olive oil

Clean all vegetables thoroughly. Julienne all vegetables to matchstick size. In a pot of boiling, salted water, drop vegetables in for 1 minute. Remove vegetables from water, and shock in ice bath to cool them. Drain and reserve.

Cut salmon fillet in 1-inch cubes in a mixing bowl. Mix salmon, chopped dill, juice of ½ lemon, olive oil, salt, and pepper.

Place 1 sheet of phyllo on table. Brush lightly with butter. Place another sheet on top, brush with more butter. Place 4 ounce of the salmon mixture in the center of the phyllo dough. Top the salmon with 3 ounce of the vegetable mixture. Fold dough over to cover the salmon. Fold the ends over, and continue to roll until it forms a rectangular “purse.” Brush top with more butter.

Bake at 350°F for 12-15 minutes. Serve with your favorite salad greens and sour cream.

**SANTE FE EAST**  
ALISON SWOPE

## Corn Cake with Duck and Chile Stew with Smoked Corn Salsa

SERVES 4

### Corn Cake

1 cup cornmeal  
¾ tsp baking soda  
¾ tsp salt  
1 large egg, slightly beaten  
1 cup buttermilk  
2 Tbs melted butter, plus  
additional for griddle  
1 cup fresh corn, cooked  
and well drained

- ½ cup whole white hominy, well drained**
- 1 bunch spring onions, minced**

In a medium bowl, blend together the cornmeal, baking soda, and salt; add the buttermilk and 2 tablespoons of melted butter, whisk until smooth. Stir in corn, hominy, and spring onions. Allow to stand 10–15 minutes. The batter should be the consistency of thick pancake batter. Heat a griddle over medium heat until hot, brush with a little butter, and drop batter by tablespoon until nicely browned on one side. Turn and cook an additional minute.

Makes approximately 15 small cakes.

### **Duck and Chile Stew**

- 1 whole duck, insides removed**
- 1 large yellow onion, diced**
- ½ lb thickly sliced country bacon, coarsely chopped**
- 4 cloves garlic, minced**
- 6 large poblano chiles, roasted, peeled, seeded, and diced**
- 1 red bell pepper, diced**
- 2 canned chipotle chiles, pureed**
- 1 cup orange juice**
- 1 can unsweetened coconut milk**
- 1 Tbs honey**
- 1 cup canned garbanzo beans, well drained**
- 1 Tbs chile powder**
- 1 tsp dried thyme**
- 1 bunch cilantro, diced**
- ½ tsp salt**
- ½ tsp ground black pepper**

Rinse duck inside and out, pat dry. Season skin with salt and freshly ground pepper. Place breast side up in roasting pan, and cook at 400°F for approximately one hour. Remove from oven, and allow to cool. When duck is sufficiently cool to work with, remove the skin and discard. Pull all meat carefully from bones. Chop boneless duck meat into bite-size pieces.

Heat large range-top casserole on top of stove until quite hot, add chopped bacon, and cook until it has released most of its fat and is beginning to brown. Pour off half of bacon fat at this time. Add onions and sauté until transparent. Add remaining ingredients. Reduce heat to low, and simmer for approximately

30 minutes. Spoon over hot corn cakes, garnish with smoked corn salsa and a sprig of cilantro. Servers 6 as an appetizer.

### **Smoked Corn Salsa**

- 1 cup smoked or freshly cooked yellow corn kernels**
- 3 spring onions, minced**
- ½ red bell pepper, diced**
- 3 tomatillos, peeled of paper-like outer skin, rinsed well and diced**
- ½ bunch cilantro, minced**
- 3 Tbs red wine vinegar**
- 1 Tbs sugar**
- ½ tsp salt**
- ¼ tsp ground black pepper**
- 1 Tbs extra virgin olive oil**

Heat olive oil in medium sauté pan until hot, add onion and pepper, and cook until softened; add remaining vegetables, and cook an additional two minutes. Remove from heat and toss in vinegar, sugar, salt, and pepper.

### **SAVANNAH'S/STATION GRILL AT UNION STATION ROBERT WOOD**

## **Smith Island Crab Bisque**

- ½ gallon milk**
- 2 quarts light cream**
- 8 oz crab base**
- ½ peeled onion**
- 8 oz butter**
- 6 oz flour**
- 5 oz sherry**
- 1 tsp Tabasco**
- 1 tsp Worcestershire sauce**
- ¼ tsp white pepper**
- ¼ tsp celery salt**
- 1 bay leaf**
- 8 oz lump crabmeat (picked through)**

Scald milk and cream with onion and bay leaf. In a separate heavy pot, make roux with flour, butter, and crab base. When milk and cream comes to a boil, remove onion and bay leaf. Slowly add to roux mixing constantly. Add balance of ingredients and finish. Makes 1 gallon of bisque.

### **701 RESTAURANT AND BAR PASQUALE INGENTO**

## **Yukon Gold Potato and Wild Mushroom Cakes In Honey, Shallot, Thyme Broth**

- 10 medium to large Yukon gold potatoes**
- 1 small yellow onion, minced**
- 4 Tbs chives, minced**
- 1 tsp red pepper flakes**
- 1 lb mushrooms, sliced (4 oz shiitake, 4 oz oyster, 4 oz portobello, 4 oz crimini)**
- ¼ tsp fresh thyme, chopped salt, to taste**

Steam potatoes for 10 minutes or until half-cooked. Grate potatoes, and add salt, pepper, onion, chives, and thyme. Mix together. Sauté mushrooms.

Grease muffin pan with safflower oil (non-stick pan) and fill with potato mix. (Press to make small basin.) Add 1 full tablespoon of sautéed mushrooms. Crown with some more potato mix to form dome. Bake at 350°F for 40 minutes or until golden brown. Remove and serve with broth.

### **Thyme Broth**

- 3 onions (medium), chopped**
- 3 carrots (medium), chopped**
- 2 celery sticks, chopped**
- 2 leeks (medium), chopped**
- 10 vine ripe tomatoes, chopped**
- 2 cloves garlic, chopped**
- 1 Tbs thyme, chopped**
- 3 oz tomato paste**
- 3 Tbs honey**
- 1 quart water**
- salt, to taste (add at end of cooking time)**
- safflower oil**

Roast all vegetables in 3 tablespoons safflower oil until golden brown. Add tomato paste and honey; stir and cook for one minute. Add water and reduce by half. Strain and cool; set aside.

**SFUZZI**  
RICK MICHENER

## Farm-Raised Roasted Veal and Shredded Fennel Bruschetta with Marjoram-Balsamic Aioli

SERVES 4

### Roasted Veal

1 lb free-range veal top round  
1 lb whole fennel bulb  
2 oz marjoram, fresh  
2 oz roasted garlic, chopped  
½ oz fresh cracked black pepper

### Aioli

2 egg yolks  
3 cups olive oil  
3 oz balsamic vinegar  
1 oz fresh marjoram  
salt and pepper, to taste

### Bruschetta

1 loaf crusty bread  
¼ cup garlic-infused olive oil  
1 roasted Portobella mushroom

Marinate (1 day ahead) veal top round with garlic, pepper, fresh marjoram, and olive oil. Let stand for 2 hours in refrigerator. Roast on high heat 400°F for 20 minutes or until just medium rare inside. Let stand in refrigerator overnight.

To prepare, whisk egg yolk to ribbons, and add olive oil in a stream, forming a mayonnaise. Add balsamic vinegar to taste, and whisk into mayonnaise. Add marjoram, salt, and pepper. Set aside.

On slicer, shave roasted veal and raw fennel as thinly as possible without crumbling. Mix veal and fennel with aioli. Lightly brush garlic oil on crusted bread, sliced lengthwise, and grill until toasted. Arrange mixture on top. Chop Portobella mushrooms in rough shapes, and place on top with some fresh marjoram. Slice into small portions, and serve as a cold appetizer.



**SUSHI-KO**  
DAI SUKE UTAGAWA

## Spicy Broiled Mussels

SERVES 4

2 lbs mussels

Wash mussels well. Steam mussels until they open. Take meat out of shells. Place half shells face up on a tray, and place mussels back on shells.

Put sauce on mussels. Broil in oven—mussels should brown. Sprinkle green onions over mussels.

### Sauce

3½ oz mayonnaise  
1 tsp chile sesame oil

Mix together mayonnaise and sesame oil to desired texture.

**SUTTON PLACE GOURMET**

JIM SANDS AND  
RACHEL WALKER

## Lemon-Pepper Cole Slaw

SERVES 8-10

1½ lbs green cabbage, shredded  
4 oz red bell pepper, cut into matchsticks  
4 oz yellow bell pepper, cut into matchsticks  
2 oz jalapeño pepper, cut into matchsticks  
3 oz red onion, thinly sliced  
3 oz carrots, shredded  
2 Tbs parsley, chopped  
3 Tbs lemon peel, grated

### Dressing

⅔ cup mayonnaise  
½ cup sour cream  
¼ cup lemon juice  
2 Tbs Dijon mustard

2 Tbs extra virgin olive oil  
2 Tbs sugar  
1 Tbs white wine vinegar  
1 Tbs horseradish  
1 Tbs sea salt  
1 Tbs fresh cracked pepper  
1 tsp celery seed

Combine all dressing ingredients one hour before mixing with slaw. Combine dressing and slaw mixture, and set in refrigerator for one hour.

**SWEET SURRENDER**  
GAYE SUTPHIN

## Scones

12 REGULAR OR 24 MINI

2 cups all purpose flour  
¼ cup confectioners' sugar  
1½ Tbs baking powder  
¼ tsp salt  
¼ lb unsalted butter  
1 cup heavy whipping cream  
½ cup currants or other dried fruit

Mix dry ingredients in a large bowl. Cut in butter. Add currants. Add cream. Turn out onto floured surface, and lightly knead. Roll out to ¼- to ½-inch thickness. Cut desired shape with a knife or biscuit cutter. Bake in a hot oven, about 400°F for 8-10 minutes. Experiment with temperature and baking time as ovens can vary.

## Tabard Inn

**THE TABARD INN**  
CAROLE GREENWOOD

## New Wave Salmon

SERVES 4

4 salmon fillets, 6 ounces each  
4 Tbs curry powder  
1 Tbs sesame seeds  
1 Tbs kosher salt

Combine curry powder, sesame seeds, and salt in a shallow bowl. Dredge salmon fillets in spice mixture, and either dry-sear or sauté in a non-stick skillet. Cook fillets until slightly colored on both sides. Finish



fish to desired temperature in a 350°F oven, about 5 minutes for medium rare.

Serve immediately with Basmati rice, dahl, sautéed greens, and chutney.

**TABERNA DEL ALABARDERO**  
JOSU ZUBIKARAI

**Tortilla Española**

SERVES 8

- 6 large potatoes
- 15 eggs
- ½ onion
- salt and pepper, to taste
- olive oil

Cut potatoes in very fine slices and the onion in julienne style. Sauté the potatoes and onion in olive oil until soft. Once the potatoes and onions are cooked with olive oil, put in a strainer, and take off the oil.

Put everything together in a sauté pan and the tortilla will make itself.

**TRUMPETS**  
DAVID HAGEDORN

**Involtini of Grilled Zucchini, Roasted Red Pepper, and Goat Cheese with Baba Sauce**

SERVES 4

- 2 large zucchini, sliced lengthwise, ½-inch
- 2 large red peppers, roasted and peeled and cut into 1-inch strips
- 1 cup crumbled Montrachet goat cheese

**Baba Sauce**

- 1 medium eggplant, grilled until soft and cooled\*
- 1 cup tahini
- 1 cup lemon juice
- 3 cloves garlic
- ½ tsp cayenne
- 2 tsp salt
- 1 Tbs sugar
- 1 cup water

Puree all sauce ingredients.

**ASSEMBLE**

Grill zucchini slices until just soft and cool. Line strips of red pepper on zucchini, top with cheese, and roll in a pinwheel—forming one involtini. Place sauce on plate and group 3 involtini on top in a triangle formation. Garnish with diamond shapes of grilled eggplant skin.

\*Oil eggplant first, grill until soft; cool and peel.

**TUNNICLIFF'S TAVERN**  
JEFFREY POLMER

**Chicken Breast Breaux**

SERVES 12

- ½ cup flour
- 12 breasts of chicken
- 5 Tbs clarified butter
- 2 Tbs whole butter
- ¾ cup white wine
- 1 tsp fresh thyme
- 4 large shallots, chopped fine
- 1 lb crawfish (tail meat)
- ¼ cup chicken stock
- 1 cup leeks, cut julienne
- 1½ cup crème fraîche
- 3 Tbs green peppercorns
- salt and white pepper, to taste
- 24 herb croutons

Dust breasts of chicken with flour. Sauté chicken in 4 tablespoons clarified butter, remove from pan, and set aside. Deglaze with white wine, reduce until almost dry, and add remaining tablespoon of butter, crawfish, shallots, leeks, and thyme. Sauté until leeks are wilted. Add crushed peppercorns and crème fraîche, reduce by half, and season with salt and pepper.

**Herb Croutons**

- ½ cup clarified butter
- 6 slices white bread, cut into four points
- 2 Tbs fresh thyme
- ¼ cup shallots, chopped fine

Heat butter, sauté toast points until golden on both sides, add shallots and thyme, remove and set aside.

**ASSEMBLE**

Place chicken breast on crouton, spoon sauce over chicken.

**COURSE KEY**

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



**UPTOWN BAKERS**  
ANDRÉ STOLL

## Oatmeal-Chocolate Chip Cookies

12 oz butter  
2 cups light brown sugar  
1 cup sugar  
3 eggs  
½ cup orange juice  
1 cup orange zest  
1 Tbs vanilla  
2 cups flour  
2 tsp salt  
1 tsp baking soda  
5 cups oats  
1 cup coconut  
2 cups pecan pieces  
2¾ cups chocolate chips

Cream together butter and sugar. Gradually add eggs, orange juice, orange zest, and vanilla. Scrape bowl. Beat until all is blended. Add flour, salt, and baking soda until incorporated. Add oats and coconut mix. Add pecan pieces and chocolate chips, just until mixed throughout. Spoon onto a greased sheetpan. Bake at 350°F for about 10 minutes.



**VIDALIA**  
JEFF BUBEN

## Vidalia Onion Sausage with Vidalia Onion Slaw

**SERVES 8**

8 cups Vidalia onions, chopped  
2½ tsp salt  
1 tsp ground black pepper  
1 tsp ground cayenne pepper  
1 Tbs dry mustard  
1 Tbs honey  
1½ tsp ground cumin  
3 Tbs chopped parsley  
2 egg whites  
½ cup bread crumbs  
Sheep casings (available at gourmet grocery stores and online)

Mix in a bowl, and stir well. Cover, and place in the refrigerator for 12 hours. When finished, mix the following:

Mix parsley, egg whites and bread crumbs together with chilled mixture, and stir well. Adjust seasoning.

Stuff casing with onion mixture. Twist into 3-inch links, and tie with strings.

Place slaw in baking dish. Place links on top. Bake at 325°F for 1½ hours.

### Onion Slaw

1 medium green cabbage, shredded thin  
2 Tbs salt  
2 Tbs ground black pepper  
1 large Vidalia onion, sliced thin  
2 golden apples, peeled, cored, and grated

Mix together. Let sit covered in refrigerator for 1–2 days.

**WEST END CAFE**  
PATRICK HUGGINS

## Crispy Dill Potato Pancake with Icelandic Smoked Salmon, American Caviar, and Crème Fraîche

**SERVES 4**

4 Idaho potatoes, parboiled and peeled  
¼ bunch dill, chopped  
1 whole egg  
salt and pepper, to taste  
1 oz American lumpfish caviar  
1 cup crème fraîche  
1 cup olive oil or clarified butter  
4 oz smoked salmon, sliced

Grate potatoes on large holes of grater. Place in a bowl, add salt and pepper, dill, and egg—mix with a spoon. Form potato into small pancakes. Heat a little oil in a sauté pan, and cover both sides until crispy. Remove from pan, and drain on paper towels.

### ASSEMBLE

Arrange 2 potato pancakes, caviar, crème fraîche, and 2 ounce of smoked salmon on a plate.



AMERICAN EXPRESS PRESENTS SHARE OUR STRENGTH'S



CRAXTON

# Taste of the Nation

WASHINGTON, D.C. • 1994

# 1994 Taste of the Nation

**AMERICA**  
**OSCAR CAMPOS**

## Southwestern Shrimp with Sweet Chile Sauce

- 10 pieces of 21-25 shrimp
- 1 Tbs garlic, chopped
- 1 tsp cumin
- 2 Tbs cilantro, chopped
- 5 Tbs olive oil
- pinch of salt and pepper

Preheat oven to 375°F. Peel and devein shrimp. Mix all ingredients together. Marinate shrimp in all ingredients for 10 minutes.

Bake for 6 minutes.

### Sweet Chile Sauce

Clean 4 pieces of ancho chile (take all the seeds out), and boil chilies in 2 cups of chicken stock until soft. Blend everything together, add 2 cups of cream, and boil until thick. Add a pinch of salt.



**B. SMITH'S RESTAURANT**  
**ANDREW HUMBERT**

## Roasted Pork Tenderloin with Fresh Corn, Natural Pan Gravy with Cornbread Stuffing

**SERVES 4**

### Pork Tenderloin

- 2 fresh pork tenderloins, silver skin removed
- 1 tsp salt
- 1 tsp black pepper
- ¼ tsp cumin
- ¼ tsp garlic powder
- 2 Tbs melted butter
- 2 cups pork or chicken stock
- 2 Tbs unsalted butter, softened

Mix all seasonings together. Rub pork tenders with melted butter and then season evenly with all seasonings. Set aside. In a hot sauté pan, place seasoned pork tenders in pan and sear all sides. Remove from the pan and place in the oven for approximately 12 minutes or until just pink inside. Meanwhile, deglaze the sauté pan with 2 cups of stock and reduce by about one-third. Add soft butter, salt and pepper to taste, and stir vigorously. Pour over pork, serve with cornbread stuffing and candied yams or carrots.

### Stuffing

- 3 cups fresh cornbread or cornbread muffins (dried overnight)
- ½ cup chicken or pork stock
- ¾ cup evaporated milk
- 1 egg
- ½ cup onions, finely chopped
- ½ cup red bell pepper, finely chopped
- ¼ cup celery, finely chopped
- 4 tsp butter
- 1 tsp salt
- ¼ tsp garlic, minced
- ¼ tsp black pepper
- ¼ tsp ground cumin
- ¼ tsp thyme leaves
- ½ cup fresh corn kernels

In a large sauté pan, add butter and heat until melted. Add the onions, peppers, celery, and corn. Cook and scrape until wilted but not caramelized. Add salt, pepper, cumin, thyme, and garlic. Cook and scrape for 5 minutes. Remove from heat.

In a large mixing bowl, add 1 egg and whip until frothy, then add the evaporated milk and mix well. Spoon in the crumbled cornbread and mix until bread is evenly wet. Next, add the cooked vegetable mixture to the bowl of cornbread. Fold together, but do not over mix. Place in a lightly greased baking pan and bake at 350°F until browned on top (approximately 25 minutes). Stir stuffing one time and cook for about 10 minutes more. Remove and serve.

**THE BELMONT KITCHEN**  
**CAROL GREENWOOD**

## Barbecued Duck

**SERVES 6**

- 4-5 lb duck, roasted and removed from the bone—with skin—chopped coarsely
- 2 cups red wine vinegar
- 2 cups apple cider vinegar
- 1 cup molasses
- ½ cup brown sugar
- 2 Tbs ground cumin
- 1 Tbs oregano
- 1 tsp dry mustard
- 2 Tbs whole cumin seed
- 1 Tbs red chili flakes
- 2 Tbs salt
- 1 Tbs black pepper

Bring sauce ingredients to a boil, then simmer gently for 15 minutes. Add chopped duck and simmer for one hour or longer, until meat is very tender. Serve on soft rolls with cole slaw.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



**BLUE POINT GRILL AT  
SUTTON PLACE GOURMET**  
JIM SANDS

## Pacific Rim Toastadas

Eight 2x2-inch wonton skin,  
lightly fried in peanut oil  
8 oz Sashimi grade yellowfin  
tuna, sealed in peppercorn  
and sesame seed rolls, sliced  
8 Tbs orange ginger sauce  
1 cucumber, julienne  
½ cup pickled ginger, chiffonade cut  
1 large vine ripe tomatoes, julienne  
½ pint daikon radish sprout tops  
1 small bunch green onions,  
finely cut on chinese bias  
½ cup adzuki beans, cooked  
¼ cup wasabi sauce

### Wasabi Sauce

2 Tbs wasabi powder  
2 Tbs soy sauce  
4 Tbs water

Mix ingredients together in a  
mixer or shake vigorously in  
a jar until well-blended.

### Orange-Ginger Sauce

1 Tbs garlic, minced  
1 Tbs ginger, minced  
1 Tbs crushed chili pepper flakes  
½ cup honey  
¼ cup soy sauce  
¼ cup rice wine vinegar  
½ cup sesame oil  
zest of one orange

Create a paste with the garlic, ginger,  
orange zest, crushed chilies, and honey.  
Whisk in soy sauce and rice wine vinegar,  
finishing with the sesame oil. Refrigerate  
for 1 hour and always stir before use.

Brush ginger-orange sauce on top of  
wonton skin. Place tuna on top of wonton  
skin. Place the following ingredients on  
top the wonton (in order) cucumber,  
tomato, green onions, pickled ginger,  
Daikon sprouts, adzuki beans. Squeeze  
wasabi decoratively over ingredients.

### ASSEMBLE

The presentation of this dish is  
as important as the flavor. While  
building the toastadas, try to make  
them as artistic as possible.

**CAFE PIERRE**  
ERIC WIGHTMAN

## Tartare of Marinated Salmon

### Brine

3 lbs salmon fillet  
¾ cup sugar  
½ cup salt  
3 Tbs caraway seed  
1 bunch dill  
1 Tbs cracked white pepper  
2 oz capers, chopped  
1 small red onion, diced small  
¼ cup dill, chopped

Combine sugar and salt, and coat salmon  
fillet evenly on both sides. Sprinkle on  
white pepper and caraway, then place  
clean fresh sprigs of dill on top.

Wrap in aluminum foil, place  
between the two plates with a  
weight on top and refrigerate for  
48 hours. Reserve the drippings.

Remove the salmon from the refrigerator  
and wash thoroughly. Chop salmon  
into ¼-inch pieces and place in  
bowl with capers, red onion, dill.

### Tartare Dressing

2 egg yolks  
1 Tbs mustard  
½ cup white wine vinegar  
1½ cups olive oil  
1 ounce brown sugar  
Lemon juice, salt, and pepper to taste

In a clean bowl, place egg yolk, mustard,  
brown sugar, and lemon juice. Whisk  
in olive oil in 3 parts, thinning with  
vinegar in between. Finish with fresh  
squeezed lemon juice, salt, and pepper.

Combine dressing with salmon.

**CELADON RESTAURANT**  
JOHN HARVATH

## Crusty Pine Nut Basil Swordfish

**SERVES 4**

4 swordfish steaks, 5-ounce each  
4 oz flour  
4 oz eggs  
4 oz fresh, white bread crumbs  
2 oz fresh basil, finely diced  
2 oz pine nuts, crushed

Combine fresh white bread crumbs, diced  
basil, and crushed pine nuts. Set up flour,  
egg, and bread crumbs for standard  
breading. Dredge swordfish in flour, then  
dip into egg. Place swordfish into bread  
crumb mixture, coating entire swordfish.

Pan fry both sides of swordfish  
in olive oil until golden brown,  
approximately 8 minutes.



The logo for CIAO BABY CUCINA features the words "CIAO" and "BABY" in a large, elegant, cursive script. Below "BABY" is the word "CUCINA" in a smaller, clean, sans-serif font. The entire logo is enclosed in a thin, decorative border.

**CIAO BABY CUCINA**  
JIM GIBSON

## Amaretto-Chocolate Mousse "Cappuccino"

22 oz semi-sweet chocolate  
4 oz unsweetened chocolate  
8 oz butter  
1¼ cup amaretto  
8 egg yolks  
16 egg whites  
½ tsp cream of tartar  
2 cups of sugar  
1 cup of water  
4 cups of heavy cream  
1 tsp vanilla extract

Melt chocolates over double boiler and  
set aside to cool. Whip cream and vanilla  
until soft peaks form. In another double  
boiler, melt butter with the amaretto.  
Cool 2-3 minutes then return to heat  
and add yolks. Whisk until thick and  
remove from heat. Add chocolates.

Beat whites with tartar until soft peaks form. Meanwhile, combine water and sugar in small heavy saucepan and bring to 248°F. (softball stage). Gradually add syrup to whites. To avoid syrup sticking to side of bowl, pour small amount on top and whip in. Stop beaters and repeat until syrup is incorporated.

Fold whites and cream into chocolate mixture. Portion into cappuccino mugs and freeze. Top with frothed steamed milk before serving.

# Cities

**CITIES**  
MARY RICHTER

## Chive Dumplings with a Spicy Sesame Dipping Sauce

**SERVES 4**

- ¾ lb ground pork (may substitute chicken or veal)
- 1 bunch scallions, finely chopped
- 2 tsp salt
- 2 cups Chinese chives (available at Asian markets)
- 2 tsp sesame oil
- 1 Tbs rice wine
- 1 Tbs soy sauce
- 16 dumpling wrappers\*

### Dipping Sauce

- ½ cup rich chicken stock
- ¼ cup rice wine
- ¼ cup rice wine vinegar
- 1 tsp red pepper seeds
- 2 tsp hot sesame oil
- soy sauce/salt to taste
- 2 Tbs cilantro leaves

Combine all ingredients for the filling and test-fry a spoonful of the mixture in a small sauté pan. Adjust seasoning if needed.

Set up a bamboo steamer over 2 inches of water in a wok or saucepan.

Fill dumpling wrappers with about 2 teaspoons of pork-chive filling. Brush edges with egg wash and seal dumplings, forming pleats on one

side of the dumpling. The dumplings should sit upright when formed.

Steam the dumplings in batches, depending on the size of your steamer. Serve immediately with dipping sauce.

\*Use Shao-Mai wrapper—available at Asian markets—or cut won ton wrappers into 3-inch rounds.

**EL PATIO**  
HECTOR GUERRA

## Curtido

**SERVES 6**

- 1 small head of cabbage, shredded very fine
- 2 large carrots, peeled and grated
- 1 large spanish onion, grated
- 2 Tbs hot pepper seed
- 2 tsp oregano
- ½ cup white vinegar
- ½ pineapple, diced small
- salt and pepper, to taste

Mix cabbage, carrots, onions, oregano, pineapple, hot pepper seeds, and vinegar. Stir together and marinate for 24 hours in the refrigerator, stirring occasionally.

**FIREHOOK BAKERY AND COFFEE HOUSE**  
KATE JANSEN

## Chocolate Dipped Zabaglione Profiteroles

**SERVES 4-5**

### Choux Pastry (Pâte à Choux)

- 4½ oz whole milk
- 4½ oz water
- ½ tsp salt
- 2 tsp granulated sugar
- 5 oz flour
- 5 large eggs

Mix first 4 ingredients in a stainless steel pot and bring to a boil. Vigorously stir in flour until mixture pulls away from the sides and bottom of the pan. Turn off the heat and gradually beat eggs into the mixture until completely incorporated.

Using a pastry bag, pipe bite-size rosettes onto parchment paper.

Bake at 425°F. for 10 minutes. Lower heat to 375°F until puffs are golden brown and very crisp.

## Marsala Pastry Cream

- 3 cups whole milk
- 1 cup dry marsala wine
- 4 oz granulated sugar
- 8 egg yolks
- 2½ oz cornstarch
- 4 oz sugar
- 2 oz butter
- 1½ tsp vanilla

In a heavy saucepan, dissolve the first amount of sugar in the milk and marsala wine, and bring just to a boil. With a whisk, beat the egg yolks in a stainless steel bowl. Sift the cornstarch and remaining sugar into the yolks. Beat with the whisk until perfectly smooth. Temper the egg mixture in a thin steady stream. Return the mixture to the heat and bring to a boil stirring constantly. When the mixture comes to a boil and thickens, remove from the heat.

## Chocolate Ganache Coating

- 1 lb semi-sweet chocolate, finely chopped
- 2 cups heavy cream

Cover the pastry cream with plastic wrap to prevent a skin from forming. Cool and chill as quickly as possible. Stir in the butter and vanilla. Mix until the butter is melted and completely blended in. Pour out into a clean shallow pan or bowl.

## Chocolate Ganache Coating

- 1 lb semi-sweet chocolate, finely chopped
- 2 cups heavy cream

Bring cream just to a boil, stirring to prevent scorching. Add chocolate, then remove from heat. Stir and let stand for a few minutes, stirring again until smooth.

### ASSEMBLE

Fill pastry bag with a fairly small plain tip. Pierce small hole in the base of each profiterole. Fill holes with pastry crème. Dip tops of profiteroles in the warm ganache. Chill briefly to set chocolate.

**THE FROG AND  
THE REDNECK**  
JIMMY SNEED

## Fresh Local Kale Soup with Surry Ham

**SERVES 6**

1 lb fresh kale  
2 cups rich chicken stock  
6 oz diced Surry ham (or a  
good, dry, salt-cured ham)

Blanch the kale for 20 seconds in rapidly boiling salted water. Cool immediately in ice water. Drain. Puree in a food processor or blender with the stock (cold).

### Cream Base

1 large onion, diced  
4 shallots, sliced  
1 cup dry white wine  
2 cups chicken stock  
2 cups heavy cream  
1 Tbs extra virgin olive oil

Cook the onion and shallots with a bit of oil until they are clear. Add the white wine and reduce until almost dry. Add the chicken stock and reduce until almost dry. Add the cream and reduce slowly for 10 minutes. Strain.

Heat the cream base to a boil and add the kale puree. (Don't heat the kale for too long—it loses its color.) Stir and adjust seasoning. Sprinkle the top with the diced ham.

**GABRIEL**  
GREGORY HILL

## Salmon with Black Bean and Pear Salsa

**SERVES 4**

10 oz fresh spinach  
½ lb fresh kale  
½ bunch cilantro  
Four 4-ounce salmon fillets

### Salsa

1 cup cooked black beans  
1 pear, D'anjou or Bartlett, diced  
1 red bell pepper, diced  
2 scallions, chopped (about ½ cup)  
½ bunch cilantro (about ½ cup)

¼ cup fresh mint, chopped  
2 Tbs fresh lime juice  
salt and pepper, to taste

Soak a half-cup dried black beans overnight, or blanch in boiling water for 2 minutes. Simmer beans in 3 cups of water for one hour or until tender. Drain and cool. Combine beans with all other ingredients. Cover and refrigerate.

### Sauce

3 yellow peppers  
2 Tbs Balsamic vinegar

Heat oven to broiling. Place yellow peppers a few inches under the flame for a few minutes. When tops begin to blister, turn peppers until all sides are blistered but not brown. Remove from heat, place in brown bag for a few minutes, then peel pepper, cut in half, remove seeds, and stem. Puree with Balsamic vinegar.

Steam kale for 3 minutes, add spinach and cilantro, continue steaming for 4 minutes. Meanwhile, place salmon under broiler or on grill. Broil each side for 2-5 minutes, depending on desired doneness. Pool yellow pepper sauce on each plate. Divide steamed greens into four parts, place in center of each plate. Lay salmon fillet on top of greens, topped with black bean salsa.

**GALILEO**  
ROBERTO DONNA

## Roasted Veal Chops with Potato Tart

**SERVES 8**

Eight 10-ounce chops (with bone)  
8 small garlic cloves, sliced  
2 Tbs salt  
1 Tbs fresh black pepper  
¼ cup olive oil

Take veal chop and make a very small incision along the side, creating a pocket to the center. With your fingers, place a garlic clove inside the pocket and season the chop with salt and pepper. Rub the chop with olive oil and place on a roasting rack. Sear chop in sauté pan over high heat until well brown on both sides. Transfer chops to shallow roasting pan and place in 375°F. oven. Roast for 20 minutes.

## Potato Tart

5 Idaho potatoes, peeled  
and thinly sliced  
1 large Vidalia onions, sliced  
and caramelized  
1 Tbs fresh rosemary, chopped  
½ bunch fresh sage, chopped  
¼ cup fresh parmesan  
cheese, grated  
salt and fresh black pepper, to taste  
¼ cup olive oil

Lightly butter 10-inch cake molds and set aside. Thinly slice potatoes and place in large mixing bowl. Add all other ingredients and mix evenly. Layer potatoes in buttered cake molds. Drizzle with olive oil and bake in oven at 375°F. until tarts are cooked and tender in the center.



**GEORGIA BROWN'S**  
CYNTHIA WOLF

## Fried Green Tomatoes

**SERVES 4**

4 green tomatoes  
2 cups yellow cornmeal  
1 tsp salt  
1 tsp cayenne pepper  
2 cups buttermilk  
1½ cups flour

Mix cayenne, salt, and yellow cornmeal together. Slice green tomatoes half-inch thick. Pat dry with paper towel, then dip tomato into flour, then into buttermilk, then into cornmeal mixture. Deep fry for 2 minutes at 360°F or until golden brown.



**OLD GLORY**  
PATRICK CLARK

## Potstickers with Curry Oil Stuffed with Curried Veal, Pancetta and Salsify

**SERVES 10**

- 2 lbs lean ground veal
- 10 oz pancetta, diced small
- 2 red onions, finely diced
- 4 Tbs curry powder
- 1 lb salsify, cleaned and diced small
- 1 cup heavy cream
- 2 oz olive oil
- ½ cup parsley, chopped
- 2 packages Dynasty Gyoza/potsticker wrappers
- salt and pepper, to taste

Sweat onion and pancetta in 1 ounce olive oil on medium flame. Once the onions are translucent and the pancetta is starting to crisp (5–8 min), add the curry powder. Continue to cook. Add the ground veal and cook for another 20 minutes, stirring occasionally.

In a separate pot, blanch the diced salsify, add to the veal mixture, and then add the heavy cream. Let simmer 5–8 minutes. Remove from heat and let cool. Add a half cup chopped parsley.

Beat together 2 egg yolks and a tablespoon milk for an egg wash. Lay wrappers on a flat surface. Brush egg wash over wrappers.

Fill wrappers in the center and fold over to make a half moon and seal with fingertips. Boil potstickers in lightly salted water for 4 minutes. Remove from water, drain excess moisture, and place in already heated (medium heat) non-stick pot and sauté until crispy in olive oil. Serve as desired. Makes 50 potstickers.

**HIBISCUS CAFE**  
SHARON BANKS

## Jerk Chicken and Rice Salad

**SERVES 4**

- 8 oz boneless, marinated chicken breast, cooked and diced
- 2 cups cooked rice at room temperature (preferably brown rice)
- ½ stalk green onions, thinly sliced (top half)
- ¼ cup pineapple, firm and sweet, diced
- 2 tsp cilantro, minced
- ½ tsp fresh ginger, minced
- ¼ cup nuts, chopped (optional)
- ¼ cup firm plum tomatoes, diced
- 1 Tbs soy sauce
- 1 habanero or jalapeño, seeded
- 2 sprigs thyme
- 2 Tbs salad oil
- 2 tsp lemon juice
- ½ tsp sugar

In a salad bowl, combine chicken breast, rice, green onions, pineapple, and ginger.

In a blender (on pulse), blend tomato, soy sauce, habaneros or jalapeño, and thyme. Pour mixture into the salad bowl and add oil, lemon juice, and sugar—stir with a spoon.

Pour dressing over ingredients in salad bowl. Be careful not to make it soggy—refrigerate. When ready to serve, add chopped nuts, if desired, and garnish with minced cilantro.

**I RICCHI**  
FRANCESCO RICCHI

## Linguine Al Presto

- 2 bunches fresh basil
- 3 oz pinenuts
- 1-2 cloves garlic
- 2 oz parmesan cheese
- 3 oz olive oil
- ½ Tbs salt and pinch of pepper
- 1 ounce butter
- 6 oz green beans, julienne
- 6 oz potatoes, julienne

**2 lbs linguine pasta (or similar type of pasta)**

Blanch the fresh basil and drain. Mix together basil, pinenuts, garlic, grated parmesan, butter, salt, pepper, and olive oil into bowl of a food processor. Puree until mixture is smooth and creamy. Cook green beans and potatoes in salted water. Cook linguine al dente in abundant salted water. In a bowl, mix green beans and potatoes with the pesto sauce; toss the linguine in and serve hot.

**JALEO**  
ED HANSON, ANN CASHION

## Empanada

- 2 Tbs olive oil
- 1½ cups onion, chopped
- 4 cloves garlic, chopped
- 1 bay leaf
- 1 tsp paprika
- 1 tsp oregano
- 1 fresh plum tomato, peeled, seeded, and finely chopped
- 1 Tbs parsley, chopped
- ½ cup white wine
- ½ lb chorizo, ground
- 10 empanada doughs (easy to find in any Latin market)
- 1 egg
- 1 quart olive oil to fry

Heat 2 tablespoons olive oil in sauté pan, add onion, garlic, and bay leaf. When the onion is transparent, add paprika, oregano, tomato, parsley, and white wine. Cook for a few minutes. Add the chorizo, cook for 5 minutes, season with salt and pepper. Strain off excess oil.

Stuff individual empanada doughs by putting a soup spoon of filling in the center of the dough and painting the edges with the egg. Fold the dough over to form a half moon. Press edges with a fork.

Deep fry in olive oil at 220°F until crispy.

THE JEFFERSON HOTEL  
WILL GREENWOOD

## Barbecued Duck with Bean Cakes

SERVES 4

### Barbecued Duck

1 lb smoked duck, cut into cubes  
½ cup ketchup  
½ cup chile sauce  
½ cup Dijon mustard  
½ cup brown sugar  
½ cup chili powder  
¼ cup garlic  
½ cup minced onion  
2 Tbs Tabasco sauce

Add all of the ingredients and simmer.  
Can be made the day before.

### Bean Cakes

3 cups white beans, cooked  
1 small onion, minced  
½ cup Smithfield ham, chopped  
1 cup smoked cheddar cheese  
2 Tbs butter  
3 eggs

Melt butter over medium heat. Add the minced onion and sauté until transparent. Add the Smithfield ham and stir for 20 seconds. Cool off the fire.

Puree 1½ cups of the beans with the eggs. Add to a bowl and mix in all of the other ingredients. Form into patties and sauté in 1/8-inch of oil in a pan over medium heat.

### ASSEMBLE

Place two patties on a plate and spoon some of the barbecued duck on tops. Sprinkle with chives.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



KINKEAD'S  
BOB KINKEAD

## Scandinavian Salmon Stew with Dill

SERVES 4

12 oz salmon fillets, skinned  
and cut into 1-inch cubes  
16 oz fish stock  
2 Tbs fresh dill, coarsely chopped  
2 medium potatoes, peeled,  
diced, and blanched  
6 medium mushrooms, sliced  
2 Tbs chives, chopped  
3 medium shallots, minced  
2 oz dry white wine  
3 Tbs butter  
1 oz bacon (if desired) cut  
into quarter-inch strips  
16 oz heavy cream  
1 small leek, cleaned and  
diced (white only)  
1 small onion, diced  
sea salt and freshly cracked  
black pepper

In a sauté pan over medium-high heat, add the butter and heat until bubbling. Add the onions and leeks and cook until transparent. Remove aromatics from pan and add bacon strips.

Cook over medium-high heat until rendered. Remove bacon from pan. Pour off a little of the bacon fat and add the minced shallots. Cook until transparent, but not brown, and add the mushrooms. Sauté until cooked (4–5 minutes). Add the cubed salmon and sauté for 4 more minutes. Deglaze with the wine and add the fish stock, cream, and potatoes and bring to a boil. Check salt and pepper and add the corn, onions, and leeks. Reduce by 1/4. Add the dill and chives and serve in 6 warm bowls.

LA MADELEINE FRENCH  
BAKERY & CAFE  
THIERRY JUGNET

## Harlequin Mousse

### Dark Chocolate Mousse

1 lb semi-sweet chocolate  
8 oz butter, melted  
5 egg yolks  
10 egg whites  
2 oz sugar

Melt chocolate in a double boiler. Add melted butter and stir well. Beat the egg yolk and half of the sugar to a ribbon and add to previous mixture. In a separate mixer, beat the egg whites and the remaining sugar to a peak, and slowly fold into the chocolate mixture.

### White Chocolate Mousse

1 lb white chocolate  
8 oz butter, melted  
5 egg yolks  
5 egg whites

Follow same procedure as above.

In a glass or porcelain cup, fill half way with the dark chocolate mousse. Fill the remaining half with the white chocolate mousse. Let set in the refrigerator for approximately 1 hour. Top with fresh raspberries and brush a glaze over the fruit. Serve chilled.



LE CAPRICE  
EDMOND FOLZENLOGEL

## Legumes Farcies

### Vegetables

Potatoes, tomatoes, cabbage,  
or peppers all work equally  
well for this recipe.

Choose pieces of similar size, wash (and peel, if using potatoes) and hollow out as needed with melon baller. If using cabbage, leaves must be blanched in boiling water.



**Stuffing**

- 14 oz lean ground beef
- 6 oz loose fresh pork sausage
- ½ cup onions, finely chopped
- ¼ cup shallots, finely chopped
- ¾ cup dry bread, broken in pieces (about 2 slices)
- ½ cup milk
- 2 eggs
- 3 Tbs chopped parsley
- 2 Tbs chopped chives
- 1 Tbs fresh thyme leaves

Place bread to soak in milk until well absorbed. Mix together beef, sausage, onion, shallots, and eggs. Incorporate the bread and herbs. Season with salt and pepper and divide into eight portions. Stuff the insides of the vegetables, or if using cabbage, roll mixture up inside the blanched leaves.

**Braising Liquid**

- ½ cup onions, finely diced
- ½ cup carrots, finely diced
- 2 cups chicken or veal stock, lightly seasoned with salt and pepper
- 2 or 3 bay leaves
- a few sprigs of fresh thyme

Lightly butter the bottom of a roasting pan large enough to comfortably hold vegetables. Sprinkle with chopped carrots and onions. Add the herbs and arrange the stuffed vegetables on top. Pour stock over all and bake in a 350°F oven for approximately 40 minutes for all except potatoes, which will require 30 more minutes. Cooking times will vary according to size and quantity of vegetables used. Serve with rice, if desired, and spoon cooking juices over.

**SERVES 8**

**LUCIE—THE RESTAURANT AT THE EMBASSY ROW HOTEL**  
JIM PAPOVICH

**Raspberry Sorbet with Fruit Compote**

**Sorbet**

- 2 lbs raspberry puree
- 1½ liters water

- 1 lb granulated sugar
- 8 oz trimoline

Mix all above ingredients in a small container and pass through a strainer. Then place in an ice cream machine for 8 minutes.

**Fruit Compote**

- 3 cups mixed fresh fruit, diced small
- 1 cup dry white wine
- 1 cup sugar

Marinate in white wine and sugar. Makes one gallon.

**MADEO**  
PATRICK BAZIN

**Moroccan Barbecued Pork with Curried Toasted Couscous Salad**

**SERVES 6**

**2 lbs center pork loin**

To prepare the pork, combine the curry oil with the Moroccan spice (recipes below). Place the pork in a shallow pan and coat evenly with the spice mixture. Leave to marinate at room temperature for two hours.

Heat a black iron skillet and brown the pork loin evenly on all sides. Finish cooking the pork in a moderate oven for 12-15 minutes, let rest 5 minutes then slice.

Serve with barbecue sauce and curried couscous salad (recipes below). Drizzle with curry oil.

**Curry Oil**

- 3 Tbs curry powder
- 1 Tbs water
- 2 cups grapeseed oil

Place the curry powder in a small bowl. Add water and mix to form a paste. Transfer the curry paste to a mason jar. Add the oil and cover the jar. Shake vigorously. Let infuse for 2 days.

**Moroccan Spice**

- 1 Tbs ground coriander seed
- 1 Tbs ground cumin seed
- 1 Tbs cardamon pods
- 1 Tbs anise seed
- 1 Tbs honey

- ½ cup curry oil

**Barbecue Sauce**

- 1¼ cup honey
- ½ cup rice wine vinegar
- ¼ cup soy sauce
- ½ cup ketchup
- 1 lemon
- 1 cinnamon stick
- 2 star anise
- 1 clove garlic
- 1 ounce ancho puree
- ½ tsp cardamon pods, ground
- 1 Tbs coriander seed
- 1 Tbs black peppercorns
- 1 Tbs dried lavender
- 1 Tbs chopped ginger
- 1 tsp whole cloves
- 1 tsp ground mace
- ¼ cup chopped cilantro

Combine the honey, vinegar, soy sauce, ketchup, ancho puree, and lemon juice in a heavy saucepan. Add the seasonings and reduce over low heat by a third; strain through a chinois and set aside.

**Curried Couscous Salad**

- 1 bag toasted couscous
- ½ box couscous (small grains)
- 1 pint pearl onion, peeled
- 2 tsp curry powder
- 1 pinch saffron
- ½ cup mushrooms, sliced
- 1 cup apple, diced
- 1 bunch cilantro, chopped
- ¾ cup grapeseed oil

Cook toasted couscous in 2 cups vegetable stock for 7 minutes. Then, in a separate pot, cook a half-box couscous in 1 cup vegetable stock. Roast pearl onions for 7 minutes at 400°F, set aside. Sauté mushrooms and diced apple with the curry powder, saffron threads, and cilantro. Cook for 5 minutes. Add pearl onions and cook for 2 more minutes. Set aside. Add both couscous in a mixing bowl, add vegetables, then the grapeseed oil. Season to taste. Set aside.



**METRO CENTER GRILLE**  
MELISSA BALLINGER

## Roast Veal Tenderloin on a Wild Mushroom Risotto Cake with Chesapeake Crabmeat

**SERVES 4**

### Veal

**1 veal tenderloin, about 1-2 lbs**

Preheat oven to 350°F. Season veal with salt and pepper. Heat medium heavy-bottom pan on stove top. Sear tenderloin on all sides until golden brown. Place in oven until instant-read thermometer reads 135°F, about 8 minutes. Remove and cool to room temperature.

### Risotto Cake

**¼ cup chopped onion**  
**6 Tbs butter**  
**1 Tbs vegetable oil**  
**½ cup shiitake mushrooms, sliced**  
**½ cup crimini mushrooms, sliced**  
**1½ cups Italian Arborio rice**  
**½ cup dry white wine**  
**4 cups chicken stock**  
**2 Tbs chopped parsley**  
**¾ cup freshly grated  
parmigiana-reggiano**  
**black pepper, freshly ground**

Add 1 tablespoon of butter to a sauté pan and cook all of the sliced mushrooms until soft. Deglaze saucepan with two tablespoons of the dry white wine and cook uncovered, to evaporate any remaining liquids. Strain and set aside.

Put chopped onion, half the butter, and vegetable oil in a 12-inch heavy bottomed saucepan. (The rice will also be cooked in this pan.) Cook over medium heat until onions are golden.

Add rice and stir constantly to coat the rice thoroughly with the onion

mixture. Turn heat to medium-high and add remaining white wine.

In a separate pot, bring chicken stock to a simmer over medium heat. While wine is being absorbed, stir rice constantly, scraping all sides and bottom of pan. When wine has evaporated completely, slowly add chicken stock to the pan one cup at a time. Never stop stirring and scraping sides and bottom of pan.

When first amount of stock has evaporated, add a second and continue the procedure, adding more stock as needed until rice is done. The consistency should be slightly runny and the rice should firm and tender.

Remove from heat and stir in remaining butter, strained mushrooms, salt, grated parmesan, and freshly-grated black pepper. Spread evenly on sheet tray lined with parchment paper and cool in refrigerator until firm. When ready to use. Cut risotto into desired shape and brown on both sides in butter. Drain on paper towel.

**MORRISON-CLARK  
RESTAURANT**  
SUSAN MCCREIGHT LINDEBORG

## Potato-Pecan Pancakes with Country Ham and Sage Sauce

**SERVES 4**

These pancakes, along with the country ham, sage sauce, and a crisp green salad, make a delightful lunch.

### Potato Pancakes

**1 lb Idaho potatoes**  
**¾ cup diced onion**  
**3 Tbs pecans, medium chopped**  
**1 egg**  
**1 egg yolk**  
**2 Tbs butter**  
**salt and white pepper, to taste**  
**¼ cup vegetable oil**

Wash and dry potatoes, then lightly oil them and bake at 350°F until tender. Let stand until cool enough to handle. Scoop the flesh away from the skin, and push the flesh through a sieve or food mill.

Sauté the onion in 1 tablespoon butter and add it to the potato mixture, along with the pecans, additional butter, and lightly beaten egg and egg yolk. Mix well and season with salt and white pepper.

With wet hands, form 8 pancakes. Heat a sauté pan until medium hot and add just enough oil to cover the surface. Lightly brown both sides of the pancakes.

### Country Ham And Sage Sauce

**¼ cup butter**  
**¼ cup flour**  
**3 cups chicken stock (boiling)**  
**4 Tbs white mushrooms,  
finely chopped**  
**3 cloves garlic**  
**1 bouquet garni (3 sprigs fresh  
parsley, 2 small sprigs fresh  
thyme, and 1½ bay leaf, tied  
in a cheesecloth bag)**  
**9 oz cooked country ham, julienne**  
**2 Tbs fresh sage, finely julienne**  
**6 Tbs heavy cream**  
**salt and white pepper, to taste**

Melt the butter in a heavy saucepan and whisk in the flour to make a roux. Cook gently over medium heat 2-3 minutes. Add the boiling chicken stock, whisking as added. Return to a boil and add mushrooms, garlic, and bouquet garni. Reduce to a simmer and cook until sauce coats a spoon (20-30 minutes), skimming the butter that rises to the top.

When sauce is reduced, strain through a fine mesh strainer. Add ham, sage, and cream. Simmer over medium-high heat until slightly reduced to good sauce texture. Add salt and white pepper as needed.

**NEW HEIGHTS  
RESTAURANT**  
DEAN WINNING

## Thai Basil and Lemongrass Cured Salmon with Lemon Oil and Macadamia Cracker

**SERVES 12**

### Salmon

**3lb salmon fillet, skin on,  
cleaned of all bones**

- 1½ lbs kosher salt
- 1 lb sugar
- ½ lb brown sugar
- 4 oz thai basil leaves
- 4 oz lemon grass, chopped
- 2 Tbs garlic, chopped

Mix all ingredients together and pack salmon in salt mixture (flesh side up). Let cure for 2 days. Rub off salt mix and towel dry. Slice thin on an angle.

**Lemon Oil**

- 1 cup peanut oil
- 2 rind from two lemons

Bring peanut oil to a boil and add lemon peel. Take off heat. Let steep for 2 days.

**Macadamia Crackers**

- 1 lb flour
- ¼ cup water
- 3 Tbs macadamia nuts, ground
- 1 Tbs salt
- 1 Tbs sugar
- 1 Tbs lemon oil or olive oil
- ½ tsp baking powder

Mix in mixer for 2 minutes until formed in a ball. Roll through a pasta machine to form sheets. Cut sheets into desired size. Place on greased baking sheet and bake in a 350°F oven for about 3 minutes or until done.

**NORA  
NORA POUILLON**

**Indonesian Pork Sate with Lemon Basmati Rice, Peanut Sauce, and Chili-Cucumber Relish**

**SERVES 4**

- 1½ lb pork, trimmed and cut into 1-inch cubes or slices
- 8 bamboo skewers (soaked in water for 1 hour to prevent burning)

Put the pork in a glass or stainless steel dish and pour the marinade over the cubes. Cover and marinate for at least 2 hours, preferably overnight.

Arrange pork pieces on eight skewers. Sear over a hot grill until edges have a light char and pork is medium, about 6 minutes.

**Marinade**

- 1 cup canola oil
- 4 Tbs lemon juice
- 4 Tbs tamari
- 4 cloves garlic, chopped
- 1 medium onion, chopped
- 2 jalapeño chilies, chopped
- ½ cup cilantro leaves, tightly packed
- 5-inch piece lemon grass, chopped
- 1 tsp sesame oil

- 1 Tbs blackstrap molasses
- 1 tsp ground cumin
- 4 large cherry tomatoes, cut in half
- cilantro sprigs, for garnish

Do this the day before if possible. Put the oil, lemon juice, tamari, garlic, onion, chilies, cilantro, cumin, lemon grass, sesame oil, and molasses in a blender. Puree until smooth.

**Chile-Cucumber Relish**

- 1 medium cucumber, peeled, seeded, and cut into chunks
- 1 jalapeño chile pepper, stemmed and sliced
- ½ green pepper, seeded and coarsely chopped
- 3 green onions, trimmed and coarsely chopped

- 1 Tbs rice wine vinegar
- sea salt and freshly ground black pepper

Put cucumber, chile, green pepper, green onions, and vinegar into the bowl of a food processor. Process until the mixture has the consistency of a fine relish. Season to taste with salt and black pepper.

**Peanut Sauce**

- 1 cup raw peanuts or cashews
- 1 stalk lemon grass, or the peel of 1 lemon, chopped
- 2- to 3-inch piece of ginger, peeled and sliced across the grain
- ¼ cup water
- 1 Tbs tamari
- juice of 1 lemon
- ½ tsp ground cumin
- freshly ground pepper

Put the nuts in a single layer on a sheet pan and roast at 350°F for 8–10 minutes

or until golden and toasted. Watch them carefully. It is easy for them to burn. Shake the pan from time to time. Remove from the oven and let them cool.

Put the peanuts or cashews, lemon grass or lemon peel, and ginger in the bowl of a food processor and process until the nuts are ground into a paste. Add the water, tamari, lemon juice, and cumin. Puree until smooth and creamy. Season to taste with black pepper. Set aside.

**Lemon Basmati Rice**

- 1 Tbs olive oil
- 2 tsp shallots, minced
- ½ tsp garlic, minced
- 1½ cups basmati rice
- 2¼ cups water
- sea salt and freshly ground black pepper
- 1 Tbs lemon juice
- 1 lemon peel, grated

Pour the oil into a medium saucepan and sauté the shallots and garlic until soft, about 3 minutes. Add the rice and stir, sauté until the rice is well-coated with oil. Add the water, salt, and pepper to taste. Bring to a boil and stir. Reduce the heat, cover, and simmer for about 15–17 minutes. Remove from the heat, uncover, and stir in the lemon juice and grated lemon zest.

**ASSEMBLE**

Serve the relishes directly on the serving plate or in small ramekins on the side.

Arrange a spoonful of lemon basmati rice in the middle of the plate. Criss-cross two port skewers on top of the mound of rice. Arrange the tomato salad and tomatoes artfully around the rice. Garnish with sprigs of cilantro.

**NICHOLAS AT THE  
MAYFLOWER HOTEL**  
TINO BUGGIO

## Snail Croquette with Tomato Coulis

**SERVES 4**

### Snails

12 snails, preferably fresh  
3 Tbs butter  
1 shallot, finely diced

Cook the live snails in a court bouillon for 5 minutes and take out of the shells. If already cooked, rinse and pat dry. Sauté quickly with shallots and butter. set aside.

### Herb Butter

4 oz sweet butter  
1 bunch chervil  
¼ bunch ea. parsley and tarragon  
2 oz fresh spinach, blanched  
1 oz shallots  
6 garlic cloves  
salt and pepper, to taste

Chop all herbs finely and combine with soft butter; salt and pepper to taste. Mix well and set aside.

### Tomato Coulis

4 tomatoes, ripe, seeded and peeled  
1 onion finely minced  
1 cup chicken stock  
1 jalapeño, roasted and diced  
½ bunch tarragon

Place onion into a pan with olive oil. Add the 4 chopped tomatoes and 8 garlic cloves. Add the chicken stock and jalapeño. Cook for 20 minutes and place in a food processor. Puree, then set aside.

### ASSEMBLE

Lay little piles of herb butter on plastic wrap and place a snail in the center of the butter. Form into a ball so the snail is enclosed in herb butter and refrigerate for 30 minutes

Bread croquettes. toss in flour, dip them in beaten whole egg, and coat them with bread crumbs. Dip in egg and breadcrumbs again. Deep fry until golden.

Place the *coulis* onto the plate, arrange three snail croquettes onto the *coulis*. Garnish with a sprig of fresh basil in the center.

**NOTTE LUNA**  
LAURA VELLA

## Grilled Frutta Di Mare

**SERVES 8**

### Seafood

1 lb fresh Squid, cleaned  
and cut, grilled  
2 lb mussels, lightly poached  
in white wine and garlic  
2 lb medium shrimp, grilled  
1 lb bay scallops, grilled

Chill after grilling and poaching.

### Marinade

½ cup extra virgin olive oil  
fresh roasted whole garlic  
1 lemon, juiced  
3 Italian peppers, seeded and diced  
1 cup Italian parsley and  
basil, chopped roughly  
1 cup balsamic vinegar  
salt and pepper, to taste

### Garnishes

sweet red and yellow  
peppers, julienne  
fennel bulbs, thinly sliced and grilled  
sweet red onion, thinly sliced

### ASSEMBLE

Toss seafood with garnishes and mix in marinade, let chill 4 hours.

**OCCIDENTAL GRILL**  
JOHN GOULDIN

## Galantine of Duck with Pistachio and Sun-Dried Cherries

**SERVES 10-12**

5-lb duck, wing tips removed,  
skin removed intact, leg meat  
ground, breast finely diced

1¾ lb pork butt, cut into half-  
inch cubes and chilled

1 cup Madeira

2 cups Panada (see recipe)

½ cup pistachio nuts, poached  
and finely chopped

1 lb sun-dried cherries, parboiled  
and coarsely chopped  
stock, as needed

Weigh the leg and thigh meat from the duck. Add an equal amount of pork butt for 4 pounds of meat. Grind the pork and duck leg and thigh meat twice, using a fine die.

Cut the duck breast meat into into ½-inch cubes. Season to taste. In the refrigerator, marinate the meat in Madeira. Drain the duck breast and add the Madeira and Panada to the ground meat mixture. Blend well.

Fold in the sun-dried cherries and pistachios. Mix well. Gently fold in the reserve duck breast meat. Take mixture and place back in duck skin. Roll the galantine securely. Poach the galantine in enough simmering stock to cover it to an internal temperature of 160°F.

Cool the galantine in the stock in a 12-inch oven pan. Refrigerate it overnight. Remove the galantine from the stock and wrap it in new cheesecloth to firm its texture. To serve the galantine, unwrap and slice.

### Panada

2 eggs  
3 Tbs Madeira  
3 oz flour  
1½ Tbs salt  
2 tsp white pepper, ground  
1 tsp ginger, ground  
1 tsp nutmeg, ground  
1 tsp cloves, ground  
1½ cups heavy cream

Mix the eggs with all of the Panada ingredients except the heavy cream. Bring the heavy cream to a boil. Remove it from the heat.

Temper the egg mixture with the hot cream. Add the tempered egg mixture to the cream and cook it until thickened. Cool the mixture completely.

**OLD ANGLER'S INN**  
JEFFREY TOMCZEK

## Pot Pie of Wild Mushrooms

**SERVES 4**

¼ cup carrot, blanched  
and diced small

¼ cup celery root, blanched  
and diced small

- 1 cup wild mushrooms (shiitake, oyster, chanterelle, and black trumpets)
- 2 Tbs finely chopped shallot
- 1 Tbs finely chopped garlic
- ¼ lb unsalted butter
- ½ cup good-quality red wine
- 1 Tbs flour
- puff pastry, enough to cover four serving dishes
- sea salt and black pepper, to taste

If using shiitake mushrooms, remove the stems and discard. Clean all mushrooms and trim down to uniform size. Melt butter in heavy sauce pan and add shallots, garlic, mushrooms, carrots, and celery root. While stirring, cook on high heat for five minutes. Reduce heat, add red wine and simmer for 30 minutes. Sprinkle on flour and cook 3 minutes more, stirring constantly.

Season to taste with salt and pepper and reserve. this can be done up to two days in advance. Cut puff pastry to the shape of the pot or dish in which the pot pie will be served, one piece of puff dough for each serving. We serve the pot pies in small copper pots which work very well. Our puff pastry is made in house, but decent-quality frozen puff pastry is widely available. Follow package instructions to cook the puff dough before baking for a better appearance.

Bake the puff dough until golden and reserve. Heat the mushroom filling through and place in preheated serving dishes. Top each with a piece of cooked puff dough and finish in a 450°F oven 3-5 minutes. Serve immediately. Appetizers for 4.

**PANEVINO RISTORANTE—  
EMBASSY SUITES HOTEL**  
TIM BUMA

### Rotolini Di Mozzarella con Prosciutto

(Fresh mozzarella rolled with Prosciutto, red pepper, and asparagus)

SERVES 4

- 1 lb fresh mozzarella
- 2 oz Prosciutto, thinly sliced
- 1 red pepper
- 4 pencil asparagus

- 3 oz extra virgin olive oil
- 1 oz fresh basil
- 1 clove garlic
- salt and white pepper, to taste

Rub olive oil on the red pepper and roast in oven until lightly browned. Let cool. Peel and seed the pepper. Cut into strips.

Blanch the asparagus.

Chop the mozzarella into cubes and place in a mixing bowl. Soak with hot water and knead until there is a single clump of cheese. It should have a dough-like consistency. If the water needs to be changed, replace with more hot water. Flatten the cheese into a rectangle, about a half-inch thick. Lay flat on a board and lay out prosciutto on the bottom three-fourths of the rectangle.

Place red pepper strips and asparagus about an inch from bottom. Roll up the cheese into a tight roll, keeping the vegetables in the center as much as possible. Place in refrigerator. In a blender, mix together the oil, basil, garlic. Add salt and white pepper to taste.

When the cheese is set, slice into half-inch rounds and arrange on a plate. Drizzle with basil oil.



**PAOLO'S  
STEVEN ROBERTS**

### Lamb Sausage and Sweet Potato Agnolotti with Roasted Corn, Fennel, and Mango Relish

SERVES 8

- 4 medium sweet potatoes
- 1 cup Ricotta cheese (whole milk)
- 1 Tbs pure honey
- 4 oz whole butter (room temperature)
- 2 Tbs milk
- 6 oz cooked spinach
- 1 Tbs minced scallions

- 8 oz cooked spicy lamb sausage, ground
- 2 packages 8-inch roll wrappers
- salt and course-ground pepper, to taste

#### Relish

- 2 cups fresh corn kernels, roasted
- 1½ cups fresh fennel, diced small
- 1 cup ripe mango-peeled, seeded and diced small
- 1 small red onion, minced
- 2 Tbs fresh cilantro, chopped
- ½ cup red bell pepper, diced small
- 1½ cups olive oil
- 2 Tbs champagne vinegar
- 1 Tbs lemon juice
- 3 Tbs pure honey
- salt and cayenne pepper, to taste

Oil and cook whole sweet potatoes until soft. Cool and peel, then puree potatoes with the Ricotta. Add soft butter, honey, milk, and seasoning. Fold in scallions and cooked sausage. Set aside.

Lay egg roll wrappers on a flat surface and brush with egg wash. Place 2 ounces of potato filling and a small amount of cooked spinach in the center of wrapper. Fold like a letter (a third over the middle then the other third over the middle) Fold the empty sides over onto the filled center. Place in individual layers on parchment paper on a cookie sheet pan and refrigerate until service.

For the relish, whisk together olive oil, vinegar, honey, lemon juice, and seasoning. Set aside. Fold cooked corn and remaining ingredients into oil mixture.

#### ASSEMBLE

Fry or poach agnolottis until warmed throughout. Place warmed or room-temperature relish on a large serving platter and place agnolottis on top of the relish. Place some of the baby lettuce in the center of the platter and garnish if desired.



**PERRY'S RESTAURANT**  
NEAL LANGERMANN

## Smoked Gazpacho

### Base

- 1 medium onion
- 2 garlic cloves
- $\frac{1}{8}$  cup coriander seeds, ground
- $\frac{1}{8}$  cup fennel seeds, ground
- 12 yellow tomatoes
- 1 lemon, juiced
- hot sauce and salt, to taste

Sweat onions and garlic until softened. Grind coriander and fennel in spice grinder; add remaining ingredients and simmer on low heat. Blend to finish the base.

### Body

- 1 cucumber, peeled and seeded, fine dice
- 2 tomatoes, fine dice
- 1 each red and yellow bell pepper, seeded, fine dice
- 1 mango, ripe, fine dice
- $\frac{1}{2}$  cup cilantro, chopped

On a stove-top smoker, smoke the vegetables that make up the body. Add to base. Add mango and cilantro.



**PETITTO'S RISTORANTE**  
D' ITALIA  
CARLOS VIVILLA

## Pappardella con Pollo

SERVES 4

- 1 lb fresh pappardella
- 1 lb boneless chicken breast
- 2 oz prosciutto
- 2 oz sweet butter
- 6 oz heavy cream
- 2 tsp dry white wine
- 2 oz oyster mushrooms
- 3 leaves fresh sage
- 6 leaves fresh tarragon
- 6 leaves fresh oregano
- 3 leaves fresh lemon mint

### 2 bulbs shallots, sliced

In a large pot, boil water for pasta.

Pound chicken breasts and fry with a little oil, 3 minutes on each side. Cut chicken breasts into 1-inch cubes. In a medium frying pan, add the butter, shallots, prosciutto, mushrooms, fresh herbs, and spices. Sauté for 2 minutes.

Add the wine and heavy cream and sauté for 2 minutes. Cook pasta in boiling water for 2 minutes. Drain and add to frying pan. Toss and serve.

**RED SAGE**  
CHRIS SWINYARD

## Cajeta Tart

### Praline

- $\frac{1}{2}$  cup pecans
- 1 cup sugar
- $\frac{1}{3}$  cup water
- juice of  $\frac{1}{2}$  lemon

Preheat oven to 350°F. Place pecans on well-greased or sprayed cookie sheet. Toast pecans lightly in oven for 15 minutes. Meanwhile, cook sugar with water and lemon juice until golden brown. Wash down the sides of a pot frequently with a pastry brush dipped in water to prevent sugar crystals from forming. Pour syrup over pecans and set aside. When cool, cut praline into small pieces with a knife and then crush with a rolling pin or grind with a food processor to a fine meal.

### Custard

- 1 cup heavy cream
- 1 cup milk
- 7 eggs
- $\frac{1}{4}$  tsp salt
- $1\frac{1}{2}$  cups Cajeta Caramel
- $\frac{3}{8}$  cups sugar
- 1 tsp vanilla extract
- 1 prebaked tart shell

Preheat oven the 325°F. Combine and mix the custard ingredients, and strain into a saucepan. Heat until thickened, stirring constantly with a whisk. Pour the thickened custard into a prebaked tart shell, which has been placed on a papered baking sheet. Place tart shell in oven. Do not let the custard boil. Bake for

20 minutes or until the custard is softly set. The custard will firm as it cools.

### Ibarra Layer

- 10 Tbs Ibarra chocolate
- 3 Tbs bittersweet chocolate
- $\frac{1}{2}$  cup heavy cream

Chop chocolate into pea-size pieces and place in a small mixing bowl. Heat  $\frac{1}{3}$ -cup cream to boiling and pour over chocolate, stirring only to cover all of the chocolate with cream. Once the chocolate has melted, stir vigorously to incorporate the cream and chocolate to a smooth, silky consistency.

If the mixture is still grainy, as is characteristic of Ibarra chocolate, return to a double boiler and stir until smooth or blend in a food processor. Let cool (a bowl of ice water under the chocolate will speed the cooling process) until the chocolate has the consistency of frosting and can be spread on top of the cooled custard. Refrigerate.

### Cajeta Whipped Cream

- $1\frac{1}{2}$  cups heavy cream
- $\frac{1}{4}$  cup Cajeta caramel
- 3 Tbs sugar
- $\frac{1}{2}$  tsp vanilla extract

Whip  $1\frac{1}{2}$  cups cream until soft peaks form and then add Cajeta Caramel, 3 tablespoons sugar, and vanilla. Whip until stiff peaks appear.

Put Cajeta whipping cream in a pastry bag with a large star tip, and pipe attractive design—for example, shells around the perimeter of the tart. Refrigerate. To serve, garnish with pecan praline.

#### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**THE ROOF TERRACE  
DINING ROOM—JOHN F.  
KENNEDY CENTER FOR  
THE PERFORMING ARTS**  
MAX-PHILLIPPE KNOEPFEL

## Free Range Chicken and Green Apple Sausage, Maple-Mustard Sauce

**SERVES 4**

- 1 lb chicken breast and dark meat (leg or thigh)
- 1 large green apple, diced very small
- 1 pinch fresh sage and rosemary, chopped fine
- 1 oz brandy
- 2 oz heavy cream
- 1 slice white bread (crust removed, cut up)
- 1 pinch poultry seasoning and salt

### Sauce

- ½ cup maple syrup
- 2 Tbs Dijon mustard

Preheat oven to 375°F. In medium stock pot, bring 2 quarts of water to simmer. Chop breast meat into large (1-inch) chunks. Dice dark meat into small cubes.

In food processor, combine chicken (breast meat only), brandy, herbs, bread, and seasoning. Puree until smooth. Add cream. Puree 20 more seconds.

● **COORSERV**  
● **ENTREES**  
● **APPETIZER/SIDES**  
● **SALADS**  
● **SOUPS**  
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● **SOUPS**  
● **DESSERTS**  
In a large bowl, combine chicken, mixture, dark meat, and apples. Mix together with spoon.

Lay a 12x12-inch piece of plastic wrap on work surface. Lay out chicken mixture along one edge of wrap leaving 2-inch space on both ends. Roll wrap tightly around mixture, twist ends, and tie into knots. Make rest of mixture into rolls (2 or 3 total). Drop rolls into water to poach, for about 5–6 minutes. Remove from water, let rest about 5–10 minutes. Remove carefully from wrap.

Place sausage on lightly greased baking pan. Roast in oven for 10 minutes. Slice when warm. Mix mustard and syrup together and spoon over sausage

**THE RIVER CLUB**  
FRANK RUTA

## Soft Shell Crabs with Basil Oil, Pine Nuts, Treviso, and New Potatoes

**SERVES 4**

- 4 soft-shell crabs, cleaned
- 2 small heads treviso (or 1 small head of radicchio), leaves separated and washed

Heat a large skillet that accommodates the crabs in one layer. Add a tablespoon of oil and the crabs, shell side down. Sauté over medium-high heat for 2–3 minutes until golden brown. Turn, season, and lower heat to medium. Cover each crab with a spoonful of the pine nut mixture. Scatter the treviso among the crabs without smothering them. Place the pan in the oven for 3–4 minutes to crisp the pine nuts and cook the treviso.

### Basil Oil

- 4 oz fresh basil leaves
- 1 cup olive oil, chilled
- 1 clove garlic, finely minced
- 2 Tbs extra virgin olive oil
- 2 tsp lemon juice
- salt and pepper
- 2 Tbs grated Reggiano cheese

Bring a large pot of water to boil. Immerse the basil leaves and cook at a rapid boil for 10 seconds. Immediately remove and rewash under cold water—drain and squeeze dry. Refrigerate until cold and puree in a blender with oil. Season with extra olive oil, lemon juice, salt, pepper, and cheese. Store in an air-tight container in the refrigerator until ready to use.

### Pine Nuts

- ½ cup pine nuts
- 1 small clove garlic
- 1 anchovy fillet
- extra virgin olive oil

Toast the pine nuts in a 350°F oven until evenly golden. Allow to cool completely. Place in a processor and pulse until it is a medium-smooth paste. Add the anchovy, garlic, olive oil, salt, and pepper. Pulse the processor only a second longer

until all the ingredients are mixed. Store covered in the refrigerator.

### Treviso

If using the treviso, trim the root-end, leaving the hard part intact—wash in clean water two or three times to remove any grit. If using radicchio, separate the leaves and wash well. In any case, drain well on a towel, place in a bowl, and marinate with extra virgin olive oil, lemon juice, salt, and pepper. Keep in the refrigerator until ready to use (should marinate for 1–2 hours).

### Potatoes

- 12 small new potatoes
- 2 quarts fish fumet

If desired, the potatoes can be peeled. If not, just wash well and cut in half. Place in a pot, cover with the fish fumet, season with salt, and cook until tender. Drain immediately and set aside until ready for use.

### ASSEMBLE

Preheat the oven to 400°F. Warm the potatoes in the basil mixture to sufficiently coat them and correct seasonings.

Divide the treviso among 4 serving plates, top with some potatoes. Spoon around some basil oil, finally adding the topped crabs.

**701 RESTAURANT AND BAR**  
PASQUALE INGENITO

## Chocolate Raspberry Marquise

- 2½ lbs semi-sweet chocolate
- 1½ lbs milk chocolate
- 2 lbs butter (melted)
- 20 egg yolks
- 20 egg whites

Melt chocolate and butter, fold whipped yolks, fold in semi-whipped whites. Pour into 12-inch cake ring or loaf pan.

Alternate layers of chocolate sponge cake and raspberry jam mixed with fresh raspberries. Do this 3 times. Serve in raspberry puree.



**SFUZZI**  
RICK MICHENER

## Balsamic Caramelized Pork on Orzo, Shredded Provolone, and Kalamata Olive Salad

**SERVES 4**

**2 lbs pork loin, trimmed**

In very hot cast iron or heavy skillet, sear and caramelize pork loin over high heat on all sides. Finish in 375°F oven for 10 minutes. Rest and slice, toss lightly with reserved marinade, and serve over orzo salad on scallion/raddichio julienne.

### Marinade

**½ cup Balsamic vinegar**  
**¼ cup olive oil**  
**¼ cup lemon juice**  
**2 tsp Tabasco**  
**2 Tbs roasted garlic, smashed**  
**3 sprigs fresh rosemary**

Whisk together Balsamic vinegar, lemon juice, olive oil, Tabasco. Add roasted garlic, salt, and pepper. Sweat rosemary over low flame and add to above mixture. Pour mixture over pork and refrigerate for 24 hours.

### Orzo Salad

**½ lb orzo**  
**1 pinch saffron thread**  
**2 cups pitted Kalamata olives**  
**1 cup aged Provolone, shredded**  
**2 oz olive oil**  
**4 oz lemon juice**  
**2 oz sherry wine vinegar**  
**½ bunch parsley, chopped**  
**1 cup diced tomato**  
**raddichio and scallions, julienne**

Cook orzo in saffron stock. Cool and toss lightly with olive oil. Shred provolone very fine and toss into orzo. Add chopped parsley, tomatoes, and olives. Whisk together sherry vinegar, olive oil, and lemon juice. Season and add to pasta. Refrigerate 4–5 hours for flavors to infuse.

**SUSHI-KO**  
KAZUHIRO OKOCHI

## Tuna Tartare

**SERVES 4**

**1½ lbs fresh tuna**  
**2 Tbs scallions, chopped fine**  
**1 Tbs sesame seeds, roasted**

### SAUCE

**2½ Tbs soy sauce**  
**¾ Tbs mirin (sweet sake)**  
**1½ Tbs sesame oil**  
**½ Tbs spicy bean paste**  
**½ Tbs sugar**

Chop fresh tuna and toss with scallions and roasted sesame seeds. Mix with 4 tablespoons of the sauce just before serving.

**THE TABARD INN**  
**RESTAURANT**  
LINDA TOIER

## Ham and Apricot Dolmas

**MAKES 36 DOLMAS**

**3 dozen grape leaves**  
**1½ cup Basmati rice**  
**½ cup toasted almonds, chopped**  
**½ cup dried apricots, chopped**  
**1 cup smoked ham, diced**  
**2 Tbs fresh oregano, chopped**  
**½ cup yellow onion, chopped**  
**1 tsp fresh garlic, chopped**  
**1 cup marsala wine**  
**salt and black pepper, to taste**  
**3 cups chicken stock**

Sauté the onion and garlic in a little olive oil, then add the rice and sauté until the rice is coated with oil. Add the Marsala and cook until the wine is mostly absorbed; take off the stove and put in a bowl to cool. While the rice cools, separate the grape leaves and soak in cold water.

Mix the chopped almonds, apricots, ham, and oregano with the cool rice and season to taste. The mixture should be a little sticky.

Lay the grape leaves on a table—stem side toward the bottom and the bottom of the leaf facing up. Put a tablespoon

of mixture on each leaf just slightly lower than center. Fold the stem up first, then fold the sides in, and roll tightly. Pack dolmas into a vegetable steamer vertically. Bring the chicken stock to light simmer and submerge dolmas. Cook for 20 minutes, remove from the stock and cool in refrigerator. Reduce the stock to a glaze and flavor with apricot brandy. Serve at room temperature.

TABERNA DEL  
**ALABARDERO**

**TABERNA DEL**  
**ALABARDERO**  
JOSU ZUBIKARAI

## Paella

**SERVES 8**

**1 dozen clams and/or mussels**  
**1 lb prawns**  
**1 small chicken or rabbit**  
**(2–3 pounds)**  
**8 oz pork loin cut in cubes**  
**½ cup olive oil**  
**3 cloves of garlic**  
**1 small onion, minced**  
**2 green peppers, cut in strips**  
**8 oz squid, cut in rings**  
**2 large tomatoes, peeled,**  
**seeded, and chopped**  
**½ lb rice**  
**1 quart chicken broth,**  
**very hot or boiling**  
**½ Tbs paprika**  
**2 tsp salt**  
**1 small red pimento**  
**4 oz cooked peas**  
**1 tsp saffron**

Clean the clams or mussels and steam them open. Remove half-shell and discard, setting aside the clams on the shell. Strain and reserve the liquid in which they cooked. Peel the prawns, saving several of them unpeeled for garnish. Cook them in a little water, adding the other shells. Strain and reserve the liquid. Cut the chicken into serving pieces. (The bony pieces can be cooked in water to make a stock for cooking the paella.)

In the paella pan, heat half the oil and toast the 2 cloves of garlic. Remove them

and set aside. In the same oil, slowly brown the chicken pieces with the cubes of pork turning them often. Remove them to a dish when nicely browned. Now, add the minced onion and chopped peppers to the oil. Sauté a few minutes, then add the rings of squid and sauté. Add the tomatoes and raise the heat to high so that they fry in the oil. Add remaining oil at this point so that mixture doesn't stick.

Add the rice and cook briefly, stirring so that the grains become slightly opaque. Combine the reserve cooking liquids and heat them. Add to the rice with the chicken and pork and continue cooking on a high heat. With a mortar or blender, crush the fried garlic with saffron, peppercorns, paprika, 1 clove raw garlic, and salt. Dilute in a little of the liquid from the pan or in a little white wine and add to the paella.

Stir it well until mixed. Now turn down the heat and let the paella continue cooking. Decorate the top with the reserved clams and mussels, cooked prawns, strips of thin pimentos, and cooked peas. Shake pan to prevent rive from sticking and let cook for 18 minutes. Remove from heat and let the paella sit for 10 minutes before serving. Serve with quartered lemons to be squeezed over the rice, chicken, and shellfish.

**TUNNICLIFF'S AMERICAN RESTAURANT**  
JEFFREY POLMER

**Fais-Dodo Dumplings**

MAKES 40 DUMPLINGS

**Dumpling Wrappers**

- 3 cups flour
- ¾ cups water

Mix flour and water together, work dough until very stiff. Roll out dough to a thin rectangle. Cut out forty 3-inch circles from the dough. (Instead of making the wrappers, you can buy pre-made round dumpling skins.)

**Filling**

- 1½ lbs crawfish meat
- 1 Tbs ginger, finely minced
- 1 Tbs sherry
- 1 egg
- 4 cloves garlic, finely ground

- 2 Tbs cilantro
- 1 stem of lemon grass, finely chopped
- 4 small red peppers, finely ground
- 1 carrot, grated
- 2 cups cabbage, fine julienne
- 1 cup juicai (Chinese scallion-or green onion), fine julienne
- 1 cup reconstituted cloud ears (Chinese mushrooms), finely chopped
- salt and Szechuan pepper, to taste
- 1 cup stock for steaming

Chop 1 pound of the crawfish into small pieces and reduce the rest into a paste. Combine all ingredients well and refrigerate for 1 hour.

Place 1 heaping teaspoon of filling in the middle of each dough circle, fold over to form a half moon and pinch to seal each dumpling.

In batches, sauté dumplings in 1 tablespoon oil until bottoms are golden brown.

Evenly combine water from hydrating mushrooms and chicken stock to make 1 cup. Add stock, cover, and steam for 3 minutes.

**Dipping Sauce**

- 1 Tbs oil
- 7 small red peppers
- 1 Tbs mirin
- 1 Tbs soy
- 2 Tbs rice wine vinegar
- 4 Tbs hoisin sauce
- 2 Tbs sesame oil
- 1 Tbs brown sugar

Sauté peppers in oil until black and smoking. Let cool, then add the remaining ingredients.

**VIDALIA**  
JEFF BUBEN

**Vidalia's Potato, Goat Cheese, and Caramelized Onion Tartlet with Smoked Tomato Oil and Fresh Basil**

SERVES 8

- 1 blind-baked 9-inch pie shell
- 1½ cups goat cheese, crumbled
- 1 cup cooked potatoes, diced
- 1 cup caramelized onions, diced
- ¼ cup caramelized onions, pureed
- ½ cup walnuts, minced

Mix walnuts and onion puree, spread on the bottom of the tart shell. Mix together potatoes, goat cheese, and diced onions. Fill the shell and drizzle with olive oil. Bake at 350°F for 12 minutes until brown on top. Cut into 8 pieces.

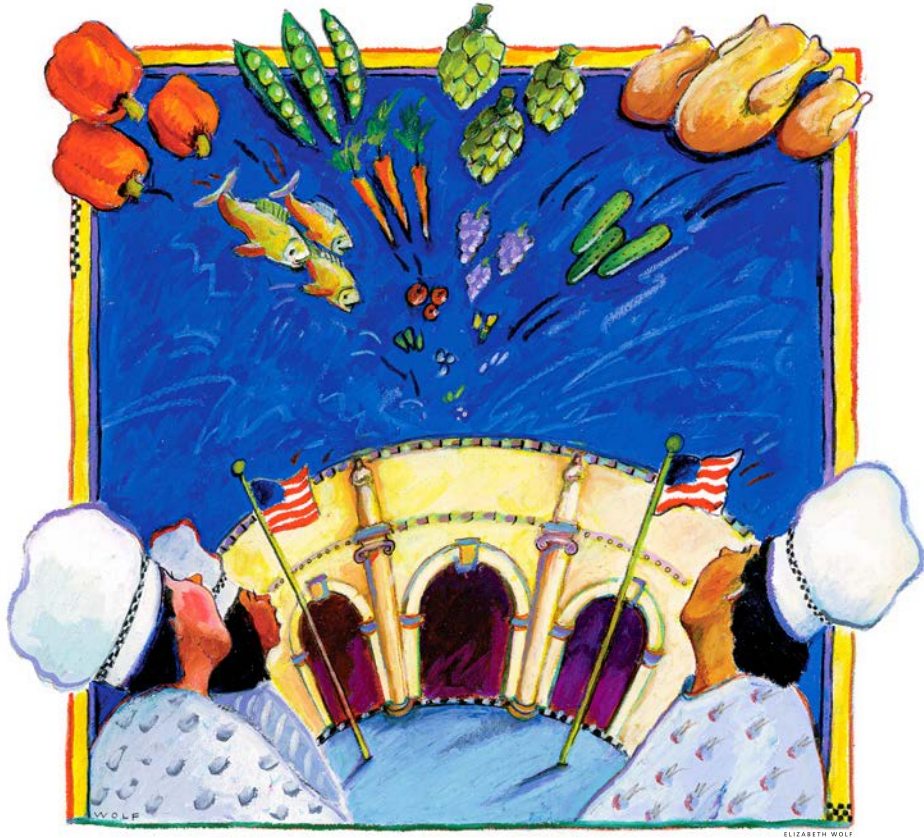
**Smoked Tomato Oil**

- 4 ripe tomatoes, peeled and quartered

Set up a pot smoker and smoke approximately 8 minutes. Transfer to a blender and slowly add 1½ cups peanut oil. Drizzle tart with tomato oil and then sprinkle with chopped fresh basil. Season with salt and pepper to taste.



AMERICAN EXPRESS PRESENTS SHARE OUR STRENGTH'S



# Taste of the Nation 1995

WASHINGTON, D.C.

Sponsored locally by Godiva Liqueur



# 1995 Taste of the Nation

**BISTRO—ANA HOTEL**  
TIMOTHY DEAN

## Lobster and Polenta Croustillant with Red Wine Sauce

**SERVES 6**

- 1 lb lobster
- 16 Tbs butter
- 4 lbs polenta
- 1 cup parmesan cheese, grated
- 1 lb phyllo dough
- salt and pepper, to taste
- 2 quarts heavy cream

Poach lobster in a “Court Bouillon” for 5–7 minutes, or until done. Remove and shock in ice water. Once lobster is cool, remove from shell and dice into small pieces.

Boil heavy cream. Add polenta and whisk. Add butter and parmesan. Add salt and pepper to taste once polenta absorbs the cream. Let cool.

Once lobster and polenta have cooled, add lobster to polenta in a large mixing bowl. With both hands, make small balls and wrap with phyllo dough. Fry until golden brown. Remove from oil and serve with red wine sauce.

### Red Wine Sauce

- 2 Tbs olive oil
- 2 oz leeks, sliced
- 3 lobster heads
- 2 oz carrots, chopped
- 1 bottle red wine
- 2 oz squid ink
- stalk celery
- 1 pint demi-glaze

Heat olive oil in large sauce pot. Take lobster heads, cut in half, and place in sauce pot. Once heads turn red, add celery, leeks, and carrots. Sweat vegetables for approximately 10 minutes. Add squid ink and red wine, and bring to a boil. Cook until wine has reduced. Add demi-glaze and reduce for 15 minutes longer.

Strain. Spoon about 2 ounces of sauce over each lobster/polenta serving.



**FEDORA CAFE**  
GORDON CARRICO

## Sautéed Shrimp and Bay Scallops with Gingered Rum Butter

**SERVES 4**

- 12 oz shrimp, broken
- 12 oz bay scallops
- 4 Tbs shallots, chopped
- 4 tsp fresh ginger root, peeled and minced
- 4 oz dark rum
- 1 cup heavy cream
- 4 oz sweet butter, softened
- 1 lb prepared curry rice
- 12 oz mango relish
- 4 oz olive oil

In a hot sauté pan, add the olive oil and heat over high flame. Add the shrimp pieces and bay scallops and brown on both sides. Add the shallots and fresh ginger and quickly sauté.

Deglaze the sauté pan with dark rum and reduce by half. Add the heavy cream and reduce by half. Add the softened butter an ounce at a time and incorporate the butter with a wire whisk.

Divide the prepared rice between four plates. Spoon the shrimp and scallops over the prepared rice. Cover the shrimp and scallops with the remaining butter sauce.

Garnish the dish with the prepared mango relish.

### Curry Rice

- 1 cup long grain rice
- 5½ cups hot chicken stock
- ½ cup yellow onion, chopped
- 2 oz olive oil
- ½ tsp curry powder
- salt and pepper, to taste

Heat the olive oil in a heavy-bottomed sauce pot over medium heat. Add the onions and sauté until they are translucent. Add the rice and stir to coat all of the grains with oil. Add the chicken stock and curry and stir once.

Bring the mixture to a simmer and stir once. Cover the pot and allow the rice to cook until all of the liquid has been absorbed. Season with salt and pepper to taste. Cover and hold for service.

### Mango Relish

- 2 mangoes, peeled, small diced, slightly under-ripe
- 1 vine-ripened tomato, small diced, peeled, seeded
- 4 green onions, chopped
- ½ cup red onion, small dice
- ¼ cup fresh cilantro, chopped
- 1 Tbs fresh lime juice
- 2 Tbs olive oil
- salt and cayenne pepper, to taste

In a stainless steel bowl, combine all of the ingredients except the lime juice and olive oil.

In a separate stainless steel bowl, whisk together the olive oil and lime juice.

Combine the lime-oil mixture with the rest of the ingredients and mix with a rubber spatula. Season to taste with salt and cayenne pepper. Cover and hold at room temperature for service.



**FELIX RESTAURANT**  
RICHARD POYE

## Portobello & Roasted Bell Pepper Spring Roll

**MAKES 10 ROLLS**

**2 portobello mushrooms**  
**2 red bell peppers**  
**10 spring roll wrappers**  
**1 egg, beaten**

Toss portobellos in the marinade and set aside for 30 minutes. Pour off excess marinade, and set aside for use in the filling.

Place mushrooms on a lightly oiled sheet tray and place in a 350°F preheated oven. Roast mushrooms until they are cooked through, about 25 minutes. Rotate tray once. Cut mushrooms into half-inch-wide strips. Roast peppers and also cut them into half-inch-wide strips.

To make the spring roll, place a wrapper flat on a clean surface, in a diamond shape. Lay filling a little off-center on the wrapper. Place one strip of pepper and mushroom on the filling. Fold the closest corner over the filling, then fold the two side corners in over the filling. Brush the 4th corner with the egg wash, and roll tightly and seal. Fry in canola oil at 325°F until golden brown.

### Marinade for Mushrooms

**½ oz fresh ginger, chopped**  
**1 clove garlic, chopped**  
**1 scallion, chopped**  
**1 Tbs canola oil**  
**½ Tbs sesame oil**  
**1 Tbs sweet soy sauce**  
**1 Tbs soy sauce**

Blend all the ingredients well.

### Roasted Bell Peppers

**2 red bell peppers**

Preheat oven to 500°F. Lightly oil sheet tray with pan coating. Set two whole bell peppers on the tray and place in the oven. Allow the skin of the peppers to turn brown and slightly blister. Take peppers out of the oven, place in a large stainless steel bowl, and pour in

a couple ounces of water. Cover tightly with plastic wrap and allow to cool. The skin of the peppers should now be easy to remove. Also, remove the seeds.

### Spring Roll Filling

**3 carrots, peeled, julienned**  
**2 red onions, peeled, julienned**  
**1 oz fresh ginger, peeled, chopped**  
**½ oz fresh garlic, chopped**  
**1 bunch scallions, chopped**  
**2 oz canola oil**  
**¾ oz sesame oil**  
**2½ oz sweet soy sauce**  
**2 oz soy sauce**  
**salt and pepper, to taste**  
**½ bunch cilantro, chopped**  
**excess marinade from portobellos**

Place sesame oil and canola oil in a hot wok. Add carrot, onions, ginger, garlic, and scallions. Season with salt and pepper. Add soy sauces, cilantro, and excess marinade. Stir-fry all vegetables until they are tender. Cool on a sheet tray, and then drain excess liquid.

**GALILEO**  
ROBERTO DONNA

## Risotto with White Truffle Aroma Topped with a Small Artichoke and Rabbit Sausage

**SERVES 4**

**4 rabbit sausages**  
**¼ cup fresh rosemary, chopped**  
**¼ cup fresh sage, chopped**  
**¼ cup fresh thyme**  
**4 Tbs olive oil**

Marinate the sausage with herbs and olive oil and refrigerate.

### ASSEMBLE

Place a portion of the risotto in a bowl with a spoon of the artichoke ragout in the middle. Decorate with one sausage cut in half.

### Artichoke Ragout

**8 oz artichoke bottoms, eighth-inch cubed, boiled**  
**3 oz shallots, chopped**  
**2 oz garlic cloves**

**½ cup olive oil**

**1 oz chopped parsley and basil mixed together**

**1 cup veal glace**

Slowly cook the shallots in olive oil with garlic cloves that have been smashed. Remove the garlic when it turns a golden color. Add the cooked artichokes and salt and pepper. Sauté until the artichokes begin to change color. Add the veal glace and let it cook for two minutes. Add the herbs and keep the ragout warm and on the side.

### Rice

**12 oz Carnaroli Italian rice**  
**1 tsp truffled olive oil**  
**2 oz white onions, chopped**  
**3 oz parmesan cheese, grated**  
**1 cup dry white wine**  
**2 oz butter**  
**1 cup white chicken or veal stock**  
**4 Tbs olive oil**

Cook the onions in olive oil. As they turn translucent, add the rice and let it toast for two minutes. Add the white wine and let it reduce completely. Finish cooking gradually adding the stock until it is absorbed. After 14 minutes remove the rice from the fire and add the cheese, butter, and truffle oil. Mix it very well.

**GEORGIA BROWN'S**  
TERRELL DANLEY

## Grilled Chicken & Cornbread Sausage with Smoked Chicken Grit Cake

**SERVES 4**

### Chicken & Cornbread Sausage

**1½ lbs chicken breast, boneless, skinless, chopped**  
**1 cup cooked cornbread, crumbled**  
**3 Tbs parsley, chopped**  
**1 Tbs garlic powder**  
**1 Tbs onion powder**  
**1 Tbs coriander seed, toasted and crushed**  
**1 Tbs ground sage**  
**1 Tbs salt**  
**1 tsp black pepper, crushed**

- 1 tsp cayenne pepper
- 1 rope sausage casing
- 4 cups chicken stock

Combine chicken, cornbread, and spices. Allow mixture to sit for at least 6 hours. Using a coarse grinding plate, grind mixture into sausage casing and twist into links (if casing is unavailable, mixture may be ground and formed into patties).

Poach in simmering chicken stock until the sausage reaches an internal temperature of 150°F. Remove sausage from stock and shock in ice water. Grill sausage when ready to serve.

### Smoked Chicken Grit Cake

- 3 pints milk
- 2 Tbs butter
- 1 pint grits, coarsely ground
- 2 cups smoked chicken breast, chopped
- 1 cup Asiago cheese, grated
- ¼ cup parsley, chopped
- salt and pepper, to taste
- 1 Tbs peanut oil

In a heavy-gauge sauce pot, combine milk and butter. Bring to a boil. Using a whisk, stir grits into boiling liquid and reduce heat. Cook grits for approximately 30 minutes, stirring constantly. When grits are tender, remove from heat, and add chicken, cheese, and parsley. Season with salt and pepper, and spread grit mixture onto a greased cookie sheet.

Refrigerate for 2-4 hours, or until mixture is completely firm.

When firm, cut grit into squares or circles. In a sauté pan, heat 1 tablespoon of peanut oil. Place grit cake in hot pan and sauté both sides until brown and warmed through. Keep warm until ready to serve.

### Sauce

- 2 Tbs peanut oil
- 2 Tbs all-purpose flour
- 1 lb smoked chicken bones
- ¼ cup dry white wine
- 2 oz onion, chopped
- 1½ cups chicken stock
- 1 oz celery, chopped
- salt and pepper, to taste
- 1 oz carrot, chopped

Heat oil in sauce pot. Add chicken bones, onion, carrot, and celery. Sauté until vegetables begin to brown. Dust with flour, and stir. Add white wine, and cook until mixture becomes “pasty.” Add chicken stock and bring to a boil. Lower to a simmer, and cook for approximately 30 minutes, skimming the sauce constantly. Strain the sauce, and season to taste.

## Calamari Stuffed with Broccoli Rabe, Served with Tomato and White Polenta

SERVES 6

### Polenta

- ½ lb polenta

Boil 6½ cups of water containing a drop of olive oil and salt to taste. Add polenta and stir until desired consistency is reached.

Allow to simmer for 40 minutes (stir every 3-4 minutes). Polenta will be ready when a slight crust forms at the bottom of the pan.

### Stuffing

- calamari heads, finely chopped
- 5 oz white bread
- 4 oz Sopressata
- 1 lb broccoli rabe
- 2 oz Pecorino cheese
- 2 sprigs parsley, chopped
- 1 sprig cilantro, chopped

Separate calamari heads from tentacle bodies and reserve bodies for stuffing. Chop the reserved calamari heads finely, and sauté with olive oil, two cloves of chopped garlic, and 4 ounces of Sopressata for 4 minutes.

Blanch the broccoli rabe in hot water for 2 minutes. When blanched, chop finely and put in a pan with the chopped calamari heads and cook for an additional 3 minutes. Allow to cool. Dunk the bread in cold water. Squeeze excess water from bread, and add to mixture. Add the Pecorino cheese, cilantro, and most of the chopped parsley to the dish, and mix.

### Calamari

- 1 lb calamari with tentacles and heads
- 2 cups white wine, dry
- 12 oz Italian plum tomatoes
- 5 cloves garlic, sliced
- 1 cup olive oil
- 1 pinch pepper and salt

Stuff calamari bodies with stuffing mixture and close ends with toothpicks. Place olive oil and garlic in an oven-safe sauté pan. Heat until garlic begins to brown. Add plum tomatoes, salt, pepper, and white wine. Carefully add stuffed calamari. Cover and place in a preheated 450°F oven for 20 minutes.

### ASSEMBLE

Place 1 heaping spoonful of polenta on a plate, top with stuffed calamari mixture, and decorate with the rest of the chopped parsley.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



**THE HAY-ADAMS**  
MARTIN SAYLOR

## Jerusalem Artichoke Soup with Garlic Ribbed Croutons

### Soup

2 lbs Jerusalem artichokes  
3 cloves garlic, minced  
3 Tbs lemon juice  
2 quarts chicken or vegetable stock  
2 Tbs unsalted butter  
1 large onion, peeled and sliced  
1½ cups heavy cream  
1 Tbs lemon juice  
salt and pepper, to taste  
2 tsp chives, minced

Peel the Jerusalem artichokes and cut into pieces. Place in a bowl of water with the 3 tablespoons lemon juice. Melt the butter in a large pot and add the sliced onion. Cook for 7 minutes, add the minced garlic and cook another minute. Drain the artichokes and add to the pot along with the stock. Bring to a boil, then lower heat to simmer and cook 30 minutes. Season with salt and pepper. Puree in a blender until smooth. Return to pot.

Add the cream and 1 tablespoon lemon juice to the soup. Warm gently and season with salt and pepper.

Serve in shallow bowls garnishing with chives and garlic croutons.

### Croutons

half sourdough baguette,  
½-inch diagonal slices  
1½ Tbs vegetable oil  
1 clove garlic, halved

Brush the baguette slices with oil and bake 5 minutes or until lightly browned. Rub each toast with the halved garlic clove on one side.

## Portobello Mushroom In Puff Pastry

SERVES 4

4 portobello mushrooms,  
peeled and stemmed  
egg wash  
puff pastry sheet  
1 flour tortilla

### Mushroom Marinade

½ cup balsamic vinegar  
2 cloves garlic, crushed  
bay leaf  
1 cup extra virgin olive oil  
2 sprigs thyme

Marinate the mushrooms 3 hours, or overnight for best flavor. Remove mushrooms from the marinade and grill 5 minutes each side. Cool and cut caps with round cutter.

### Goat Cheese Stuffing

1 cup tomatoes, oven dried  
4 oz goat cheese log  
salt and pepper, to taste  
¼ cup chives, chopped  
2 Tbs black olives, minced

Make the goat cheese stuffing in food processor. Puree the tomatoes first then add the goat cheese. Blend until smooth. Add salt and pepper. Add chives and black olives as garnish. Mix well and place into pastry bag.

### ASSEMBLE

Cut flour tortilla with round cutter into 4 tortilla circles. Divide pastry dough into 4 squares. Place portobello mushroom with the cap down. Pipe goat cheese stuffing into the caps. Place the tortilla circle on top of goat cheese in cap.

Wrap with puff pastry dough and egg wash. Place in freezer for 30 minutes to firm up. Bake at 400°F until golden brown.

**KINKEAD'S**  
BOB KINKEAD

## Salt Cod and Lobster Cakes

SERVES 4

½ lb salt cod  
¼ lb lobster meat (meat  
from a 1-1¼ lb lobster)  
1 cup all-purpose flour  
2 tsp double-acting baking powder  
2 large eggs, lightly beaten  
½ red bell pepper, finely chopped  
3 shallots, minced  
2 scallions, chopped  
½ bunch chives, finely chopped  
¼ tsp freshly ground black pepper  
bread crumbs for coating,  
dried and seasoned  
¼ cup cooking oil  
1 oz butter, unsalted

Soak salt cod in several changes of cold water in a pan overnight in the refrigerator. The water should be almost fresh tasting when completed.

Strain the salt cod and poach in a covered pan for 15 minutes. Drain. Rinse in cold water, cool, and chop coarsely. Coarsely chop the lobster meat. In a mixing bowl, add the cod, lobster, flour, baking powder, and eggs. Mix. Add the red pepper, shallots, scallions, and chives. Mix. Add the ground black pepper and check for salt. Form into small cakes: it should make 16 or so. Dip the cakes into the bread crumbs and let chill a few minutes. In a sauté pan over medium heat, add the oil and butter and sauté the cakes on one side for 3 minutes or so until brown. Turn over and repeat on the other side. Serve immediately.

Serve with tartar sauce and baked beans. To be really authentic, fry 'em in bacon fat.

**LE CAPRICE**  
STÉPHANE LEZLA

**Cake aux Olives**

- 1 cup flour
- ½ cup cooked ham, cubed
- 2 tsp baking powder
- ½ cup bacon, cooked and cubed
- 4 eggs
- 2 oz black olives, pitted
- 5 Tbs butter, softened
- 2 oz walnuts, broken
- ½ cup Gruyere cheese, grated

Sift together flour and baking powder. Stir in eggs, then butter. Fold in cheese, then fold in remaining ingredients. Turn into a greased and floured loaf pan; bake at 350°F for 30 minutes, or until a knife inserted in center comes out clean.



**LA MADELEINE**  
THIERRY JUGNET/  
PATRICK ESQUERRE

**Poulet au Champagne**

SERVES 4

- 1 plump chicken, 3-4 pounds, trussed
- 3 Tbs unsalted butter
- 4 onions, about 2 pounds, chopped
- 1 bay leaf
- 1 tsp fresh thyme
- ½ bottle champagne
- 1 lb Crimini mushrooms
- 1 cup light or whipping cream
- 1 tsp tarragon, chopped fine
- salt and pepper, to taste

Preheat oven to 375°F. Brown chicken in 2 tablespoons of unsalted butter in an oven-safe dish over medium-high heat for about 15 minutes. Remove chicken; add brown onions and add bay leaf and thyme, stirring occasionally. Place chicken back in the pan and sprinkle with champagne. Place in the oven and bake for 1 hour, uncovered.

While chicken is roasting, clean mushrooms, drain, dry, and cut into large pieces. Melt remaining 1 tablespoon of

butter in a skillet and sauté mushrooms for 10 minutes until browned. Remove from skillet and reserve.

Cook chicken until thermometer reads 170°F and juices run clear. Remove chicken from the baking dish. Set aside and keep warm on a serving platter.

Skim off fat and add the pan juices to the skillet. Add cream and reduce until a smooth consistency is obtained. Alternately place the juices, onions, and cream over medium heat to reduce.

**ASSEMBLE**

Season sauce with tarragon at the last moment. Add salt and pepper, if necessary. Pour sauce over the carved chicken and serve.

**MORRISON CLARK INN**  
SUSAN MCCREIGHT LINDBORG

**Creamed Chicken on Chive Biscuits**

SERVES 6

- 1¼ quarts béchamel sauce
- 2 cups roasted chicken meat, diced no larger than a quarter
- 1 cup frozen green peas
- 3 cups diced onion
- 1 lb white mushrooms, sliced
- 1 large red bell pepper, roasted, peeled, and julienned
- 3 oz cooked country ham, julienned
- 1 Tbs fresh thyme, chopped
- salt and white pepper, to taste
- 3 Tbs vegetable oil

In a 4-6 quart sauce pan, heat a tablespoon vegetable oil until shimmering and sauté the mushrooms until light brown. Reserve.

Sauté the onions in the remaining 2 tablespoons of oil until soft and light brown. Add ham, reserved mushrooms, chicken, and béchamel. Heat mixture on low to medium heat until hot. Add peas, red pepper, thyme, salt, and pepper.

**Béchamel Sauce**

- 8 Tbs butter
- 3 Tbs onion, finely diced
- 3 Tbs carrot, finely diced
- 1 Tbs celery, finely diced
- ½ cup flour

- 4 cups whole milk
- bouquet garni (optional)
- pinch of cayenne pepper (optional)
- salt and white pepper, to taste

In a small saucepan, melt the butter over low to medium heat. Add the vegetables and cook for 5 minutes, stirring constantly until the onion turns translucent. Add the flour and cook, stirring constantly, for 2 minutes longer, until the flour smells toasty. (Without vegetables, just cook the flour in the butter for 2 minutes until the flour is combined.)

Add the milk all at once and bring to a simmer while whisking constantly. Whisk until smooth, add the optional bouquet garni, and simmer for 15-20 minutes until it thickens and bubbles. Discard the bouquet garni and season with cayenne, salt, and pepper.

**Biscuits**

- 3 cups all-purpose flour
- ¾ tsp salt
- 1½ Tbs baking powder
- 1½ Tbs sugar
- 6 Tbs cold, unsalted butter, cut in 1-inch pieces
- 2 cups cream (milk or buttermilk can be substituted for less fat)
- 3 Tbs melted butter
- (For chive biscuits add 1 Tbs sliced chives)

Mix all dry ingredients together. Work in cold butter with your fingertips until the butter is the size of oatmeal flakes. Pour cream in and mix with your hands until a dough is formed.

Roll half-inch thick on a lightly floured surface. Cut with a 2-inch cutter. Scraps can be re-rolled.

Place biscuits on a lightly buttered baking sheet. Brush the tops with melted butter. Bake at 350°F for 10-15 minutes until lightly brown.

**ASSEMBLE**

Place two split biscuits on a plate and generously ladle the creamed chicken mixture over them, allowing the sauce to lightly cover the plate.



**THE OCCIDENTAL GRILL**  
JOHN GOULDIN

**Horseradish-Vodka  
Cured Salmon  
Gravalax with Bloody  
Mary Sorbet**

SERVES

**Salmon**

2 sides salmon fillet, skin on  
¾ cup sugar  
½ cup prepared horseradish  
¾ cup kosher salt  
2 Tbs Tabasco  
¼ cup cracked black pepper  
1 cup vodka

Sprinkle a quarter of the curing spice in a shallow pan and place the salmon on it, skin side down. Combine the horseradish and vodka. Rub a tablespoon of Tabasco on each salmon. Coat evenly with horseradish mix. Spread the remaining spice evenly over both fillets. Cover tightly, and refrigerate for 36–48 hours. Remove from liquid, and wipe off spice before slicing thinly. Accompany with petite scoop of Bloody Mary sorbet and minced celery.

**Bloody Mary Sorbet**

46 oz tomato juice  
8 oz vodka  
3 cups simple syrup, chilled  
½ cup lemon juice  
3 Tbs Balsamic vinegar  
1 Tbs black pepper, ground  
1 Tbs Old Bay seasoning  
2 Tbs prepared horseradish  
2 Tbs Worcestershire sauce  
1 Tbs celery seeds, toasted  
1 Tbs Tabasco

Combine all ingredients, and mix well. Place in an ice cream maker, and blend until mix begins to set. Decant to a storage container and freeze. Alternately, the sorbet can be made as a granita, yielding a coarser fluffier texture.

**PAOLO'S**  
ADAM WHITE AND  
CLAUS NIELSEN

**Wild Mushroom  
Pasta with Peas and  
Gorgonzola Cream**

SERVES 4

8 oz wild mushrooms (oyster, shiitake, or mixture) chopped very coarsely  
1 tsp garlic, chopped  
1 Tbs olive oil  
2 oz heavy whipping cream  
½ oz Gorgonzola, crumbled  
½ oz green peas, thawed if frozen  
salt and pepper, to taste  
4 oz pasta (ziti, penne, or mostaccioli)  
1 sprig thyme

Sauté garlic in olive oil until fragrant, about 1 minute. Add mushrooms and sauté until well browned, about 5 minutes. Reduce heat. Add cream and gorgonzola slowly to avoid curdling. Add peas to cream, salt and pepper to taste. Cook pasta al dente, drain, toss in cream mixture. Plate and garnish with thyme sprig.

**701 RESTAURANT AND BAR**  
PASQUALE INGENITO

**Crème Brûlée with  
Burnt Raspberries**

SERVES 4

16 egg yolks  
1 quart half & half  
1 cup sugar  
1 vanilla bean

In a sauce pot, heat the cream, half & half, sugar, and split vanilla bean. When sugar dissolves, add 1 pint of this liquid to the beaten egg yolks to temper, then add the remaining liquid and strain. Pour into four 6-ounce ceramic cups and cook in a water bath at 350°F for 45 minutes to 1 hour. When cool, crown with fresh raspberries. Sprinkle 1 teaspoon of sugar over the berries and caramelize with a kitchen torch.

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AMERICAN EXPRESS AND CALPHALON PRESENT  
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# Taste of the Nation

## 1996



WASHINGTON, D.C.

# 1996 Taste of the Nation

## ARTIE'S

ARTIE'S  
JEFF POTTER

### Artie's Blackberry Peach Dumplings with Red Hot Sauce

SERVES 6

#### Dumplings

- 2 cups flour
- 4 tsp baking powder
- 1 tsp salt
- ¼ cup shortening
- 1 cup less 2 Tbsp milk

#### Red Hot Sauce

- 3 whole ripe peaches, halved and pitted
- 1 cup "Red Hot" candies
- 12 whole blackberries
- 3 cups water
- ¾ cup light brown sugar
- 1½ cups sugar
- 4 oz butter, diced
- 1 Tbs cider vinegar
- 1 Tbs lemon juice

#### Topping

- ½ tsp cinnamon
- ½ tsp allspice
- 3 Tbs butter
- 1 recipe pie pastry

Make pastry. In large bowl, sift together flour, baking powder, and salt. Using pastry blender or 2 knives, cut in shortening. Pour in milk. Using hands, wooden spoon, or stand mixer, knead into smooth dough and refrigerate.

Begin making the sauce by bringing water, red hots, and sugar to a boil. Cook until the candy has melted, then whisk in butter and finish with vinegar. Set aside.

Roll out pastry into large rectangle, score into six squares. Place one peach half in the center of each square and two berries on top of that.

Separately combine brown sugar, spices, and butter in a small bowl and mix together. Spread sugar mix over the top of each peach, then a few drops of lemon juice. Bring the corners of each pastry square up and pinch together (use water if needed).

Place each dumpling in lightly greased baking pan, pour in candy syrup. Bake at 425°F for ten minutes, then reduce heat to 350°F and bake another 15–20 minutes.

## AUSTIN GRILL

AUSTIN GRILL  
JUAN BENITEZ

### Strawberry Pie

#### Crust

- 2 cups unbleached all-purpose flour
- 1 egg yolk
- 2 Tbs sugar
- ¼ tsp vanilla
- ½ tsp salt
- ¼ cup water
- ½ lb butter, chopped

Preheat oven to 400°F. Combine the dry ingredients in a small mixing bowl. Add butter in an electric mixer. Add wet ingredients and continue to mix until a heavy dough consistency is achieved. Refrigerate for 1 hour. Roll it out to ¼-inch thickness and line an 8-inch pie pan. Lower temperature of the oven to 350°F and bake crust until golden.

#### Filling

- 3 pints fresh strawberries, stemmed and washed
- 3 Tbs cornstarch
- 8 strawberries, cut into halves for garnish
- 1 cup sugar
- 1 cup cold water

Take one pint of strawberries and mash them together with the corn starch, cold water, and sugar. Place over low

heat and cook slowly until very thick. Refrigerate until cool and mix with remaining two pints of strawberries.

#### Whipped Cream

- 2 cups heavy whipping cream
- ¼ cup sugar
- 1 tsp vanilla

Using an electric mixer, whip together the cream, sugar, and vanilla until stiff. Fill the pie shell with the strawberry mixture, and top with a thick layer of whipped cream. Add halved strawberries for garnish.

BISTRO TWENTY FIFTEEN  
JIM PAPOVICH

### Crispy Calamari

SERVES 4 AS AN APPETIZER

- 12 oz calamari
- 2½ oz butter
- 12 oz eggplant
- 5 oz flour
- 1½ oz green onions
- ½ oz Old Bay seasoning
- ¾ oz tomato sauce
- ½ Tbs garlic, chopped

Clean and julienne calamari. Dredge in seasoned flour. Deep fry for approximately 3 minutes.

Stew eggplant with tomato sauce and garlic. Place calamari on eggplant base in soup bowl. Garnish with spring onions.

**CELADON RESTAURANT**  
EARLEST BELL

## Breast of Chicken and Garlic-Roasted Eggplant Roulade with Spicy Tomatillo-Anchovy Beurre Blanc

**SERVES 4**

- 1 eggplant, cut longways in ¼-inch slices
- 4 oz fully cooked chicken breast, in ¼-inch slices
- 4 oz mozzarella cheese, ¼-inch slice
- 3 garlic cloves, minced
- 3 oz extra virgin olive oil
- pinch of herb blend (oregano, parsley, and basil), finely chopped
- 5 oz seasoned white bread crumbs
- salt and pepper, to taste

Preheat oven to 325°F. Combine minced garlic and 1 tablespoon olive oil. Brush both sides of eggplant with garlic and oil mixture. Sear eggplant for one minute on both sides on open broiler. Season with herb blend and salt and pepper. Place eggplant on parchment paper.

Layer with sliced chicken breasts and mozzarella cheese. Carefully roll the roulade tightly into a coil. Lightly dust with seasoned bread crumbs. Repeat with remaining ingredients to make 4 riulades. Sear in a hot pan with the remaining olive oil until golden brown on both sides. Finally, place on cookie sheet, and place in oven for ten minutes.

### Sauce

- 2 tomatillos, de-stringed, de-seeded
- 2 oz anchovies
- 1 cup white wine vinegar
- 8 Tbs butter

Oven roast and puree together with anchovies. Reduce vinegar to 2 tablespoons. Whisk in butter 1 tablespoon at a time. Stir in puree.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**CITIES**  
ARET SAHAKYAN

## Braised Lamb Shanks with Warm Tuscan White Beans and Grilled Radicchio Salad

**SERVES 4**

- 4 lamb shanks
- salt and pepper, to taste
- 2 Tbs olive oil
- 1 stalk celery, diced
- 1 carrot, peeled and diced
- 1 onion, diced
- ½ head garlic
- 2 bay leaves
- 2 sprigs thyme
- 2 cups veal stock

To prepare the lamb, season the shanks with salt and pepper. Heat the olive oil in a deep skillet. Sear the lamb until brown. Remove the lamb from the pan and set aside. Add the celery, carrot, onion, garlic, bay leaves, and thyme. Cook until the vegetables have caramelized. Add the lamb back to the pan and pour in the red wine and veal stock. Bring to a boil. Cover the pot with parchment paper, and a tight-fitting lid. Set the pan in a preheated 275°F oven for 3 hours, or until the lamb pulls away from the bone.

### Bean Salad

- 1 lb dried cannelloni beans, soaked overnight
- 4 cloves garlic
- ½ bunch parsley, chopped
- ½ cup Balsamic vinegar
- 2 cups olive oil
- salt and pepper, to taste
- 1 head radicchio

To prepare the beans, boil in consomme or water until tender. Drain, and cool, and add salt and pepper to taste.

Cut radicchio into sections vertically. Drizzle radicchio with olive oil seasoned with salt and pepper, then quickly grill over hot coals without wilting. Chop coarsely.

Combine chopped garlic, parsley, vinegar, and olive oil to make a vinaigrette. Toss the beans with the vinaigrette and chopped radicchio.

### ASSEMBLE

Spoon bean salad onto center of plate. Take pieces of the lamb shank and arrange on the top of the salad. Pour a spoonful of the braise on the lamb.

**GOLDONI**  
FABRIZIO AIELLI

## Baked Lasagna with Radicchio and Lettuce

**SERVES 6-8**

- 1½ lbs lasagnette pasta
- 1 bunch cardamom leaf
- 1 quart milk
- 1 red onion, finely chopped
- ½ cup flour
- 4 pieces garlic, sliced
- pinch of ground nutmeg
- 2 cups red wine, merlot
- 1 cup olive oil
- 8 oz fresh Italian salami, ground
- 3 heads radicchio di triviso
- 5 bay leaves
- 2 heads boston lettuce
- 8 oz Montasio cheese, grated

### Sauce

Sauté olive oil, garlic, ground salami, and chopped onion for 3 minutes stirring. Chop radicchio and lettuce finely. Mix together and add to already boiled and strained cardum. Add to the sauté pan. Add red wine and simmer until reduced (wine has evaporated).

### Béchamel

Take 1 cup of olive oil, warm in sauce pan on low heat. Add flour, and mix until smooth. Add hot milk. Stir until desired consistency is reached.

### Pasta

Add fresh pasta to 3 quarts of boiling salted water. Boil for 2 minutes. Remove from water and dry pasta on towel. Take 12-inch baking pan greased with olive oil, and build 5 layers from bottom to top:

béchamel / pasta / béchamel / sauce / Montasio cheese

Repeat layers, then finish with a layer of pasta. Top with remaining béchamel and remaining grated cheese. Place in a preheated 400°F oven, and cook for



25–35 minutes until bubbling and brown on top. Cool 10 minutes before serving.



**METRO CENTER GRILLE**  
DENIS MARCINIK

## Metro Crab Cakes

SERVES 4

- 1 lb fresh lump crab meat, well picked
- 3 Tbs yellow onion, finely chopped
- 3 Tbs celery, finely chopped
- 3 Tbs green pepper, finely chopped
- 1 Tbs olive oil
- 2 dashes Tabasco
- ½ cup sifted white bread crumbs
- 2 tsp Old Bay seasoning
- 1 tsp fresh lemon juice
- ¾ cup mayonnaise
- 1 cup sifted white bread crumbs

Sauté vegetables in olive oil over medium heat until they are tender. Cool vegetables to room temperature. Add all ingredients together, and form into 3-ounce balls. Brown crab cakes in a sauté pan over medium heat. Finish in 400°F oven until warmed through. Serve with sautéed spinach, garlic mashed potatoes, and lemon butter sauce with fresh chives.

**OLD ANGLER'S INN**  
JEFFERY TOMCHEK

## Napoleon of Smoked Salmon with Osetra Caviar

PER SERVING

- 12 *gaufrette* potato chips
- 8 smoked salmon, thin slices, 1x3 inches each
- 1 oz chive oil
- 1 oz beet ginger oil
- 1 oz Osetra caviar
- 4 oz savory mascarpone mousse

## Gaufrette Potato chips

Peel 1 large Idaho potato and slice on a mandoline with a *gaufrette* blade. Deep fry until golden brown and crisp in grapeseed oil. Sprinkle with sea salt.

## Chive Oil

Run 2 bunches of fresh chives through a juicer with the flesh of half a lime. Skim off any foam and mix with a pinch of sea salt and 1 part canola or grapeseed oil.

## Beet-Ginger Oil

Run 1 large peeled beet and a 1-inch piece of ginger root through a juicer. Skim off any foam and mix with a pinch of sea salt or grapeseed oil.

## Savory Mascarpone Mousse

- 2 oz mascarpone
- 2 oz chilled heavy cream
- ½ tsp snipped chives
- ½ tsp chopped Italian parsley
- ¼ tsp combined zest of lemon, lime, and orange peel
- sea salt and white pepper, to taste

Combine in a mixer with a whip and beat just until the mixture comes up. Mascarpone is very delicate and the mixture will separate if over-processed. Add salt, herbs, and zest. Chill thoroughly before piping.

Put mousse in a pastry bag with a large star tip and begin by piping a small rosette of the mousse on the middle of each plate. Place *gaufrette* on top of each rosette, followed by a slice of salmon. Top the salmon with another rosette of mousse and continue layering the chips, salmon, and mousse. Finish each stack with a rosette of mousse and ¼ ounce of Osetra caviar. Finish by swirling the two flavored oils around the outside of the plate. This dish is made for serving with a lovely champagne.

**PAOLO'S**  
ADAM WHITE AND CLAUS NIELSEN

## Espresso and Chocolate Cream Pies

- 2 meringue shells
- 1 oz crème anglaise
- 2½ oz espresso cream
- cocoa powder

## 2½ oz chocolate cream powdered white sugar

Pipe espresso cream on 1 chocolate meringue wafer with a number-5 star tip in a circular pattern. Pipe same amount of chocolate cream on espresso cream. Top with another meringue wafer. Freeze. Remove from freezer before service to allow cream to soften. Do not serve frozen. Drizzle with crème anglaise and dust with cocoa powder and powdered with sugar.

**RED SAGE**  
RANDALL WARDER

## Jalapeño-White Truffle Shrimp on Sweet Corn Risotto

SERVES 4

- 8 jalapeños
- 4 shallots
- 4 cloves garlic
- ¼ cup basil leaves
- ¼ cup cilantro leaves
- 2 Tbs lime juice
- ¼ cup white truffle oil
- 1 Tbs olive oil
- 16 medium shrimp
- salt and pepper, to taste
- 4 corn husks, tied at one side

Preheat oven to 450°F. Place jalapeños, shallots and garlic on a sheet pan and roast in oven until brown and soft. Put vegetables in blender with basil, cilantro, lime juice and truffle oil. Puree until smooth.

Heat sauté pan over medium heat until hot. Add olive oil until shimmering. Add shrimp and season with salt. Sauté for 1–2 minutes, then add the jalapeño-truffle oil and continue to sauté until shrimp are cooked through, another 1–2 minutes. Place corn husk in center of plate (boat-like), spoon in 2–3 tablespoons of risotto, top with shrimp and serve.

## Sweet Corn Risotto

- 2 Tbs olive oil
- ¼ cup shallots, minced
- 2 Tbs garlic, minced
- 1 cup arborio rice
- 3–4 cups chicken stock

1 cup sweet white corn kernels  
 1 cup sweet yellow corn kernels,  
 pureed in food processor  
 2 Tbs fresh thyme, chopped  
 ¼ cup Romano or Spanish  
 Manchego cheese  
 ¼ cup red bell pepper, small dice  
**salt and pepper, to taste**  
**fresh lime juice, to taste**

Heat olive oil in heavy-bottomed sauce pot. When warm, add olive oil, shallots, garlic, and rice. Sauté for 2-3 minutes over medium heat then begin adding the chicken stock one cup at a time. Continue to do this until rice is al dente. Then add the corn kernels and corn puree; cook about 5 minutes. When complete add the thyme, cheese, and red bell pepper. Season with salt and lime juice. Hold warm until ready to serve.

**SWEET SURRENDER**  
 LORRAINE CALVARESE

**Sour Cream Coffee Cake**

¼ lb butter, softened  
 1 cup sugar  
 2 eggs  
 1 tsp vanilla  
 2 cups all-purpose flour  
 1 tsp baking soda  
 1 tsp baking powder  
 1 cup sour cream

Preheat oven to 375°F. Grease and flour a bundt pan.

Sift flour, baking soda, and baking powder into a medium size bowl. In a mixing bowl cream the butter and sugar until light. Add eggs and mix well. Add half of the flour mixture to the egg mixture and beat slowly until blended. Add the sour cream and mix until incorporated. Add remaining flour, and mix until smooth. Beat for 1 minute.

Spread half of the batter into the bundt pan. Cover with half of the streusel. Spread the remaining batter over the streusel and sprinkle the top with remaining streusel. Bake for approximately 45 minutes, or until a cake tester inserted in the center of the cake comes out clean.

**Streusel Topping**

½ cup brown sugar  
 1 tsp cinnamon  
 ½ cup flour  
 ¼ cup butter, softened  
 1 cup pecans, chopped

Toss the sugar, flour, and cinnamon together. Using your fingers or a fork, work the butter into the dry ingredients to make a crumbly mixture. Add the nuts.

**Substitutions**

Replace the 1 cup pecans with chopped walnuts, sliced almonds, or any other nut.

Add a cup chopped dried fruit to the streusel topping. Try cranberries, apricots, or golden raisins.

Substitute the 1 teaspoon cinnamon with 1 teaspoon nutmeg or cardamom.

**TUNNICLIFF'S TAVERN**

**Crawfish Pie**

**SERVES 4**

1 Tbs vegetable oil  
 1 pound crayfish tail meat with fat  
 1 large onion, diced  
 2 large red peppers, diced  
 1 stalk celery, diced  
 4 cloves garlic, minced  
 1 chile pepper, minced  
 1 Tbs rosemary  
 1 Tbs thyme  
 ¼ cup brandy  
 1 large tomato, diced  
 ¼ cup crawfish stock  
 ¼ cup dark roux  
**salt, black pepper, and  
 cayenne, to taste**  
**puff pastry**

Sauté vegetables in oil. Add the remaining ingredients except the roux. Simmer for several minutes. Thicken with the roux.

Cut the pastry into 3-inch circles. Place a tablespoon of mixture on each circle and cover with a second circle of pastry and crimp the edges. Bake in a 400°F oven for 10 minutes.



**VIRGINIA BEVERAGE CO.**  
 JAMES COBREN

**Chesapeake Seafood  
 Newburg**

**SERVES 8**

**2 lobsters**  
**24 large shrimp, tail off,  
 peeled and deveined**  
**16 sea scallops**  
**2 Tbs shallot, diced**  
**1 Tbs onion powder**  
**1 cup carrots, chopped**  
**1 cup celery, chopped**  
**2 cups onion, chopped**  
**½ cup brandy**  
**1 Tbs dry mustard**  
**1 quart heavy cream**  
**1 gallon water**  
**1 Tbs gumbo filé**  
**2 Tbs butter**  
**3 Tbs Spice Mix (below)**  
**8 large puff pastry shells**  
**½ cup tomato paste**

**Spice Mix**

**6 tsp salt**  
**3 tsp paprika**  
**2 tsp black pepper**  
**1 tsp white pepper**  
**1 tsp garlic powder**  
**1 tsp cayenne pepper**  
**1 tsp dry basil**  
**1 tsp dry thyme**

Separate the claws and tails from the lobster bodies. Peel, devein, and remove tails from the shrimp; save the shrimp shells.

Prepare the spice mix. Add all the ingredients in a small jar and shake vigorously to combine. Double or triple the measurements and store the extra to use another time.

Make the stock. In an 8-quart stock pot, sauté carrots, celery, and onions, about 3 minutes. Add lobster bodies and shrimp shells to the vegetables and sauté until lobster bodies are bright red. Add brandy and heat for one minute, then flame. Add tomato paste and 2 quarts water. Cook for 1½ hours, or until the mixture has reduced by half.

In a separate 2-quart stock pot, reduce the heavy cream by half.

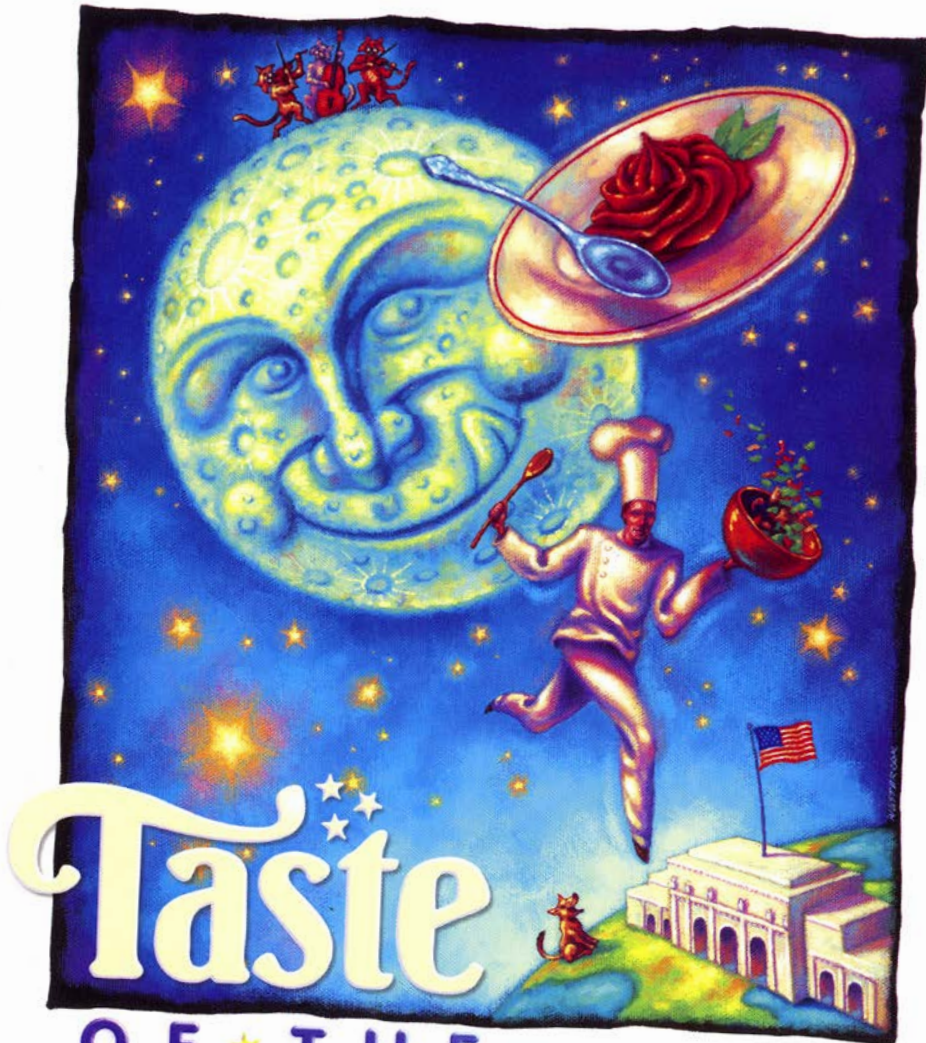
When the stock and cream have reduced by half, strain cream into stock and allow to cook for another half an hour. Strain the stock into a clean stock pot and reduce until thick and creamy.

While the stock is reducing, combine lobster meat, shrimp, scallops, and shallots in a large pan, and sauté in butter, sprinkling on spice mix as you cook. Toss seafood mixture until shrimp and scallops are just opaque and showing some sear, about 5–7 minutes. Heap puff pastry shells with the seafood, and set aside until cream sauce is ready.

#### **ASSEMBLE**

Ten minutes before serving, put seafood-filled pastries into a 250°F oven to reheat. Place a puff pastry shell in the center of a plate, and pour the sauce over the seafood, allowing it to lightly cover the plate. Serve with lemon and fresh herbs.

AMERICAN EXPRESS  
AND CALPHALON PRESENT  
SHARE OUR STRENGTH'S



# Taste

OF THE  
NATION '97

WASHINGTON, D.C.

# 1997 Taste of the Nation

**ARTIE'S RESTAURANT**  
JEFFREY POTTER

## Savory Oyster Corn Cobbler

SERVES 6

- 4 oz clam velouté
- 6 whole select oysters
- ¼ cup fresh cut corn
- ½ cup savory cobbler batter
- 1 tsp butter, melted

In individual casserole or wide bowl, spread warm velouté. Sprinkle corn to cover velouté, arrange oysters on top of corn. Randomly pour cobbler batter over top; then, sprinkle with butter. Bake at 350°F for 12–15 minutes or until cobbler is bubbling hot and brown on top. Remove from oven, and garnish with chive and chopped chervil.

### Clam Velouté

- 2 oz flour
- 2 oz butter
- 10 oz clam juice or fish stock
- ¾ tsp salt
- 10 oz cream
- ¼ tsp cayenne pepper
- ½ oz lemon juice
- 2 cups white of leeks

Melt butter in pan over medium heat. Whisk in flour to absorb. Lower heat, and cook “roux” for 5 minutes. Add leeks to sweat until tender. Whisk in clam juice, and eliminate any lumps. Add salt and cream and bring to a boil. Simmer 10 minutes removing scum as needed.

Add cayenne and whisk well. Reduce to sauce consistency. Remove from fire, and add lemon juice.

(Sauce may be prepared in advance, and reheated as needed.)

## The Bistro

**THE BISTRO**  
PETER MOUTSOS

## Marinated Black Bass with Baby Bok Choy Salad of Pear Tomatoes, Israeli Couscous and Daikon Sprouts, Chive Vinaigrette

SERVES 4

- Four 4 oz fresh black bass fillets
- 2 whole baby bok choy, sliced in half
- 4 oz fresh yellow & red pear tomatoes, sliced in half
- 8 oz Israeli couscous, cooked
- 2 oz fresh daikon sprouts
- 2 oz fresh chives, sliced into quarter-inch pieces
- 2 oz chilled fish stock
- 1 oz extra virgin olive oil

Grill the bass fillet. Set aside and let cool in the refrigerator. Marinate with olive oil, salt, cracked pepper, and lemon juice. Return to refrigerator. Blanch bok choy in salted boiling water until tender. Cool in ice water. Remove the vegetables from the water, and set aside.

Vinaigrette: Blanch chives in salted boiling water until tender. Place in ice water to cool. Remove from water. Pat dry and puree in food blender with the fish stock, olive oil, and salt.

Combine the tomatoes, couscous, daikon sprouts, and season with salt, pepper, and some of the vinaigrette. Serve the bass and baby bok choy chilled along with tomato salad and chive vinaigrette.

**CELADON RESTAURANT**  
EARLEST BELL

## Loin of Lamb Encrusted with Pistachios with a Minted Balsamic Demi-Glace

SERVES 4

- 4 boneless lamb loins, 6-8 oz
- 2 oz dijon mustard
- 1 oz honey
- 12 oz pistachios, finely crushed
- 3 cups demi-glace

Preheat oven to 375°F. Mix together dijon mustard and honey. Crush pistachios to a crumb texture.

In a skillet, quickly sear loins on all sides. Coat with mustard mixture evenly.

Dredge in crushed pistachios, firmly press until completely covered. Cook lamb in oven until desired doneness (medium-rare recommended for best results), approximately 10 minutes. Remove from oven and let stand for 5 minutes before serving. Slice the meat and top with a half-cup of demi-glace.

- Mint Balsamic Demi-Glace**
- 3 cups lamb demi-glace
- 8 oz balsamic vinegar
- 4 Tbs fresh mint, chopped

Reduce vinegar to an ounce, and add lamb demi-glace. Reduce by a third. Stir evenly and add fresh mint.

### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



**DISTRICT CHOP HOUSE**  
JOHN HUBSCHMAN

## Smoked Tomatilla Salsa

40 tomatillas, skinned and washed  
6 serrano chilies, seeded  
and stemmed  
½ cup cilantro, washed and chopped  
2 onions (large), rough chopped  
4 cloves garlic  
salt and white pepper, to taste

Place tomatillas and chilies in a large sauce pot, and cover with cold water. Bring to a boil, simmer until tender. Drain and cool.

When cool, cut in half, and cold-smoke with mesquite wood for 10 minutes. Place in food processor with chilies, onion, and garlic. Chop smooth but not pureed. Add cilantro, salt, and pepper.



**GABRIEL**  
GREGORY HILL

## Shiitake and Chipotle Quesadilla

SERVES 2

2 flour tortillas, 6-inch  
1 Tbs canola oil  
¼ Tbs chipotle in adobo, diced  
2 Tbs shiitake, sliced  
2 Tbs, green onions, chopped  
1 oz spinach leaves  
2 Tbs cilantro, chopped  
6 oz three-cheese mix (equal parts  
Salvadoran dry cheese, Cuajada  
en Terron, and Monterey Jack)  
salt and pepper, to taste

Lightly oil both sides of the two flour tortillas. Place on flat griddle top, or in a large sauté pan. Brown one side, then turn over and spread the cheese mixture out

onto the two tortillas evenly. Keep on low heat. The cheese should begin to melt.

In a sauté pan, add canola oil over medium heat. Add the chipotles, shiitake, and green onion. Lightly sauté for one minute. Add spinach and adjust seasoning. Once spinach is wilted, add cilantro, and place the filling onto one of the tortillas. Raise the heat to medium. Place the other tortilla on top of the one with the filling, and press down for 30 seconds. Flip, press for another 30 seconds.

### ASSEMBLE

Cut the tortilla into 8 wedges and arrange in a fan on platter. Garnish with lime sour cream, jicama, diced tomato, and cilantro sprigs.

### Garnish

4 Tbs jicama, julienned  
2 Tbs lime sour cream  
4 cilantro sprigs, halved  
2 Tbs tomato, diced

**THE HAY-ADAMS**  
MARTIN SAYLOR

## Scallop Tart with Creamed Spinach, Curry Vinaigrette, Mushroom Chips

SERVES 4

8 sea scallops  
½ tsp fennel, ground  
½ tsp coriander, ground  
½ cup curry vinaigrette  
4 oz mushrooms  
1 pound spinach  
2 cups Mornay-style cream sauce  
4 puff-pastry shells, baked  
salt and pepper, to taste

Season scallops and sear in a tablespoon of olive oil. Sear two minutes on one side until well browned, and then flip and sear another minute until center is just opaque.

Steam spinach until wilted, shock in ice water. Squeeze dry and chop fine for about 1 cup. Fold spinach into cream sauce and combine well.

Clean and slice white button mushrooms to quarter-inch. Sauté in oil or fry until crispy. Drain on paper towels.

### ASSEMBLE

Place creamed spinach in the bottom of a warm pastry shell. Place the seared scallops on spinach. Spoon curry vinaigrette over top and around then garnish with mushroom chips.

## Mornay-Style Cream Sauce for Spinach

4 Tbs butter  
½ cup all-purpose flour  
1¼ cup milk  
1 egg  
2 egg yolks, whipped  
¾ cup grated gruyere cheese  
tabasco and pinch of nutmeg

In a saucepan, add the flour and whisk in milk. When well blended and smooth, cook over moderate heat. Add butter and bring to a simmer, stirring with wooden spoon. As the sauce thickens, beat vigorously with the whip to smooth out the lumps. Simmer 2 minutes, stirring constantly. Remove from heat and stir in the eggs, beating vigorously. Add cheese and stir until melted into sauce. Add seasonings to taste.

## Curry Vinaigrette

2 Tbs curry powder  
1 cup extra-virgin olive oil  
2 shallots, finely chopped  
5 garlic cloves, minced  
1 Tbs peppercorns  
1 cup chicken stock  
1 tsp sugar  
½ cup balsamic vinegar  
1 Tbs lemon juice  
1 teaspoon salt

Sweat the shallots and garlic in a tablespoon of olive oil until soft; do not brown. Stir in curry and cook until very aromatic. Add peppercorns and stock and reduce to half-cup liquid. Pass through fine strainer and let cool. Season with salt and pepper, and add sugar, vinegar, lemon juice, and olive oil and combine in a blender or shaker. Season to taste.

**HOGATE'S**  
**WILLIAM BEDNAR**  
**Pan-Seared Salmon**  
**with Crab and**  
**Artichoke Fritters**

**SERVES 4**

- 4 salmon fillets, skinless, pin-bones removed
- 2 Tbs olive oil

Sauté in olive oil to preferred degree of doneness.

**Crab and Artichoke Fritters**

- ¾ cup milk
- ¾ cup lobster stock
- ½ oz Tabasco sauce
- 10 Tbs unsalted butter
- 5½ oz flour
- 5 oz whole grain corn meal
- 4 large eggs
- 4 egg yolks
- 4 oz small bay shrimp, coarse chop
- 2 oz artichoke hearts, diced
- ½ cup spinach leaves, julienned
- 8 oz backfin crabmeat, cartilage removed
- ½ cup Romano cheese, grated
- ½ cup parmesan cheese, grated

In a heavy sauce pan bring milk, stock, butter, and Tabasco sauce to a rolling boil. Add flour and corn meal, and cook until mixture comes away from sides of the pan.

Remove from heat and add eggs one at a time, stirring to incorporate each one before the next is added. Then, add the yolks using the same method. After the eggs have been added, fold in the crab, shrimp, artichoke, spinach, and cheeses. Stir well. Roll mixture into 20 small balls and deep fry the fritters until they float.

**Greens Base**

- 1 Tbs olive oil
- 1 Tbs garlic, minced
- 8 cups arugula, washed
- 2 Tbs minced shallot
- Kosher salt, to taste
- Table grind black pepper, to taste

Sauté the shallots and garlic in olive oil. Add arugula and season with salt and pepper. Remove when arugula is barely wilted.

**Sauce**

- 2 Tbs honey
- 2 tsp roasted jalapeño pepper
- ½ cup dark brown sugar
- ½ cup dark Karo syrup
- 2 Tbs whole grain mustard
- ½ cup maple syrup
- 1½ Tbs whole mustard seeds
- 1½ Tbs fresh lime juice

In a heavy sauce pan, bring all ingredients to boil, reduce heat, and simmer for 10 minutes until the sauce coats the back of spoon. Hold until needed.

**Relish**

- 1½ ripe mango, peeled, seeded, and diced
- ½ cup jicama, peeled and diced)

**ASSEMBLE**

In center of plate, place arugula base and top with salmon. Pour sauce on fish, and garnish with relish and fritters.

**ISABELLA**  
**WILL GREENWOOD**

**Spinach and Boursin**  
**Filo Purse with Red Bell**  
**Pepper Vinaigrette**

**SERVES 6**

**Purse**

- 5 lbs spinach, chopped
- 1 tsp olive oil
- 15 oz Boursin cheese
- 1 lb clarified butter
- 1 small onion
- 1 pack filo dough, defrosted or fresh
- 2 cloves garlic

**Pepper Vinaigrette**

- 2-3 red peppers
- ½ cup olive oil
- 2 Tbs balsamic vinegar

Take the peppers, and coat with a thin layer of oil. Heat the oven to 450°F, and cook in the oven until the skin turns black. Put the peppers into a plastic bag and

twist the top to allow the peppers to steep for at least 15 minutes. This should let the skin separate from the peppers. When this is cool, peel the skin from the peppers and process in a blender with the balsamic vinegar. Then add the oil slowly to the peppers processing the entire time. This can be chilled and kept for 1 week.

**Purse**

Take the spinach out of the freezer, and put into the refrigerator; let thaw 2 days. This can be done more quickly, but it loses some of the natural color.

Take the cheese out of the refrigerator, and let it come to room temperature, or put into the microwave and heat until soft.

Cut the onion and garlic into small dice. Heat the olive oil to medium heat in a small pan. Add this to the cheese. Mix thoroughly and then add the spinach and mix well. Divide into 6 equal balls.

Take out the package of filo and put onto the table. Spread a damp towel over the sheets. Put on sheet on the board and with a brush put some of the clarified butter on top. Put the next sheet on top, and continue with the brushing and layering process until 3 sheets are used.

Put the ball into the center and fold. Make a tight indentation right over the ball, and fan the top. Spray with butter on the outside, and chill. Preheat a oven to 350°F, and put the six purses into the oven for 20–30 minutes until golden brown.

The purses freeze well and can be kept for 1 month in the freezer and then defrosted. In refrigerator they can be kept for 4 days.

**THE JEFFERSON**  
JOHN HUDOCK

## Rare Grilled Ahi Tuna with Black Peppercorn Sauce and Truffle Scented Cannellini Bean Puree

**SERVES 4**

1 lb tuna loin, 1-inch thick  
1 oz truffle oil  
1 cup cannellini bean puree  
1 cup packed baby spinach leaves  
2 medium zucchini, cut lengthwise  
into ¼-inch ribbons  
½ cup peppercorn wine sauce  
salt and pepper, to taste

### Peppercorn Wine Sauce

1 Tbs butter  
1 clove garlic, minced  
2 Tbs whole black peppercorns  
½ cup red wine  
2 Tbs balsamic vinegar  
¼ cup Worcestershire sauce

Melt butter in a saucepan over medium heat. Stir in garlic and peppercorns, and sauté until fragrant. Pour in the wine, balsamic, and Worcestershire sauce. Increase the heat to medium-high, and reduce by one-third. Strain.

### Cannellini Bean Puree

2 cups dry cannellini beans  
4 cups celery, small dice  
3 pieces thick-cut bacon, small dice  
2 carrots, small dice  
8 garlic cloves, roasted  
1 bouquet garni (2 bayleaves,  
4 fresh thyme springs, and  
parsely stems in a sachet)  
2 yellow onion, small dice  
2 cups chicken stock, or  
more as needed

Sauté bacon, celery, carrot, and onion until translucent. Add soaked beans and garlic clove (along with bayleaves, thyme, parsley stems in sachet).

Add chicken stock and simmer until tender. Remove sachet and puree well. Adjust the seasoning.

### ASSEMBLE

½ tsp Truffle oil or to taste

Place a 4-ounce serving on the baby spinach and the truffled scented cannellini bean puree. The zucchini ribbons are grilled and placed around the spinach-bean mixture. The black peppercorn red wine sauce is pooled around the plate with a small amount of truffle oil.

**LE CAPRICE**  
LESLIE BLAKEY

## Soft-Shell Crabs “Grenobloise”

**SERVES 8**

2 lemons  
flour for dredging  
¼ cup extra virgin olive oil  
6 Tbs butter or margarine  
8 soft-shell crabs, cleaned  
2 Tbs capers  
1 Tbs fresh parsley, chopped  
¼ baguette of 2-day-old  
French bread for croutons  
salt and pepper, to taste

A favorite at Le Caprice, this dish is usually served with boiled new potatoes. It can be made less rich and more heart-healthy, by using half the butter and adding a like amount of reduced veal or chicken stock to the finished sauce.

With a sharp knife cut away the rind from the two lemons and cut the fruit into quarter-inch cubes. Set aside.

Cut away the crust from the bread and slice it also into quarter-inch cubes, cutting a quantity sufficient to make one-half cup of croutons. In a skillet, heat two tablespoons of olive oil until very hot and sauté the croutons to golden brown. Drain on absorbent paper and set aside.

Season the crabs with salt and pepper, then dredge with flour. In the same skillet, add more olive oil, and over high heat, sauté the crabs for 2 to 3 minutes on each side depending on size. Transfer the crabs to a warm plate in oven to stay hot.

In a fresh pan, heat butter or margarine, cooking until it turns a nutty brown (be careful not to burn). Add the lemon cubes and capers, seasoning with salt

and pepper; allow to simmer for only a moment and remove. Arrange the crabs on plates and spoon the sauce over. Sprinkle with parsley and croutons.

## Marvelous Market

**MARVELOUS MARKET**

### Marvelous Herbed Focaccia

**SERVES 10 TO 12**

#### Starter

½ tsp active dry yeast  
¼ cup warm water, 110°F  
1¼ cups plus 2 Tbs water,  
room temperature  
3¾ cups unbleached  
all-purpose flour

Sprinkle the yeast over the warm water in a large mixing bowl, whisk it in, and let it stand until creamy, about ten minutes. Stir in the remaining water and then the flour, mixing with a wooden spoon for about 100 strokes or with the paddle attachment of a mixer for 1–2 minutes until a sticky dough forms.

You may leave the dough in the mixing bowl or transfer it to a lightly oiled bowl to rise. Cover it tightly with plastic wrap and let rise in a cool room for 6 to 24 hours. After 24 hours, cover and refrigerate. The starter will triple in volume and collapse upon itself. It will still be bubbly, wet, and sticky when ready to use. When needed, scoop out the desired amount. This recipe can easily be doubled.

#### Dough

¾ tsp active dry yeast  
1½ cups warm water  
3¾ cups flour  
7 Tbs starter, above  
1½ tsp salt  
2½ Tbs extra-virgin olive oil  
fresh basil, marjoram, or other  
herb, coarsely chopped

Whisk the yeast into the warm water in a large mixing bowl and let stand until creamy, about 10 minutes. Chop up or squeeze the starter through your fingers and stir in the olive oil and chopped herbs. If hand-making the dough, combine the

flour and the salt, and stir them into the yeast mixture in 2 additions. Knead on a lightly floured surface for 8 to 10 minutes, or until velvety, smooth, and slightly sticky.

Using a stand mixer, stir in the flour and salt with the paddle attachment and mix for two minutes. Change to the dough hook and knead for 5 minutes on low speed, or until the dough is velvety and moist but not sticky.

**First rise.** Place the dough in a lightly oiled container, cover tightly with plastic wrap, and let rise until doubled (about 1½ hours).

**Shaping and second rise.** Divide the dough into three equal pieces and spread each into an oiled 9-inch pie pan, moisten hands and spread all the dough on an oiled 11x17-inch baking pan. Cover with towels and let rise until doubled, about two hours.

**Third rise.** At least 30 minutes before baking, preheat the oven to 425°F with a baking stone inside, if available. Dimple the dough with vigor and drizzle it with olive oil. Leave for 30 minutes.

**Baking.** Just before baking, sprinkle some more olive oil over the top of the foccaccia. Place the foccaccia pan directly on the baking stone. Bake for 5 minutes, then reduce the temperature to 400° F, spraying the oven walls and floor with cold water from a spritzer bottle 3 times in the first 10 minutes. Continue baking until the foccaccia is golden brown on top and underneath (check by lifting the corner with a spatula), about 20 to 25 minutes. Immediately remove from pan and place on rack. Serve warm or at room temperature.

**MORRISON-CLARK**  
SUSAN MCCREIGHT LINDEBORG

## Chayote Squash Slaw with Spinach and Roast Chicken Salad

**SERVES 6**

- 1 lb spinach, picked and washed
- 3 chayote squash, peeled, seeded, and grated in long julienne
- 2 small carrots, peeled and grated in long, thin julienne
- 1 three-lb chicken, roasted, meat picked off
- 6 oranges, peeled and sectioned

- 1 avocado, sliced
- 1 small red onion, sliced thin

### Orange-Fennel Vinaigrette

- 1½ tsp fennel seed, ground
- 2 tsp fennel seed, crushed
- 1 Tbs lemon juice
- 3 Tbs orange juice concentrate
- 1 orange
- 2 Tbs white wine vinegar
- ½ cup olive oil
- ½ cup peanut oil
- salt and black pepper, to taste

Prepare the salad ingredients as indicated and set aside individually. In a bowl, prepare the vinaigrette by combining the ground and crushed fennel, lemon juice, and orange juice concentrate. Add the orange julienne and vinegar. While stirring the mixture with a whisk, add the oils. Season with salt and black pepper.

Toss the spinach with enough vinaigrette to season and place a few leaves in the center of each salad plate. Toss the squash and carrots with enough vinaigrette to season, and place some around the edge of each salad plate. Toss the pieces of chicken and meat with enough vinaigrette to season, and place a few pieces on top of the spinach on each salad plate.

Garnish with orange sections, avocado slices, and onion slices. Store the remaining vinaigrette in a tightly sealed jar in the refrigerator for later use.



**RAKU**  
MARK MILLER

## Thai Glass Noodle Salad with Shrimp and Mango

**SERVES 4**

- 16 medium shrimp with shells intact
- 2 Tbs fresh lime juice
- 1 tsp coarse kosher salt

- 4 oz bean-thread (cellophane) noodles
- 1 cup packed fresh coriander sprigs, washed well and spun dry
- 1 firm ripe mango, peeled and cut into ¼" dice
- 1 fresh thai or serrano chili of desired, seeded and chopped
- ¼ seedless cucumber, halved lengthwise, cut into ¼-inch dice (about 1 cup)
- ½ cup sweet red onion, sliced very thin
- 1 cup fresh basil leaves, washed, spun dry, and cut into thin strips
- 16 fresh mint leaves, washed well, spun dry, and cut into thin strips

Preheat oven to 400°F. In a small roasting pan toss shrimp with lime juice and salt and bake, covered, 8 minutes. Cool and shell shrimp. Halve shrimp lengthwise and chill, covered.

In a medium bowl soak noodles in warm water to cover 10 minutes and drain in a sieve. Cut noodles into 4-inch lengths and in a saucepan cook in boiling salted water to cover, stirring, 3 minutes. Drain noodles in sieve and rinse with cold water. Drain noodles well and pat dry.

### Asian Vinaigrette

- ½ cup fresh lime juice
- 1 tsp sugar
- 1 clove garlic, minced
- 1 thai or serrano chile, seeded
- 1 Tbs Asian fish sauce, such as nuoc mam

In a blender puree vinaigrette ingredients until smooth. Make vinaigrette just before serving.

### ASSEMBLE

In a large bowl combine shrimp, noodles, mango, chile, cucumber, onion, and herbs, and toss gently with vinaigrette and salt and pepper to taste. Divide salad among 4 plates.

**THE OVAL ROOM**  
STU STEIN

## Roulade of Salmon Pastrami and Salmon Tartare

**SERVES 6-8**

2 Tbs scallion, thinly sliced  
2 Tbs cilantro, finely chopped  
2 Tbs garlic, finely chopped  
2 Tbs ginger, finely chopped  
1 Tbs fresh lime juice  
1 Tbs sesame oil  
1 Tbs chile sauce  
1 Tbs fish sauce  
2 lbs fresh salmon fillet, skin off, boneless, cut into ¼-inch cubes  
½ lb sliced salmon pastrami\*  
pickled ginger and cilantro leaves for garnish

\* Salmon pastrami can be purchased at specialty food stores or made by brining a skinless fillet of salmon with 1/4 cup each salt, sugar, pepper, coriander, and parsley for two days in the refrigerator.

Combine all ingredients except fresh salmon and salmon pastrami. Mix well. Add fresh salmon cubes and toss to coat.

Place and 8½x11-inch piece of plastic wrap on a flat surface. Lay sliced salmon pastrami horizontally on plastic, slightly overlapping. Place tartare mixture on pastrami and roll sushi style perpendicular to slices to form a roulade. Chill for 30 minutes.

Unwrap plastic, and slice.

**RED SAGE**  
JEFFREY OLSSON

## Red Sage's Green Chile Shrimp and Truffle Corn Tamales

**SERVES 6**

### Shrimp

12 large shrimp, peeled and deveined  
2 oz vegetable oil  
salt, to taste  
green chile sauce (below)  
truffle corn tamale (below)

### black and/or white truffle, for garnish

Heat oil in heavy saucepan over medium heat. Season shrimp with salt and sauté until about half done, maybe 30 seconds per side. Add green chile sauce to pan and reduce heat to a simmer. Cook for another 2 to 3 minutes allowing excess liquid to evaporate and green chile sauce to become green chile "glace." Check for seasoning of final mixture.

### Green Chile Sauce

4 poblano chilies, seeded and stemmed  
2 jalapeños, seeded and stemmed  
4 shallots, peeled and quartered  
2 cloves garlic, small  
1 bunch cilantro, leaves only  
1 cup orange juice  
1 tsp lime juice  
2 oz vegetable oil  
pinch salt

Preheat oven to 450°F. Toss poblanos, jalapeños, shallots, and garlic in vegetable oil and roast in oven until chilies are blistered and garlic and shallots are soft and golden brown, about 15 minutes. Remove from oven. Allow to cool. Place all ingredients in blender with cilantro leaves and orange juice. Puree. Remove from blender, season with salt and lime juice. Set aside.

### Truffle Corn Tamale

8 ears corn, kernels removed  
12 dried corn husks tied at cob from either end to resemble a boat  
2 oz butter  
salt, to taste  
truffle oil, as needed  
maple syrup, to taste

Preheat oven to 350°F. In a food processor puree the corn kernels on high for 30 seconds. Transfer to a buttered casserole dish and place in preheated oven for 15-20 minutes, checking and stirring every five minutes or so to keep from developing too much brown color. Cook out as much of the water from the puree as possible to make it thicker and intensify the flavor. Remove from oven and transfer

to a bowl. Season with salt, maple syrup, and as much of the truffle oil as preferred.

### ASSEMBLE

Spoon corn mixture evenly into the 12 corn husk boats. Place one shrimp in the center of each tamale, and arrange on a platter.

Shave fresh black or white (or both) truffles over the tops of all of them. Serve immediately accompanied by shots of high-end tequila.

**RESTAURANT NORA/  
ASIA NORA**  
NORA POUILLON

## Sea Scallop Seviche with Cherry Tomatoes and Arugula

**SERVES 6**

1 lb sea scallops  
juice of 3 limes  
grated peel of 1 lime  
1 serrano or jalapeño chile, seeds removed, thinly sliced  
2 Tbs cilantro, minced  
½ tsp cumin, ground  
2 green onions, trimmed and chopped  
1 tsp olive oil (optional)  
¼ lb cherry tomatoes  
arugula or other greens for garnish  
sea salt and freshly ground black pepper, to taste

Rinse the scallops in cold water and remove the rough foot. If the scallops are very large, slice them horizontally into half-inch rounds; otherwise, leave them whole. Put them in a medium, non-reactive bowl, and add the lime juice to cover. Marinate the scallops in the refrigerator preferably overnight, but at least 3 to 4 hours. They should be opaque and "cooked" through.

Drain off and discard all but 2 tablespoons of the accumulated juice. Add grated lime peel, the chile, cilantro, cumin, and green onions, stirring to combine. Season to taste with salt and pepper. Add a small amount of olive oil to balance the seviche if it is too acidic.





**SAM & HARRY'S**

**Wild Mushroom Ragout**

**SERVES 6**

- 1 lb portobello mushrooms, medium dice
- 1 lb shiitaki mushrooms, sliced
- 1 lb button mushrooms, cut into fourths
- 1 lb oyster mushrooms, sliced
- 1 lb applewood smoked bacon, diced small
- 1 Spanish onion, medium dice
- ¾ lb butter
- 1½ oz garlic, minced
- 1 cup chablis
- ½ bunch fresh thyme, chopped
- 1 bunch chives, chopped fine
- 1 ounce salt and pepper

Render the bacon in the butter and cook until crisp. Add the onions, and continue cooking until slightly caramelized. Add the mushrooms and garlic. Cook until tender. Add the wine and reduce by half. Season with the chopped herbs and salt and pepper.

**701 RESTAURANT AND BAR  
PASQUALE INGENITO**

**Cultured Snails in a  
Parmesan-Herb Crust**

**SERVES 6 AS APPETIZER**

- 36 Helix snails
- 1 cup dry red wine
- 1 Tbs garlic, minced
- 1 tsp shallot, minced
- 1 tsp chives, minced
- 1 tsp parsley, minced
- 2 Tbs olive oil
- ½ cup parmesan cheese, grated
- ½ cup bread crumbs
- ¼ tsp thyme, rosemary, parsley, and chives, chopped
- 1 egg + ½ cup milk (for eggwash)

**salt & pepper, to taste**

Purge snails 24 hours in a gallon of water and a half-cup cornmeal. Drain snails, and steam for 5 minutes. Remove snail meat from shells and reserve. Or use one can of cooked, clean snails. Drain and rinse under cool water.

Heat olive oil in sauté pan. Add garlic and shallots. Sauté until lightly brown. Add snails and red wine. Add herbs and sauté until almost no liquid remains. Cool. Meanwhile, combine cheese, bread crumbs, and chopped herbs. Mix together.

Dredge snails in flour, coat with egg wash, and roll in cheese mixture. Sauté in olive oil or deep fry in peanut oil. Serve with fresh lemon or other favorite sauce.

**TUNNICLIFF'S  
LYNNE BREAUX**

**Chorizo Cabildo Canapes  
(Chorizo, Corn, and Tequila  
Stuffed Biscuits)**

**Biscuits**

- 4 cups flour, sifted
- 2 Tbs baking powder
- 2 tsp salt
- ¾ cup shortening
- 1½ cups milk
- ¾ cup sugar

Mix together flour, baking powder, salt, and sugar. Cut in shortening. Add milk. Roll out to quarter-inch thick. Cut into rounds to form bouchée.

**Filling**

- 1 Tbs olive oil
- 2 lbs chorizo sausage, out of casing
- 1 large onion, minced
- 1 Tbs cumin seeds, toasted and ground
- 6 ears corn, shucked
- ½ cup tequila
- 1 bunch cilantro, chopped
- 6 dried ancho chilies, toasted, seeded and ground
- 1 cup heavy cream
- 2 large tomatoes, diced
- 6 oz goat cheese

Heat the olive oil, and add the chorizo. Cook to render out the fat. Remove chorizo, and drain into the same pan. Add the cumin and lightly sauté. Add onions, and sauté until translucent. Add corn kernels and cook until tender. Add tequila and cook out. Add cilantro, chilies, cream, chorizos, and tomatoes. Reduce.

Fill bouchées with filling. Dot with goat cheese, and place under the broiler until browned. Garnish with with chopped tomatoes or guacamole.

**UPTOWN BAKERS  
NANCY B. OSTERMAN**

**Lou's Favorite  
Vegetarian Sandwich**

**Uptown Baker's Farm Bread  
(or any coarse white loaf)**

- olive tapenade (below)
- fresh mozzarella
- watercress
- red peppers, roasted and peeled

Spread the bread slices with olive tapenade. Place 3 to 4 slices of fresh mozzarella on one piece of bread. Top with a generous portion of fresh watercress sprigs. Place roasted red peppers on top of watercress, and top sandwich with another slice of farm bread.

**Olive Tapenade**

- ½ lb Moroccan olives
- ½ clove garlic, peeled and crushed
- 1 ounce capers
- 2 Tbs virgin olive oil
- salt and pepper, to taste

Finely chop all the ingredients in a food processor or use a mortar and pestle. Check the flavor, and add salt or pepper if necessary.

**COURSE KEY**

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

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# 1998 Taste of the Nation

**AMERICAN GRILL**  
EVAN PERCOCO

## Portobello Mushroom “Pizza” with Sundried Tomatoes

**SERVES 6**

- 6 portobello mushrooms (medium) marinade (below)
- 8 sundried tomatoes, julienned
- ¼ cup pancetta, cooked, minced
- 8 kalamata olives, sliced
- 6 slices asiago cheese
- lemon pesto (below)
- parsley, chopped, for garnish
- basil, chopped, for garnish

Preheat oven to 500°F. Remove stems and gills from the portobellos.

Marinate portobellos. Save marinade for use in pesto.

Place portobellos on a sheet pan, gill side up. Top with tomatoes, pancetta, and olives.

Add cheese on top. Brush with lemon pesto, then garnish with parsley and basil. Bake until done.

### Marinade

- ¼ cup olive oil
- 8 cloves garlic, minced
- 2 tsp salt (or to taste)
- 1 tsp black pepper
- 1 lemon rind, minced
- juice of 1 lemon

### Lemon Pesto

- 1 cup olive oil
- 1 cup packed fresh basil
- 1 clove garlic
- ½ cup pine nuts
- ¾ cup asiago cheese
- lemon marinade

Roast pine nuts in a 350°F oven until toasted. Cool.

In a food processor, combine pine nuts, garlic, olive oil. Slowly combine with the asiago. Stir in lemon marinade to taste.

**AUSTIN GRILL**  
JUAN BENITEZ

## Carnitas

**SERVES 8**

- 4 pounds boneless pork butt
- 1 tsp black pepper
- 1 Tbs fresh garlic, grated
- 1 tsp salt
- 2 oranges
- 4 cup soy oil
- 2 onions, sliced
- 2 bunches green onions, julienned
- 2 jalapeños, diced
- ½ bunch cilantro, leaves only
- flour tortillas, as needed
- sour cream, as needed
- pico de gallo, as needed

Mix together black pepper, garlic, salt, and oranges. Marinate pork butt for 4 hours. Remove pork butt and discard marinade.

Cook over medium flame in soy oil until the meat is tender (approximately 2½ hours). Drain for about 10 minutes. Remove fat and shred pork by hand.

Sauté with onions, green onions, jalapeños, and cilantro until onions turn golden and meat is slightly crispy (approximately 4 minutes).

Serve with tortillas, sour cream, and pico de gallo.

**B. SMITH'S**  
JAMES OAKLEY AND  
HO-CHEE-WAH

## Cajun/Asian Cod

**SERVES 8**

- 3 pounds cod fillets
- 4 oz blackened spice
- 4 oz chinese cabbage, julienned
- 2 oz zucchini, julienned
- 2 oz yellow squash, julienned
- 2 oz carrots, julienned
- 2 cups converted long-grain rice, cooked
- ¼ cup sesame oil

- 1 Tbs garlic, minced
- 2 oz chardonnay
- wasabi sauce, as needed
- lemon sweet & sour, as needed

Wash cod fillets thoroughly. Season with blackening spice and begin searing on both sides to seal in the flavor. Put fillets in a 400°F oven for 3 to 4 minutes. They should have a flaky texture when done.

Heat a sauté skillet and when hot, add sesame oil. When the oil begins to smoke, add cabbage and garlic and then all the julienned vegetables. Cook until vegetables become transparent. Add rice and chardonnay.

### ASSEMBLE

Display vegetable and rice mix in the center of the plate with the blackened cod on top. Drizzle with the sauces.

**BISTRO—ANA HOTEL**  
PETER MOUTSOS

## Sundried Tomato and Artichoke Tapenade

**SERVES 10**

- 1 cup sun-dried tomatoes
- 2 cups artichoke hearts, cooked
- ¼ cup pine nuts, toasted
- ¼ cup calamata olives
- 2 tsp garlic, minced
- 1 tsp lemon zest, minced
- ¼ tsp rosemary, minced
- ¼ tsp parsley, minced
- 4 tsp extra-virgin olive oil

Combine all ingredients except for olive oil in food processor and puree until smooth. Finish with olive oil and adjust seasonings as necessary.



**BLUE POINT GRILL**  
MARK HAMILTON AND  
MATTHEW UNDERWOOD

## Panzanella Salad

**SERVES 8**

- 8 oz plum tomatoes, diced
- 1 Tbs garlic, chopped
- 1 of green and red bell peppers, diced and grilled
- 1 red onion, diced and grilled
- 5 oz amphissa olives, pitted
- 1 Tbs basil, chopped
- 1 Tbs parsley, chopped
- 1 Tbs rosemary, chopped
- ½ oz anchovy, chopped
- ¼ cup capers, rinsed

### Dressing

- 5½ oz red wine vinegar
- 1 pint extra-virgin olive oil
- ¾ oz whole grain mustard
- 2 oz tomato juice
- 1 tsp black pepper, freshly ground
- 1 Tbs kosher or sea salt
- 1 tsp sugar
- 1 loaf sour dough bread, crust removed, large dice

Mix all vegetables and set aside.

Put mustard, vinegar, tomato juice, and sugar in a large bowl and whip in olive oil slowly. Season with salt and pepper to taste. Slowly add dressing to bread and vegetables until bread is fully saturated. Try with mesclun greens or yellowfin tuna.

**CAPITOL CITY  
BREWING COMPANY**  
TIM CAMPION

## Capitol City Pale Ale Chili

- 2 pounds ground beef, coarse grind
- 8 oz andouille sausage, diced small
- 1 Spanish onion, diced

- 1 Tbs jalapeño pepper, finely chopped
- 13 oz can crushed tomatoes in juice
- ¾ cup black turtle beans
- 1 Tbs chile powder
- 1 Tbs ground cumin
- 1 tsp garlic powder
- 1 tsp paprika
- 6 oz beer (pale ale)
- 1 tsp salt
- 1 tsp ground black pepper

Sauté the onions in a large stockpot. Add the ground beef to the stockpot and cook until beef is browned. Drain the grease off and remove.

Separately cook the black beans in a large pot, making sure there is ample water in the pot. Cook until the beans are soft. Drain the water and set aside.

Add the sausage, jalapenos, spices, and beer to the large stockpot and cook for a few minutes, stirring often. Add the tomatoes and beans, simmer for approximately 1 hour.

**CARLYLE GRAND CAFE**  
CUYLER THOMAS

## Wild Mushroom Bread Pudding

**SERVES 8**

- 5 pounds red potatoes, blanched and grated
- 1 loaf French bread, sliced lengthwise ¼-inch thick and toasted until dry
- 2 quarts garlic custard (below)
- 2 cups reggiano-parmesan, grated
- 2 cups wild mushroom duxelle

Blanch potatoes halfway and grate on mandolin or hand grater.

Using a deep gratin dish, layer in the following order, starting from the bottom:

- 2 cups grated potato
- 4 slices french bread
- ¼ cup parmesan cheese
- ¼ cup mushroom duxelle

Repeat the layering twice more in the same order. Pour the 2 quarts of garlic custard (below) over pudding.

Cover gratin dish with foil and bake in water bath for 2 hours at 250°F.

### Garlic Custard

- 2 quarts heavy cream
- 2 eggs
- 2 egg yolks
- ½ cup mayonnaise
- 3 Tbs fresh garlic
- ¼ tsp nutmeg
- 1 Tbs salt
- 2 tsp black pepper

Blend garlic with eggs and yolks until smooth. Combine with remaining ingredients and mix well.



**CELADON RESTAURANT**  
EARLEST BELL

## Skillet Seared Redfish with Maple- Coriander Cream

**SERVES 2**

- 2 4-oz redfish or swordfish fillets
- 3 tsp sweet paprika
- 1½ tsp salt
- 1½ tsp onion powder
- ½ tsp garlic powder
- ¼ tsp ground red pepper
- ¼ tsp white pepper
- ¼ tsp dried thyme
- ¼ tsp dried oregano
- 1 cup olive oil

### Sauce

- ½ cup White Wine
- 2 tsp White Wine Vinegar
- 1 tsp Fresh Lemon Juice
- 1 Tbs minced shallots
- 2 Tbs heavy cream
- ½ cup unsalted butter, chopped
- 1 Tbs real maple syrup
- 1 Tbs fresh coriander, chiffonade

**salt and pepper, to taste**

Thoroughly combine the seasonings in small bowl and blend in olive oil.

Dip each fillet, making sure both sides are well coated.

Place fillets in hot skillet and cook evenly on both sides (approximately 2 minutes for each side).

Serve on a nest of angel hair pasta, drizzling on maple-coriander cream. Sprinkle fresh diced fruit salsa as another option.

**Sauce**

Combine the wine, wine vinegar, lemon juice, and shallots in sauce pan and bring to a boil over medium heat.

Reduce the liquid. Add cream and reduce by half. Turn the heat down and add maple, coriander, and gradually add butter, stirring slowly until it is all incorporated. Season with salt and pepper. Strain through a fine sieve.

**CITIES**

ARET SAHAKYAN

**Sardines in Vine Leaves**

**SERVES 10**

- 50 sardines
- 50 fresh vine leaves
- 2 lemons, juiced
- ¾ cup olive oil
- 1 Tbs salt
- 1 tsp white pepper

Without removing the heads or tails, gut and carefully pull out the backbones of the sardines. Scrape off the scales, wash well, and drain.

Beat the ingredients of the marinade together and pour over the fish. Set aside for 15–30 minutes.

Scald the vine leaves in boiling water, then dip in cold water to preserve their color. If the leaves are the variety preserved in brine, soak them in warm water to remove excess salt.

Open out each leaf and lay fish across the base of each leaf. Roll up so that the head and tail stick out. Brush each leaf with olive oil.

First grill the side with the flap so they do not unroll, then grill the other side. They are cooked when the leaves have turned a yellowish green.



**DC COAST**  
JEFF TUNKS

**Seared Maine Scallop with Broccoli Puree and Truffle Brown Butter**

**SERVES 4**

- ½ head broccoli
- 3 oz bechemel sauce
- 1 pound dry pack scallops
- 2 oz olive oil
- 2½ oz butter
- salt, to taste
- white truffle oil (optional)

Steam broccoli until tender. Shock in ice water. Puree in food processor. Heat in bechemel sauce until good consistency and season to taste.

Season and sauté scallops until medium rare in hot pan. Add brown butter, salt, and truffle oil. Arrange scallops over puree.

**FEDORA CAFÉ**  
GORDON CARRICO AND  
KELLY WELCH

**Salmon with Gazpacho Relish, Roasted Garlic-Tomato Vinaigrette**

**SERVES 6**

- 6 8-oz salmon fillets
- 3 cups gazpacho relish
- 9 oz roasted garlic-tomato vinaigrette
- 2 Tbs black pepper, coarsely ground
- olive oil, as needed

**Vinaigrette**

- 3 oz tomato-infused vinegar
- 5 oz olive oil
- 1 tsp tomato paste
- 1 sun-dried tomato

- 4 whole basil leaves, stemmed
- 1½ tsp roasted garlic, minced
- 1 tsp shallot, minced
- 1½ tsp sugar
- salt and pepper, to taste

Coat the flesh side each salmon fillet with a teaspoon black pepper.

Heat a small amount of olive oil in a sauté pan over medium heat. Sauté the salmon (peppered side first) for three minutes or until lightly browned. Turn over and sauté the other side for three minutes.

**Gazpacho Relish**

- 1 cup seedless cucumbers, small dice
- 1 cup plum tomatoes, small dice
- ½ cup red bell pepper, small dice
- ½ cup yellow bell pepper, small dice
- ½ cup red onion, small dice
- 2 tsp fresh oregano, washed, stemmed, and chopped
- 1 Tbs basil, washed, stemmed, and chiffonade

Combine cucumbers through basil in a stainless steel bowl.

In a separate bowl, whisk the olive oil together with the balsamic vinegar and fold into the vegetable mixture.

Season the relish and refrigerate.

**Vinaigrette**

- 2 Tbs Balsamic Vinegar
- 2 Tbs Olive Oil
- salt and pepper, to taste

Mix all ingredients well and chill.

**ASSEMBLE**

Divide the salmon onto six plates. Top each salmon fillet with about a half-cup of the gazpacho relish followed by 1 ounce of the vinaigrette.

Garnish each plate with a drizzle of vinaigrette and chopped fresh chives or parsley.

**COURSE KEY**

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



**FELIX**  
DAVID SCRIBNER

## Cured Atlantic Salmon Gravlox with Marinated Cucumber

SERVES 10

2 pounds fillet of salmon  
2 Tbs juniper berries, whole  
1 cup kosher salt  
2 cups granulated sugar  
2 Tbs black pepper  
1 bunch fresh dill, divided  
½ cup rice wine vinegar  
1 Tbs Vietnamese fish sauce  
1 seedless cucumber  
½ red onion  
3 russet potatoes (large)  
oil, as needed  
1 cup sour cream (thin with heavy cream if necessary)

### Cure Salmon

Grind juniper berries in blender and toss with salt, sugar, black pepper, and half the chopped dill. Spread mixture evenly on top of salmon fillet and weigh down with a sheet pan. Store in refrigerator for 2–3 days. Rinse brine off of fillet and store another day, uncovered, in refrigerator.

### Cucumber

Mix wine vinegar with the rest of the chopped dill. Add a pinch of sugar and salt and 1 tablespoon of fish sauce. Slice cucumber and red onion thinly and marinate.

### Potato Cakes

Heat oil until smoking in skillet. Grate potato, add 1 tablespoon salt. Squeeze out as much moisture as possible. Bunch together tightly into ten individual balls. Place in hot oil and press down with spatula, turn when golden brown.

### ASSEMBLE

Place a thin slice of salmon on top of warm potato cake. Add a strip of cucumber. Garnish with sour cream and a sprig of dill.

**GALILEO**  
ROBERTO DONNA

## Cervena Venison Wrapped with Sausage and Porcini

SERVES 6

18 oz cervena venison, denver leg  
12 oz mild italian sausage  
3 oz porcini mushrooms, roasted and diced  
1 egg  
3 rosemary sprigs  
3 sage sprigs  
3 crepinette sheets  
6 Yukon gold potatoes  
½ cup milk  
¼ tsp nutmeg  
½ cup heavy cream  
2 Tbs butter  
3 oz fresh black truffles  
1 tsp shallots  
½ cup port wine  
½ cup cognac  
3 oz truffle juice  
1 cup game glacé  
salt and pepper, to taste

### Prepare Venison

Take Denver leg cuts of 3 ounces each, season with salt and pepper.

Sear the cuts over medium heat in a 10-inch sauté pan with 2 teaspoons olive oil. When all sides are browned (be sure to keep meat very rare), remove from pan and allow to cool.

Take sausage and mix in the porcini, parmesan, parsley, and egg. Season to taste.

Take crepinette sheets, 8 inches long and 6 inches across, lay a thin layer of sausage over the crepinette leaving a 1-inch border around the edges.

Place a seared piece of meat on top of sausage, bring sausage around meat and wrap very well with crepinette. Marinate with sage, garlic, and rosemary. Refrigerate.

## Potato Puree

Boil potatoes, skin-on, in salted water. Cook until tender. Drain, remove skins, and put through food mill.

Bring milk and cream to a boil; add to the potato and fold in cheese, butter, nutmeg, salt, and pepper. Keep warm.

### Sauce

Combine shallots, cognac, and port. Reduce by two-thirds. Add game glacé, simmer, and put through fine mesh strainer. Add truffles, bring to a boil, remove from heat, then keep warm.

### ASSEMBLE

Roast the venison wraps in a 375°F oven for 12 to 15 minutes until golden brown and meat is cooked to medium rare. Remove and allow to rest.

Warm up the potatoes and place a small spoon of potato puree in the center, top with sliced venison, and drizzle truffle sauce around the plate.

**GOLDONI**  
FABRIZIO AIELLI

## Marinated Fillet of Salmon with Spinach and Potato Pancake

SERVES 6

2 lbs salmon fillets, cut into 6 pieces  
1 pound sugar  
1 pound salt  
1 onion, chopped  
2 bunches thyme, chopped  
5 cup honey  
½ cup fresh lemon juice  
1 cup mustard  
1 Tbs curry  
extra virgin olive oil  
2 cloves garlic, chopped

Put sugar, salt, onion, and one bunch of the thyme in a bowl and mix together. In a large Pyrex dish put half of the sugar/salt mixture on the bottom, then place salmon fillets on top. Cover salmon with the rest of the mixture. Let sit for 5 hours. Rinse with cold water, removing all traces of the mixture.

Mix together the honey, lemon juice, mustard, and curry in a bowl until smooth.

In another large container, pour honey marinade over salmon, making sure to cover all sides. Let sit for 12 hours.

Coat bottom of one large sheet pan with olive oil, sliced garlic, and chopped thyme. Place salmon on sheet pan, making sure plenty of marinade is still on top of the salmon. Put under broiler until salmon is golden in color, about 3 to 5 minutes.

**Pancake Recipe**

- 2 large Yukon gold potatoes
- ½ pound spinach
- 2 cloves garlic
- 2 cloves shallots
- ½ cup parmesan, freshly grated
- ½ cup all-purpose flour
- 2 eggs
- salt and pepper, to taste

Boil whole unpeeled potatoes until cooked. Thoroughly wash a half-pound of spinach and sauté with two cloves chopped garlic, two cloves chopped shallots, and olive oil.

Peel potatoes, then add them along with spinach, grated parmesan cheese, flour, one tablespoon olive oil, and eggs into a food processor and blend until well combined but not pureed. Add salt and pepper to taste.

Heat three tablespoons of oil in a ten-inch non-stick frying pan. Working in two batches, place three large spoonfuls of the potato/spinach mixture and press into disks. Fry each side about 1½ minutes. Make six potato and spinach pancakes.

**ASSEMBLE**

When all the pancakes have been cooked, place on plates. Place the cooked fillets of salmon on top. Add the leftover marinade from the bottom of the sheet pan in which the salmon was cooked and drizzle over top of the salmon. Garnish with the remaining thyme and serve.

**GEORGETOWN SEAFOOD GRILL**  
SHANE STEIN

**Smoked Salmon Cakes**

**SERVES 6**

- 16 oz smoked salmon
- ½ red onion, minced
- 2 scallions, minced

- 1 stalk celery, minced
- 1 red pepper, minced
- ½ cup parsley, finely chopped
- 1½ cup bread crumbs
- 1 cup mashed potatoes
- ½ Tbs fresh dill, chopped

- 1 egg
- ½ tsp salt
- ¼ tsp white pepper
- 1 cup flour
- 2 eggs
- 1 cup milk
- 1 cup bread crumbs
- as needed olive oil

Roughly chop smoked salmon into small pieces. Combine red onion through white pepper, then fold in salmon gently. Portion mixture into 8 cakes.

Make egg wash by whisking eggs and milk together. Dredge cakes in flour, then egg wash, then bread crumbs.

Drizzle sauté pan with olive oil. Sauté cakes until golden brown on both sides.

**HAY-ADAMS HOTEL**  
SUSAN WALKER

**Decadent Chocolate Truffle Cake**

**SERVES 8**

- 5 oz bittersweet chocolate
- 5 oz butter
- 6 eggs
- ¾ cup granulated sugar
- ½ cup all-purpose flour

Melt chocolate and butter over a water bath. Whisk eggs lightly and fold into chocolate mixture. Sift flour and sugar and fold in. Spray and lightly coat eight small molds with sugar. Fill two-thirds with cake mixture. Place one truffle in center and cover with cake mixture. Place molds in the middle rack on a baking sheet in a 350°F oven with a pan of water on the lower rack and bake for 12 to 16 minutes. Let cool and turn out cakes, then dust with powdered sugar.

**Truffle Filling**

- 4 oz bittersweet chocolate
- 3 Tbs heavy cream

- 1 Tbs butter
- 2 Tbs Frangelico liquor (optional)

Melt all ingredients together. Stir in liquor. Scoop into eight small balls. Chill before finishing.

**HOGATE'S SEAFOOD RESTAURANT**  
WILLIAM BEDNAR AND WALTER PORTILLO

**Coconut Shrimp with Sweet and Sour Slaw**

**SERVES 4**

**Shrimp**

- 28 medium shrimp, peeled and deveined (tails on)
- 1 cup seasoned flour (flour with salt and pepper)
- ½ cup egg wash (3 eggs, ¼ cup buttermilk)
- 1½ cup coconut (unsweetened)

Dredge shrimp in seasoned flour, egg wash, then coconut. Sauté until golden brown. Set aside.

**Slaw**

- 3 cups bok choy, sliced into thin strips
- ¼ cup scallions, bias cut
- ¼ cup carrots, julienned
- ½ cup red, green, and yellow bell peppers, julienned
- ½ cup shiitake mushrooms, blanched

Mix all ingredients together. Add dressing and top with shrimp. Garnish with lime wedges.

**Dressing**

- 1½ Tbs shallots, minced
- 1½ tsp garlic, minced
- 2 oz chipotle peppers in adobo sauce
- 1½ tsp dry mustard
- 3 oz honey
- 1½ cup vegetable oil
- 2 oz rice wine vinegar
- ¼ tsp kosher salt

In food processor, puree garlic and shallots. Add dry mustard, honey, and chipotle peppers and puree until smooth. Add oil in slow stream until an emulsion has started, then alternately add oil and vinegar for dressing. Add salt for taste.

**ISABELLA**  
PAUL MAHER

## Tuna Nicoise Terrine

**SERVES 6**

2 pound fresh tuna loin  
8 oz black olives, pitted  
2 oz sundried tomatoes  
3 cloves garlic  
2 Tbs extra virgin olive oil  
2 Tbs Italian parsley, chopped  
1 red onion, finely diced  
1 bunch arugula, washed, de-stemmed  
2 eggs, hard-cooked and chopped  
4 oz capers  
2 russet potatoes, julienned

Sear tuna on all sides and refrigerate. Puree black olives. Puree tomatoes, garlic, olive oil, and parsley.

### ASSEMBLE TERRINE

Slice the tuna with the grain in half-inch thick strips. Lay the chilled strips of tuna in the bottom of a terrine.

Layer over tuna in this order: black olive tapenade, sundried tomato, tapenade, red onion, arugula, hard boiled eggs, capers. Repeat layering twice more.

Top these layers with another layer of chilled of tuna strips. Refrigerate overnight.

### ASSEMBLE

Quickly fry potatoes in 3 cups oil at 350°F and drain well. Season with salt and reserve.

Carefully cut slice of the terrine with a very sharp knife. Place each slice over a small pile of the fried potatoes.

**J. PAUL'S**  
DAVID CALKINS

## Mango-Rum Chutney

**SERVES 6-8**

1 red pepper, diced  
1 green pepper, diced  
1 yellow pepper, diced  
3 ripe mango, diced  
½ cup dark corn syrup  
½ cup sugar  
½ cup cider vinegar  
1 tsp allspice

1 Tbs ginger, minced  
1 Tbs cilantro, minced  
½ tsp salt  
½ tsp pepper  
2 oz spiced rum

Combine all ingredients in sauce pot. Simmer over medium heat for 30 to 40 minutes. Using hand blender, puree to desired consistency. Use over crispy duckling, roasted pork loin, or mahi-mahi.



**JOHN HARVARD'S**  
**BREW HOUSE**  
J. KUBIK

## Chicken Sausage

**SERVES 10**

5 pound chicken thigh meat, boneless and skinless  
1 pound onion yellow, small dice  
1 oz salt  
½ oz granulated sugar, scant  
¼ oz fennel seed, chopped  
½ oz black pepper, ground  
¼ oz garlic, fresh chopped  
¼ oz black trumpet mushrooms, reconstituted and rinsed thoroughly

Sweat the onions in as little oil as possible until tender and transparent. Cool.

Working in batches, use a food processor to blend the cooked onions with the chicken meat, until it forms a coarse paste.

Spread out the chicken-onion mixture onto a sheet pan. Distribute the garlic evenly over the top. Sprinkle the rest of the seasonings and fold together by hand. Stuff into casings.

**KINKEAD'S**  
JEFF GAETJEN

## Parmesan Cannoli with Fava Bean Cream, Arugula, and Crouton

**SERVES 4**

### Salad

4 arugula leaves, cleaned  
1 cup red onions, grilled  
8 oven-dried tomatoes  
4 baby artichokes, cooked  
4 slices olive bread, grilled

### Tuille

1 cup parmesan  
1 Tbs flour

Mix parmesan and flour thoroughly and sauté in small non-stick pan. Roll into cannoli shape. Let cool.

### Fava Bean Puree

1 cup Fava Beans, blanched, cleaned  
2 Tbs Ricotta Cheese  
1 Tbs parmesan Cheese  
1 Tbs Olive Oil  
2 cloves Garlic  
1 sprig Rosemary

Toast the garlic in the olive oil slowly. Add the fava beans and cook for 30 minutes. Let cool for 30 minutes. Mix in parmesan and ricotta, season to taste. Fill into pastry bag and keep warm.

### Balsamic Vinaigrette

1 Tbs shallots, chopped  
1 tsp garlic, chopped  
½ cup balsamic vinegar  
¼ cup red wine vinegar  
1 cup extra virgin olive oil  
½ Tbs sugar  
1 tsp basil oil  
salt and pepper to taste  
basil sprigs, as needed

Mix all ingredients thoroughly.

### ASSEMBLE

Place lettuces and onions on plate and garnish with tuille. Pipe with fava beans mixture. Garnish with artichokes, red onions, basil, basil sprigs, and black olive bread crouton.

THE ROOF TERRACE  
DINING ROOM—JOHN F.  
KENNEDY CENTER FOR  
THE PERFORMING ARTS  
DANIEL STORINO

## Pepper Beef Tenderloin on Crostini with Vine-Ripe Tomato and Arugula Oil

SERVES 8

- 1 pound beef tenderloin, cut in strips with 2-inch diameter
- 4 Tbs cracked black pepper
- 1 Tbs kosher salt
- 1 oz olive oil
- 12 slices french baguette, sliced
- 1 garlic clove
- 2 plum tomatoes, sliced
- 4 oz mesclun greens
- 3 oz arugula oil
- 2 oz romano cheese

Season beef with kosher salt and cracked black pepper.

In hot cast-iron pan, sear beef in oil until dark brown. Quickly remove from hot pan and place in refrigeration to stop the cooking process.

### Arugula Oil

- 1 bunch arugula
- 4 oz extra virgin olive oil

Blanch arugula in boiling water for 15 seconds, and then quickly refresh them under cold running water. Drain and dry them well. Add oil and blend until smooth. Add salt and pepper to taste.

### ASSEMBLE

Toast baguette slices in the oven until golden. Rub toasted bread with garlic clove and drizzle with olive oil. Top bread with mesclun greens, plum tomato, and a slice of peppered beef. Drizzle with arugula oil. Garnish with Romano cheese.

MARRIOTT AT THE  
METRO CENTER  
DENNIS MARCINIK

## Pumpkin-Ginger Mousse

SERVES 6

- 14 oz can pumpkin puree
- 6 eggs, separated
- 1 cup heavy cream
- 1¼ cup granulated sugar
- 2 tsp ground nutmeg
- 2 tsp ground cinnamon
- ½ tsp salt
- 1 vanilla bean, split and scraped
- 2 tsp powdered gelatin
- ¼ cup fresh orange juice
- ¼ cup brandy or Myers rum

Put pumpkin puree in large mixing bowl. Scrape vanilla bean into pumpkin puree, and add ground nutmeg, ground cinnamon, and salt.

Separate egg yolks and egg whites into separate mixing bowls. Whip egg whites to stiff peaks while adding two tablespoons sugar.

Combine a cup of granulated sugar with egg yolks and whisk until mixture has a light-yellow color and a ribbony texture. Set mixture over simmering water and cook for 5 to 8 minutes until smooth. Cool to room temperature.

Whip heavy cream to stiff peaks while gradually adding two tablespoons sugar.

Combine gelatin, brandy, and orange juice and let sit until firm. Then put mixture over simmering water until loose. Add gelatin mixture to pumpkin puree, mix well. Add this mixture to egg yolks and sugar, mix well.

With a rubber spatula, gently fold in egg whites and whipped cream, alternating some of each. Make sure mixture is completely blended.

### ASSEMBLE

Ladle 6 ounces into red wine glasses. Chill for 4 to 6 hours. Garnish with whipped cream and candied ginger.

MCCORMICK & SCHMICK'S  
SEAFOOD RESTAURANT

MCCORMICK AND SCHMICK'S  
MARY HINDS

## Pepper-Crusted Wild King Salmon with Northwest Berry Sauce

SERVES 6

- 2¼ lb king salmon fillet, skin-on, scaled and cut into 6 pieces
- 1 piece aromatic cedar plank (available at local hardware store)
- vegetable oil, as needed
- Northwest berry sauce (see below; 2 oz per serving)
- kosher salt and cracked black peppercorns, to taste

Season salmon fillets with salt and pepper.

Place on top of oil-rubbed cedar plank and bake at 375°F until done (about 10 minutes, depending upon thickness of salmon). Remove from cedar planks and surround salmon with Northwest Berry Sauce and serve immediately.

### Berry Mixture

- 1 pound blueberries
- 1 pound marionberries
- 1 pound raspberries
- ½ cup granulated sugar
- 1 tsp lemon juice

Heat all ingredients to a simmer. Remove from heat and reserve until needed.

### Northwest Berry Sauce

- 3 cups berry mixture (above)
- ¾ cup red wine
- ¼ cup red wine vinegar
- 1 Tbs shallots, chopped
- 1½ pounds butter, unsalted
- kosher salt and white pepper, to taste

In sauce pan, place first four ingredients and reduce over moderate heat until thick and syrupy. Slowly infuse butter about 2 ounces at a time while stirring constantly. Adjust flavor with salt and pepper. Strain through a fine strainer and reserve until needed.

**MORRISON-CLARK INN**  
JOSE MARTINEZ

## Pecan-Salmon Cakes with Horseradish Sauce

**SERVES 4**

1 pound salmon, boned and skinned  
½ cup cream  
4 Tbs pecans, lightly  
toasted and chopped  
3 Tbs scallion, thinly sliced  
½ cup bread crumbs  
salt and white pepper, to taste  
vegetable oil, as needed

### Horseradish Sauce

1½ oz fresh horseradish root,  
peeled and finely grated  
4 Tbs white wine  
½ cup crème fraîche or sour cream  
½ tsp dry mustard  
salt, to taste

In a food processor, pulse the salmon to rough texture. Then run, continuously adding cream in a running stream. Remove paste to a bowl.

Stir in pecans and scallions. Season with salt and pepper. Refrigerate mixture for 2 hours or until cold. Divide the mixture into 8 balls. Form cakes with wet hands, and roll in bread crumbs.

On medium heat, sauté cakes until lightly browned and firm to the touch

In a small saucepan add horseradish and wine, and reduce wine by half. Cool. Add crème fraîche and dry mustard. Season to taste.

**OCCIDENTAL GRILL**  
JONN GOULDIN

## Braised Short Ribs with French Tarragon Bar-B-Q Sauce

**SERVES 6**

5 pounds short ribs  
1 pint dark beer  
1 cup tomato paste  
¼ cup pickling spice  
½ cup red wine vinegar  
1 cup water

1 Tbs kosher salt  
1 Spanish onion, large dice  
3 stalks celery, large dice  
4 cloves garlic, minced

In preheated heavy stock pot, add a little oil, then brown short ribs a few at a time on both sides and remove from pot.

Add onions and celery to pot and brown, stirring frequently. Add all ingredients except ribs, bring to a boil. Add ribs, bring back to a boil and reduce to simmer.

Cook covered for 70 to 90 minutes until ribs are very tender. Let cool in liquid.

### Tarragon BBQ Sauce

8 whole ripe tomatoes, peeled,  
cored, seeded, and rough chop  
1 cup shallots, rough chop  
¼ cup garlic, minced  
3 cups red wine vinegar  
2 cups veal demi-glace  
1 Tbs cracked black pepper  
½ cup olive oil  
2 Tbs tarragon, blanched, chopped

The trick to this sauce is to use a heavy-gauge stock pot and to make sure it is preheated very hot! Have all ingredients prepped and ready to go.

Add olive oil; it should smoke in pan right away. Add tomatoes, shallots, and pepper and salt to taste. Do not stir too much. Cook until tomatoes are slightly mushy, then add garlic and cook until aroma is released. Add vinegar, demi-glace, and tarragon. Season ribs with some of the salt and white pepper.



**P.F. CHANG'S  
CHINA BISTRO**  
ROBERT HILE

## Firecracker- Style Chicken

**SERVES 6**

4 Tbs canola oil  
2 pound chicken breasts, skinless,  
boneless, half-inch bias cut

12 oz baby carrots, halved  
lengthwise  
8 oz snow peas  
2 large scallions, white  
part, ¼-inch chop  
2 large garlic clove, fine chop  
1 cup water chestnut, sliced  
½ cup white wine or sherry  
2½ Tbs chile paste  
¾ tsp ground white pepper  
6 tsp ground bean sauce

Heat a large sauté pan, cast-iron skillet, or electric wok until hot. Add oil and baby carrots, sauté until carrot color brightens. Add chicken and stir-fry until almost cooked through.

Add water chestnuts, snow peas, and garlic. Sauté briefly until garlic is fragrant.

Add scallions, chile paste, white pepper, and ground bean sauce. When the ground bean sauce smells “nutty,” reduce heat and add wine.

Add sauce and mix it into the sauté. Serve with steamed rice.

### Sauce

6 Tbs soy sauce  
6 tsp sugar  
6 tsp white vinegar  
6 oz water

Add all ingredients into a small pot and heat gently. Prepare a cornstarch “slurry” with 3 ounces water and 3 teaspoons cornstarch and whisk it into hot sauce. Stir until thickened (about 30 seconds). Let the sauce boil briefly.

**PANEVINO RISTORANTE**  
VAUGHN R. WILLIAMS, JR

## Polenta Terrine with Wild Mushrooms

**SERVES 10-20 AS AN APPETIZER**

1 pound corn meal or instant polenta  
1 pound wild mushrooms  
3 oz rosemary  
1 cup onions, fine dice  
2 quarts chicken stock  
¼ cup parmesan cheese  
1 cup cracked black pepper  
1½ Tbs salt



Sauté onions until translucent. Add chicken stock and bring to a simmer. While stirring vigorously, add corn meal and rosemary sprigs.

Turn heat down, stir slowly until lumps disappear and polenta bubbles. Take off heat and fold in mushrooms, parmesan, and pepper and salt to taste. Remove rosemary sprigs and pour into quart terrine or loaf molds and chill. Slice into one-inch pieces when ready to serve.

**PAOLO'S**  
JEREMY STORM AND TOM MCBEATH

**Black Olive and Roasted Garlic Focaccia Bread**

SERVES 4-6

- 1½ cup warm milk
- 1½ Tbs dry active yeast
- 1½ Tbs granulated sugar
- 5 oz flour
- 1½ cup cool water
- 2¼ pound flour
- 4 Tbs extra virgin olive oil
- 1 oz kosher salt
- 1 oz roasted garlic, pureed
- 3 oz Kalamata olives, sliced, pitted

Combine milk, yeast, sugar, and 4¼ ounce of flour in mixer. Using a dough hook, mix at medium speed for four minutes. Allow mixture to rest until tripled in volume.

Add remaining ingredients and mix at medium speed for nine minutes or until dough pulls away from bowl.

Place dough on a well-oiled sheet pan. Use fingertips to punch dough, forming indentations. Brush with extra-virgin olive oil and sprinkle top with kosher salt.

Bake at 400°F for 10-15 minutes or until medium brown. Remove from the oven and allow the bread to rest for 20 minutes before cutting.

**COURSE KEY**

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**RED SAGE**  
JEFFREY OLSSON

**Watermelon Habanero Glaze**

- 4 cups watermelon juice
- 1 Tbs canola oil
- 1 Tbs cumin seed
- 2 Habanero chiles, roasted, seeded, and chopped
- 1 tsp ginger (about size of a thumb)
- 1 bunch scallions, white part only, thinly sliced
- 3 shallots, chopped
- 4 oz tequila
- 4 oz rice vinegar
- 2 Tbs cornstarch mixed with a little bit of water
- 1 bunch cilantro, washed

Fry cumin in canola oil until lightly toasted, add scallions and sauté lightly. Add tequila and vinegar, reduce by half. Add grated ginger and watermelon juice. Bring to a boil then to a simmer. While stirring, add cornstarch slurry and simmer for 10 minutes.

Place cilantro in the bottom of a strainer and pour sauce over the cilantro. Season with salt and glaze away.

**THE RITZ-CARLTON, TYSON'S CORNER**  
**Lobster Sausage with Red Thai Curry Sauce**

SERVES 6-8

- 1 pound raw lobster meat
- 4 oz raw whitefish (i.e. sole, scallops, or sea bass)
- 6-8 slices fresh white bread
- 2 egg whites
- 2 cups cream
- ¼ tsp English mustard powder
- 1 tsp salt
- white pepper to taste
- 1 bunch cilantro leaves

Grind lobster, whitefish, and bread twice through fine die on meat grinder, then chop finely in a food processor.

Chill mixture well then gradually add egg whites and cream, thoroughly

incorporating. Season with dry mustard, salt, white pepper and cilantro.

Pipe into sausage casings. Poach in water over low heat for 10 to 15 minutes.

Optional: Instead of sausage casings, put the mixture in a quart freezer bag and squeeze it into a cylindrical shape and get as much air out of the bag as possible, then poach as per instructions.

**Red Thai Curry Sauce**  
5 large red peppers, rough chop  
3-4 shallots, rough chop

- 3-4 garlic cloves, rough chop
- 1 qt chicken stock
- 2 Tbs red Thai curry paste
- 1 tsp salt and pepper
- lemon juice, to taste
- cilantro (optional)

Sweat all down in sauce pot over medium heat. Add curry and stock. Simmer 20 minutes and puree in blender. Season with salt and pepper, lemon, and cilantro.



**ROCK BOTTOM RESTAURANT & BREWERY**  
PETER SMORODIN

**Jerk Marinated Mahi-Mahi with Pineapple-Orange Salsa**

SERVES 4

- Four 6oz mahi-mahi fillets
- 4 oz prepared jerk rub
- 3 oz canola or peanut oil
- 2 tsp salt (reduce if jerk rub has salt)
- 2 Tbs brown sugar

Mix jerk rub, oil, salt, and sugar. Marinate Mahi-Mahi fillets for at least an hour, up to three hours.

Place fillets on sheet pan and roast for 7 to 10 minutes in a 375°F oven until just done.

**Pineapple-Orange Salsa**

- 1 medium pineapple, peeled, cored, and diced
- 5 oranges, ¼-inch dice

- 1 medium red onion, ¼-inch dice
- 1 red pepper, finely diced
- ½ bunch cilantro
- 2 Anaheim peppers, finely diced
- 2 jalapeño peppers, seeded and finely diced
- ½ cup lime juice
- 2 oz light corn syrup
- ½ tsp vanilla extract
- 1 Tbs cumin
- pinch cayenne pepper
- ¼ Tbs cinnamon

Mix all ingredients and chill.

#### ASSEMBLE

Serve Mahi-Mahi fillet over basmati or wild rice. Top with 4 ounces of salsa and serve with sautéed green beans.

### SUTTON PLACE GOURMET

#### Mexican Cole Slaw

SERVES 16

- 8 oz jicama, julienned
- 8 oz green cabbage, thinly sliced
- 8 oz chayote squash, julienned
- ¾ oz chipotle chile
- 2 oz butternut squash, julienned
- 3 oz carrots, julienned
- 2 oz red peppers, julienned
- 2 oz red onions, julienned
- ¾ Tbs sherry wine vinegar
- 2¼ oz soy/olive oil blend
- 2 Tbs fresh cilantro, rough chop
- 1 tsp sugar
- 2 tsp lime juice
- kosher salt and white pepper, to taste

Soak chipotle chiles in warm water until softened. Remove chiles from water, reserve water, and julienne chiles.

Use a mandoline or food processor disk to julienne the chayote, butternut, and jicama. All of the other vegetables can be done by hand.

Make vinaigrette with all other ingredients and add to this the water from the chipotle.

Mix all ingredients together.

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T H E  
**CAPITAL**<sup>®</sup>  
G · R · I · L · L · E

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### THE CAPITAL GRILLE

RAY BELL

#### Smoked Scallop and Andouille Salad

SERVES 4-6

- 3 pounds smoked scallops, quartered if they are sea scallops
- 1 pound smoked andouille sausage, cut into ¼-inch pieces
- 1 small red pepper
- 1 small red onion
- 1 bunch scallions

#### Balsamic Vinaigrette

- 1 cup balsamic vinegar
- 1 cup olive oil
- ½ cup dijon mustard
- 4 Tbs sugar
- 1 Tbs salt
- 2 Tbs cracked black pepper

Combine balsamic vinegar, olive oil, dijon mustard, sugar, salt, and black pepper in food blender. Mix well until creamy. Set aside.

Dice red peppers and red onions. Chop scallions. Combine peppers, onion, scallions, smoked scallops, and andouille sausage in bowl and mix with balsamic vinaigrette.

Chill for at least one hour. Serve cold.

### THE JEFFERSON

#### Shiitake Mushroom-Spring Pea Risotto with Tasso Ham in Tomato Reduction

SERVES 6-8 APPETIZERS OR 4 ENTRÉES

- 2 cups arborio rice
- 1 cup dry white wine
- 1 Tbs olive oil
- 1 shallot, finely diced
- 2 Tbs butter
- 1 tsp kosher salt

- ½ tsp white pepper
- 5 scallions
- ¼ cup parmesan cheese
- 8-9 cups chicken broth
- 1 cup shiitake mushrooms, small dice
- 1 cup fresh English peas
- ¼ cup tasso ham, small dice
- ¼ cup corn kernels

Place saucepan over medium-high heat and when hot add oil. Add the rice and toast it, about 2 to 3 minutes.

Add wine and cook, stirring, until it has been absorbed by the rice, about 2 minutes. Add a cup of broth and cook, stirring constantly, until it has been absorbed by the rice. Continue adding broth, one cup at a time, stirring well after each addition, until all the broth has been absorbed by the rice, about 20 minutes.

Add the ham, corn, mushrooms, and English peas and cook for 5 minutes.

Add butter, parmesan cheese, and scallions. Season to taste with salt and pepper to finish the risotto.

#### Tomato Reduction

- 4 yellow tomatoes, large
- 1 Tbs olive oil
- 2 shallots, finely diced
- 2 garlic cloves, finely diced
- ½ cup dry white wine
- salt and white pepper, to taste

Place the tomatoes in a saucepan with the oil over medium heat. Cook for 2 minutes then add the shallots, garlic, and white wine and continue to cook for 10 minutes. Blend the mixture and strain. Season to taste.

#### ASSEMBLE

Place risotto in center of a large plate with the tomato reduction ladled around.



**THE MARK**

**Pulled Smoked Duck over Sweet Potato-Pecan Biscuits**

**SERVES 4**

- 1½ lb smoked duck meat
- 1 cup star anise reduction
- 8 biscuits (below)

Smoke a 3-pound whole duck in a smoker in an aluminum pan with 3 cups of water until fork tender, about 5 hours. Reserve liquid for stock. Remove skin and pull apart breast and leg meat into shreds. Chop skin coarsely and combine with pulled meat.

Alternately, buy smoked duck breasts, chop into coarse shreds, and simmer in chicken stock until liquid is almost gone.

**ASSEMBLE**

Place two split biscuits on a plate. Top with 6 ounces of pulled duck breast and drizzle a quarter-cup of star anise reduction on top.

**Sweet Potato-Pecan Biscuits**

- 2 cups flour
- ½ tsp salt
- 2 tsp baking powder
- ½ tsp salt
- 1 envelope dry yeast dissolved in ¼ cup warm water
- ½ cup solid vegetable shortening
- ½ cup sweet potato puree
- ½ cup pecan pieces

Place all dry ingredients in a mixing bowl. Add shortening and mix until it resembles coarse meal.

Carefully add sweet potato, yeast mix, and pecans. Mix lightly and gather into a ball. Place in clean bowl and cover. Let it rise for 1 hour.

Roll to 1-inch thickness and cut into desired size biscuits. Place on buttered baking sheet and cover with towel.

Allow another rise 30 to 45 minutes.

Bake in 350°F oven approximately 12 minutes or until golden brown.

**Star Anise Reduction**

- ½ cup Balsamic vinegar
- 2-3 star anise
- ¼ cup molasses
- 1 tsp hot pepper flakes
- 1 cup rich duck stock

Place all ingredients in non-reactive saucepan and bring to simmer. Reduce by a third, and reserve.

**Brown Duck Stock**

- Carcass from 3-lb duck
- 1 large carrot, chopped fine
- 1 large onion, chopped fine
- 1 Tbs salt
- 1 tsp herbs de Provence

Chop carcass with a cleaver. In a 6-quart stock pot add a tablespoon of oil and sauté carrot and onion until lightly browned. Add carcass and leftover liquid from the aluminum pan and more water to bring to 4 quarts. Bring to a boil and skim off scum that forms. Take down to a low simmer and cook for 2 to 4 hours until reduced to 1 pint. Strain through a sieve. Allow to cool. Emulsify fat with an immersion blender and keep warm.

**1789 Restaurant**

**1789**  
JEFF ENG

**Macadamia-Crusted Shrimp with Cucumber Couscous and Pineapple and Citrus-Chile Sauce**

**SERVES 6**

- 24 extra large (U-12) shrimp
- ½ cup macadamia nuts, chopped
- diced pineapple and scallions, for garnish

Marinate shrimp in Thai basil marinade. Season shrimp with salt and pepper, and grill for 30 seconds on each side.

Mix ingredients for hoisin glaze and brush shrimp with mixture.

Top shrimp with chopped macadamias and broil to lightly toast nuts.

**Thai Basil Marinade**

- ¼ cup Thai basil, chopped
- 2 Tbs garlic, chopped
- ¼ cup peanut oil

**Hoisin Glaze**

- 1 cup hoisin sauce
- 2 Tbs soy sauce
- 2 Tbs rice vinegar
- ½ tsp red chiles, crushed

**Cucumber Couscous**

- 1 cup plain couscous, cooked
- 1 cup orange juice
- 1 cucumber, seeded and diced
- zest of 1 orange
- salt and pepper, to taste

Cover couscous with orange juice, let stand for 20 minutes. Fluff with fork and stir in other ingredients.

**Citrus-Chile Sauce**

- 1 quart orange juice
- 1 cup pineapple juice
- ¼ cup lime juice
- ¼ cup brown sugar
- 1 cascabel chile
- 1 ancho chile
- 1 chipotle chile
- 1 chile de arbol

Toast chiles for 15 minutes in 300°F oven. Combine chiles, juices, and brown sugar in a heavy-bottom non-reactive pot and simmer to reduce to sauce consistency.

Puree in blender, transfer to pot, and bring to a boil. Skim solids that float to the top. Pass through cheesecloth and chill in ice bath.

**Chive Oil**

- ¼ pound chives
- 1 cup avocado (or other neutral) oil

**ASSEMBLE**

Place a heaping spoonful of the couscous in the center of a plate. Top with 4 of the Macadamia crusted shrimp. Pour ¼ cup of the Citrus-Chile Sauce around the couscous on plate and top shrimp with a teaspoon of the chive oil.



**TWIGS AT THE  
CAPITAL HILTON**  
DANIEL LAGARDE AND  
JASON MILANESE

## Rainbow Trout with Horseradish and Mango-Mustard Sauce

**SERVES 4**

1 pound boneless rainbow trout  
fillets, cut into 4 pieces  
1 cup Mango-Mustard Sauce (below)  
½ cup Crust Mixture (below)

Lay trout pieces skin side down on a  
baking pan. Apply crust mixture to flesh-  
side of trout fillets. Broil 4–5 minutes until  
trout turns opaque and crust turns golden  
brown. To serve, top with mango-mustard  
sauce and garnish with fresh herbs.

### Crust Mixture

2½ oz rye bread, finely chopped  
1 Tbs dill weed, minced  
1 Tbs prepared horseradish  
3 oz smoked salmon, minced  
2 oz butter, melted  
black pepper, to taste

Mix all ingredients thoroughly. Reserve.

### Mango-Mustard Sauce

4 oz fresh mango pulp puree  
5 Tbs dijon mustard  
1 Tbs white vinegar  
2 Tbs fresh lime juice  
1 garlic clove, crushed  
½ cup light olive oil (not virgin)  
pinch ground cayenne pepper  
½ tsp curry powder  
1 tsp salt and pepper

In a bowl, stir together the mango  
puree, mustard, vinegar, lime juice,  
and garlic. Slowly whisk in the oil until  
emulsified. Stir in the cayenne and  
curry powder and season to taste.

**VIDALIA**  
PETER SMITH

## Fig and Duck Confit Tartlet with Port Wine Essence

**SERVES 6**

1 pre-baked tartlet shell  
8 whole shallots  
6 figs  
4 confit duck legs  
⅔ cup Maytag blue  
cheese, crumbled  
½ cup walnut pieces  
2½ cups Wine & Veal Demi-Glace

Slice the shallots very thinly and  
caramelize them in a hot sauté pan.  
Place in the bottom of the tartlet shell.

Slice the figs and layer on top of the  
shallots. Shred the *confit* duck legs  
and spread over the figs. Top with the  
blue cheese and walnuts. Bake in a  
400°F oven until lightly browned.

Drizzle demi-glace over the  
sliced tart when served.

### Wine & Veal Demi-Glace

2 cups port wine  
½ cup veal demi-glace

Reduce the wine and veal glaze by  
three-quarters to a syrupy consistency.

**ZUKI MOON**  
MARY RICHTER

## Cellophane Noodle Salad

**SERVES 4**

1 package sweet potato  
starch noodles  
½ cup snow peas, julienned  
½ cup carrots, julienned  
½ cup daikon, julienned  
½ cup scallion, julienned  
½ cup sweet potato, julienned  
½ cup shiitake mushrooms,  
julienned  
4 Tbs peanut oil  
¼ cup sake  
¼ cup soy sauce  
2 Tbs ginger  
1 Tbs chile oil  
1 bunch cilantro, leaves only

Pour boiling water over noodles and allow  
to sit for 10–15 minutes. Rinse and drain.

Stir fry vegetables in oil. Add ginger. Finish  
with soy, sake, and chile oil. Add noodles  
and toss quickly and set aside until  
serving. The dish may be served chilled.

Toss in cilantro right before serving.





Taste of the Nation



Flavor for the City



# 1999 Taste of the Nation

**ADDIE'S**  
JEFF BLACK AND STAFF

## Key Lime Mousse Cake

### Crust

- 2 cups ginger snaps
- ¼ cup sugar
- 2 oz butter, melted

In food processor, puree ginger snaps with sugar until fine. Blend in melted butter to coat the crumb and sugar mixture. Press into the bottom of an 8-inch spring-form pan.

### Filling

- 1.5 pounds cream cheese, softened
- 8 oz sugar
- zest of 1 lemon and 1 lime
- ¾ cup key lime juice
- 3 packets gelatin
- 9 oz white chocolate
- 1 quart whipping cream

In a mixing bowl, beat softened cream cheese with sugar. Add melted white chocolate. Dissolve gelatin with key lime juice over a double boiler. Slowly add to cream cheese mixture until well blended. Add one cup of cream and zest.

Whip remaining 3 cups of cream. Gently fold into mixture. Turn mixture into the spring-form pan. Refrigerate overnight. Release from spring-form pan and serve with key lime curd and fresh berries.

**AMERICA**  
MICHAEL FOO

## Duck and Pine Nut Dumplings with a Shiitake and Teriyaki Sauce

SERVES 4

- 12 oz ground duck
- ½ cup dried shiitake mushrooms, rehydrated with sherry
- 1 tsp tamarind
- 2 eggs, beaten

- 1 tsp sesame oil
- ½ cup roasted pine nuts
- 20 pieces dumpling wrappers
- 6 oz teriyaki sauce
- 1 tsp garlic, finely chopped
- 1 tsp ginger, finely chopped
- 2 tsp shallots, finely chopped
- 1 tsp chives, finely chopped
- 1 tsp cilantro, finely chopped
- salt and pepper, to taste

Combine duck, garlic, ginger, shallot mixture, chives, cilantro, mushrooms, tamarind, half of the beaten eggs, sesame oil, salt and pepper, and pine nuts until mixture has a dough-like texture.

Hold an open wrapper in the palm of your hand and add 1 ounce of the mixture in the center of the wrapper, leaving room to fold over.

Dip the folded edges in the mixture and press together to seal, make a scalloped pie-edge pattern for decoration.

Place each dumpling in boiling water for two minutes. Remove from boiling and let dry.

In a sauté pan over medium heat with butter and olive oil, sear all sides of the dumpling until golden brown.

Serve with teriyaki sauce and garnish with chopped chives.



**L O E W S**  
L'ENFANT PLAZA HOTEL

**AMERICAN GRILL  
AT LOEW'S**  
EVAN PERCOCO  
LINWOOD MANLEY

## Grilled Tamarind Shrimp Salad with Baby Arugula and Guava Dressing

SERVES 4

- 12 jumbo shrimp, tails off, peeled, and deveined

- 12 oz baby arugula
- 1 orange, supremed
- 1 grapefruit, supremed
- 4 Tbs green onions, roughly chopped
- 4 hearts of palm

### Shrimp

Place in Tamarind Marinade for 1 to 2 hours. Grill shrimp. Serve at room temperature. (The shrimp may be grilled ahead of time.)

### Tamarind Marinade

- 12 oz tamarind or tamarind paste
- 1 Tbs shallots
- 1 Tbs garlic
- ½ Tbs coconut milk
- 2 cups vegetable oil
- salt and freshly cracked pepper, as needed

Blend the above, but add oil last, pouring slowly when blending.

### Guava Vinaigrette

- ½ cup guava nectar or juice
- ¼ cup rice wine vinegar
- 1 Tbs honey
- 1 can shallot
- ½ tsp garlic
- 2 Tbs peanut oil

Combine first 5 ingredients in blender, slowly add oil. (If using guava juice, use 1 cup and reduce to half. The honey may not be needed when using juice.)

### ASSEMBLE

Combine arugula, orange and grapefruit sections, and chopped green onions. Toss with vinaigrette. Divide between 4 plates, making sure each has an equal amount of citrus. Top each plate with a heart of palm and 4 shrimp.

**ARTIE'S**  
JEFF POTTER

## Lamb Baklava

SERVES 6

2 ribeye of lamb (trimmed lean)  
12 sheets phyllo dough  
½ cup olive oil  
salt and peppe, to taste

### Filling

1½ cups pistachio nuts, toasted  
and chopped fine

6 oz honey

1 Tbs mustard seed

Season ribeyes well, sear in olive oil over medium-high heat; all sides should be browned. Remove to rack to cool.

In small heavy pot over medium heat, reduce honey by one third then add pistachios and mustard seeds. Stir to incorporate, reduce further until thick, but do not caramelize. Cool to room temperature.

Lay six sheets of phyllo on top of one another, brushing with olive oil between every sheet.

Spread a thin layer of honey mixture over bottom third of pastry, place seared ribeye on lower edge of pastry and roll-up.

Place seam upside down on baking sheet and bake in preheated 425°F oven until medium rare, about 15 minutes. (Will vary with size)

Remove from oven and allow to rest before carving with a serrated knife. Serve with lamb *jus*.

**ASIA NORA**  
CHRISTIAN THORNTON

## Curried Chicken with Fragrant Spices

SERVES 8

½ cup canola oil  
1½ cups onions, thinly sliced  
1 Tbs garlic, chopped  
1½ Tbs ginger, chopped  
2 tsp black cumin seeds  
1½ tsp ground mace  
¾ tsp ground cinnamon

1 tsp Garam Masala  
½ tsp red pepper flakes  
1 tsp paprika  
3 lbs chicken, cut into 1½ in cubes  
1 cup plain yogurt  
1 cup cream  
1 Tbs salt

Heat oil in large pot. Add onions and cook until golden brown. Add garlic and ginger and cook for additional two minutes. Add cumin, mace, cinnamon, Garam Masala, red pepper flakes, and paprika and stir to combine with the onions.

Increase the heat to high and add the chicken. Brown on all sides. Reduce heat, add a half-cup yogurt and half-cup cream. Add salt. Bring to a boil, reduce heat and simmer uncovered for approximately 1 hour. Stir frequently.

Before serving, stir in the remaining yogurt and cream. Serve with raita, basmati rice, and chutney.

**B. SMITH'S**  
JAMES OAKLEY

## Blackened Rockfish with Tomato Chile Sauce Served with Coconut Rice

SERVES 6

3 lbs rockfish fillet (7 oz portions)  
½ cup peanut oil  
¾ cup blackening spice  
2 cups Tomato Chile sauce

Rub each fish fillet with peanut oil. Sprinkle blackening spice on both sides evenly.

Take a seasoned iron skillet, put on heat until the skillet starts to smoke. Add your fillets to skillet and cook on both sides, two minutes per side. Finish fillets in a preheated oven on 350°F for 4 minutes.

### ASSEMBLE

Set up plate with the fish, coconut rice, and tomato chile sauce on top of fish. Accompanied with housemade pickled vegetables for a balanced meal.

### Tomato Chile Sauce

2 large ripe tomato, small diced  
1 large onion, small diced

2 tsp olive oil  
2 oz cilantro, chopped  
½ tsp red chiles, crushed  
2 oz fish sauce (local market)  
2 oz brown sugar  
½ cup white wine  
4 oz Passion fruit juice  
1 cup clam juice

In a two-quart sauce pan, sauté tomatoes, onion, and olive oil together for about 4 minutes. Add remaining ingredients and cook on a medium simmer for 20 minutes.

Take mixture from heat and blend in a food processor (be careful, it is hot!) for 30 seconds or until well blended.

Return to stove and cook an additional 10 minutes until the sauce is reduced to a medium texture. Strain the sauce and set aside at room temperature.

### Coconut Rice

13.5 oz coconut milk  
3 cups Jasmine rice  
2½ cups water  
1 Tbs salt

Cook 30 minutes at medium heat, then 15 minutes on low heat.

**BAROLO**  
  
RISTORANTE

**BAROLO**  
ENZO FARGIONE

## Coniglio con Carciofi e Olive in Casserola (Italian Casserole of Rabbit and Artichokes with Black Olives)

SERVES 4

2 cups parisienne rounds of potatoes  
4 artichoke hearts, cooked (steamed) and quartered  
4 cups rabbit loin (bone removed), cut into ½-inch pieces  
2 Tbs grapeseed oil  
2 cloves garlic, cut into quarters (8 pieces)  
3 Tbs butter



- 1 cup brown veal stock reduction (demi-glace)
- 2 rosemary sprigs
- ½ cup ligurian black olives, pitted
- salt and peppe, to taste

In a pot of boiling water, blanch the potatoes and artichoke bottoms, and set aside.

In a heavy skillet, sear rabbit with the oil until crispy. Add salt and pepper to taste, then add garlic.

In the same pan, sauté potatoes with a tablespoon of butter and artichoke bottoms.

Add vegetables and veal stock. Turn up heat to high and add the rosemary and remaining butter. Reduce heat for 5 minutes; add the olives.

**ASSEMBLE**

Place the cooked rabbit on a serving plate, pour the vegetables and sauce on top of it, and serve.

**BEST BUNS**  
CARLOS FERNANDEZ

**Kiwi Pineapple Jam**

- 16 kiwi fruit (4 cups, chopped)
- 1 cup pineapple, crushed
- ¼ cup lemon juice
- 7 cups sugar
- 1 box commercial pectin\*

**Canning**

- Canning jars and lids
- 1 large stockpot, deep enough to cover the canning jars with water
- 1 large ladle
- 1 wide-mouthed funnel
- Tongs and/or jar lifter
- Clean towels

Sterilize the jars first. Wash the jars in warm, soapy water. Fill the stockpot with enough water to cover the jars and bring to a boil. Carefully submerge the clean jars in the boiling water using the tongs or jar lifter and allow them to sterilize for 10 minutes.

Add the ladle, funnel, and tongs to the boiling water to sterilize. In the meantime, wash the lids and rings with the

boiling water and let stand in the water until ready to can. Carefully remove jars from the boiling water and place upright on a clean towel. Keep water boiling.

Measure the sugar and set aside. In a heavy saucepan, combine chopped kiwi, crushed pineapple, and lemon juice. Stir in the box of pectin. Bring to a full, rolling boil again (it should keep boiling even during stirring) and let boil for one full minute. Add the sugar and dissolve completely.

Remove from the heat and carefully fill sterilized jars using the funnel and ladle. Clean edges of jars with a clean, damp towel if needed. Place lids on jars using the tongs. Place rings on jars and screw on lightly (if they are too tight the sugar will not seal properly).

Using jar lifter or tongs, place filled jars back into the stockpot of boiling water and boil for ten minutes. This will seal the jars. To check the seal, see if the lid is slightly concaved, or press the lid with your finger to make sure it has no give, or tap the lid with a teaspoon—it should make a ping sound (not a dull thunk).

If any jars do not seal properly either put them back in the boiling water or simply refrigerate them. As the jam is cooling, shake the jars to distribute the fruit pieces evenly. Jam can be stored at room temperature or in the refrigerator.

\*Available in most grocery stores. There will be detailed canning directions in your box of commercial pectin.



**BET ON JAZZ**  
TERRELL DANLEY

**Bahamian Conch Fritters**

**SERVES 6**

- 3 lbs conch, chopped
- 1 bunch scallions
- ½ lb red & yellow pepper, small diced
- ½ lb red onions, diced
- 1 bunch chives, chopped

- 2 tsp salt
- 2½ tsp baking powder
- 8 cups self-rising flour
- 3 whole eggs
- 2 Tbs melted butter
- 2 cups milk
- 2 egg whites
- 1 cup oil for frying
- Roasted Corn-Tomato Relish (below)**

Combine conch, scallions, onions, peppers, and remaining dry ingredients. Mix well.

Combine whole eggs, melted butter, and milk. Make a well in the dry ingredients, and add the wet ingredients. Gently mix to combine. Allow batter to rest for approximately 1 hour.

Whip the two egg whites until stiff, and add to the batter.

To cook, heat fry oil in a 12-inch skillet to 350°F. Drop one tablespoon of the batter into the oil, and cook until golden brown. The fritter will take 3–5 minutes to brown.

Drain the fritters on a paper towel. Serve hot.

**Roasted Corn-Tomato Relish**

- 1½ pounds corn-on-the-cob
- 1½ pounds plum tomato
- ½ pound red onion
- ½ oz cilantro
- 7 oz lime juice, fresh
- 4 oz lemon juice, fresh
- 1 pound yellow peppers
- 1 scotch bonnet pepper
- 1 Tbs chive, chopped
- 2 Tbs olive oil
- 2½ tsp salt
- 1 Tbs brown sugar

Roast corn on the grill or in a hot oven until brown. Remove from heat, and allow to cool. When the corn has cooled, shuck and cut kernels from the cob. Reserve.

Combine corn with remaining ingredients. Serve with conch fritters.

## Warm Banana Tart

- 2 tsp brown sugar
- 2 bananas, peeled and sliced
- 1 tsp butter
- 1 tsp rum
- 1 sheet puff pastry

Preheat oven to 500°F.

Sprinkle sugar in the bottom of a non-stick skillet. Layer sliced bananas over sugar. Dot bananas with butter and add rum. Cover with puff pastry.

Place skillet in high heat, and cook until bananas begin to bubble. Immediately place skillet into hot oven. Cook approximately 5 minutes, or until pastry becomes golden brown. Remove from oven, and invert hot tart onto serving plate. Serve warm.

### BISTRO BISTRO VAUGHN WILLIAMS

## Toasted Orzo Torte with Sorrel and Cannellini Bean Tapenade

SERVES 6-8

### Torte

- 1 pound orzo, cooked
- 4 oz leeks, julienned
- 4 oz fennel, julienned
- 4 oz cabbage, julienned
- 3 cups all-purpose flour
- 2 cups heavy cream
- 1 bunch sorrel leaves
- salt and pepper, to taste

### Tapenade

- ½ cup green olives, pitted
- ½ cup cannellini beans
- ¼ cup roasted garlic
- 1 cup olive oil

After cooking the orzo, mix with the flour and heavy cream. Sauté leeks, fennel, and cabbage then fold in with orzo mixture and salt and pepper.

Preheat medium pan and add a half-cup olive oil. Once oil is heated, scoop (with small ice cream scoop) out orzo mixture into pan. Brown on both sides and continue

process until mixture is used. Reserve orzo tortes. In a food processor, add olives, beans, and roasted garlic. Pulse repeatedly and add a half-cup olive oil, slowly until pureed and even. Leave tapenade slightly chunky. Chill for 15–20 minutes. Take tortes and add fresh sorrel leaf to each one. Top with chilled tapenade and serve.



### BLACK'S BAR AND KITCHEN JEFF BLACK AND STAFF

## Shrimp and Crab Campeche

SERVES 6

- 2 dozen large shrimp, peeled, deveined
- ½ pound crabmeat, jumbo lump
- 1 cup tomato, peeled, seeded, and chopped
- 1 bunch cilantro leaves, cleaned and chopped
- 2 Tbs jalapeño pepper, minced
- 3 scallions, chopped
- ½ medium onion, minced
- 1 oz lime juice
- ½ cup cocktail sauce
- 2 avocados, one diced, one sliced
- salt and black pepper, to taste
- Tortilla chips, as desired

Grill Shrimp. Cut in half. In a bowl, combine all ingredients except shrimp and crab. Season to taste. Fold in crab and shrimp. Serve immediately. Garnish with sliced avocado and tortilla chips on the side.

### BLUE POINT GRILL ANDRÉ HOPKINS

## Seared Pink Peppercorn and Coriander Crusted Yellowfin Tuna with Roasted Eggplant-Pomegranate Ragout

SERVES 6

- 2¼ pound yellowfin tuna loin, cut evenly into 6 pieces
- 1 Tbs coriander seed
- 3 Tbs pink peppercorns
- 1 tsp kosher salt
- ½ cup extra virgin olive oil
- 3 cups Eggplant Ragout

Combine coriander, peppercorns, and salt, then coarsely pulse-grind in a pepper grinder.

Set aside 6 tablespoons of the olive oil. Pour 1 tablespoon over each tuna loin cut, turning to coat both sides.

Generously sprinkle ground pepper mixture over both sides of fish.

Add enough oil to coat bottom of pan. Heat on high, but not to smoking. Cook tuna rare to medium rare. The exact time will depend on the thickness of the slice. Judge by the appearance on the side of the tuna. It should appear nearly raw in the center.

### ASSEMBLE

Spoon the ragout into the middle of the plate. Cut tuna into three triangles and place around the ragout. Garnish with diced tomatoes and mint leaf.

### Eggplant Ragout

- 1 large eggplant, peeled and cubed
- ½ cup extra virgin olive oil
- 1 small red onion, peeled and chopped
- 4 cloves garlic, peeled and minced
- 1 cup V-8 Juice
- ½ cup pomegranate juice, concentrated
- ¼ tsp cayenne pepper
- ¼ cup black olives, cut in half
- ¼ cup mint, fresh and chopped
- salt and freshly ground pepper, to taste



Toss eggplant in olive oil (reserve 2 ounces) and roast for 15 minutes in preheated 350°F oven.

Heat remaining oil in 1-quart saucepot until hot. Cook onions until slightly softened, then add garlic and ginger. Cook for 2 minutes.

Using a spatula, add roasted eggplant to sauce pot. Stir to combine and cook for 5 minutes.

Add remaining ingredients except mint, and salt and pepper to taste. Stir, making sure that no items are stuck to bottom of pot. Bring mixture to a boil; reduce heat and simmer until thickened, about 10 minutes, stirring often to avoid sticking.

Remove from heat and stir in mint. Adjust seasoning as needed. Keep warm for service.



**BROAD STREET GRILL**  
GILLIAN CLARK

## Seared Beef Tenderloin with Braised Bok Choy and Chive Sauce

**SERVES 6**

### Beef

**2 lbs beef tenderloin, divided into 6 pieces**  
**kosher salt and freshly ground pepper, to taste**  
**oil for searing**

Coat bottom of an oven-safe sauté pan with cooking oil and heat sauté pan until oil smokes. While pan is heating, salt and pepper liberally both sides of tenderloin. When pan starts to smoke, quickly sear both sides of beef. Finish to desired doneness in the oven, preferably medium rare, 135°F on an instant-read thermometer.

### Bok Choy

**6 heads of baby bok choy (or 2 heads of large, split)**  
**1 cup chicken stock**  
**salt and pepper, to taste**

While beef is cooking, in a 12-inch non-stick pan cover the bok choy with the stock and season to taste with salt and pepper. Bring the stock to a high simmer over medium heat and cook until bok choy is medium tender.

### Rice Cake

**2 cups sticky rice, cooked**  
**1 cup scallions, chopped**  
**salt, to taste**  
**pan coating**

Toss sticky rice with scallions and season with salt. Press into a sheet tray. When cool, cut out rounds with a 3- or 4-inch cookie cutter. Brown both sides of the rice cake in a sauté pan with cooking oil.

### Chive Sauce

**1 cup chives, chopped**  
**3 Tbs butter**  
**½ cup chicken stock**  
**¼ cup vodka**  
**1 tsp butter**  
**salt and pepper, to taste**

Quickly make the chive sauce. Discard the oil from the very hot sauté pan; melt the 3 tablespoons of butter. Toss in the chives and deglaze with the vodka (careful, there will be flames). When vodka is nearly gone add the chicken stock. Do not cook too long or the chives will lose their color. If your pan is still hot, this should take about 20 seconds. Season with salt and pepper. Finish by swirling in the 1 teaspoon of butter.

### ASSEMBLE

Place in the center of a dinner plate. Set a piece of bok choy beside each rice cake.

Take finished beef directly from the hot sauté pan and place on each of the plates, half covering the rice cake. Pour a little chive sauce over each tenderloin.

### COURSE KEY

- **ENTREES**
- **APPETIZER/SIDES**
- **SALADS**
- **SOUPS**
- **DESSERTS**



## CAFE BETHESDA Goat Cheese Tart with Chives

**SERVES 4**

**2 sheets phyllo dough**  
**¼ cup clarified butter**  
**4 oz soft young goat cheese**  
**1 oz cream cheese**  
**1 egg**  
**½ cup heavy cream**  
**1 tsp chives, chopped**  
**salt and pepper, to taste**

Brush one layer of phyllo dough lightly with butter. Fold in half horizontally and brush the newly exposed surface.

Place the top half of the second sheet of phyllo on top of the first and brush lightly with butter. Fold this sheet horizontally and brush lightly with butter.

Cut phyllo into strips vertically, then horizontally into squares.

Press one square into each cup of a mini muffin tin; press another square into the same space at a 45 degree angle to the first, creating a cup.

Mix remaining ingredients together, season with salt and pepper.

Pour goat cheese custard into prepared phyllo cups and bake in a 350°F oven until phyllo is brown and custard is puffed and set.

Serve tarts warm or at room temperature.



**CAFE DELUXE**  
IAN K. CRANDALL

## Sesame-Crusted Salmon with Shallot-Garlic Sauce over Sautéed Spinach and Grilled Leeks

Four 8-oz salmon fillets, scaled, skin-on

2 oz sesame seeds

salt and black pepper, to taste

Heat flat-top or skillet over high flame, lightly oil surface.

Combine sesame seeds, salt and pepper. Roll the top of each salmon fillet in sesame seed mixture, leaving sides and bottom uncoated.

Place fillets on flat-top, sesame seeds down. Cook until golden brown. Turn each fillet and sear all sides. Finish cooking on skin side, to desired temperature. Roll fillets over, carefully remove skin with tongs.

### Shallot-Garlic Sauce

2 Tbs fresh garlic, minced

2 Tbs fresh shallots, minced

1 tsp vegetable oil

4 Tbs tamari (or soy sauce)

2 Tbs Hoisin

1¼ cup cold water

1 Tbs arrowroot

½ tsp chile garlic sauce

Sweat garlic and shallots in oil. Add 1 cup of cold water, tamari, hoisin, and chile garlic. Heat until simmering. Mix the remaining cold water with the arrowroot. Whisk in the arrowroot mixture. Simmer until thickened. Set aside, keep warm.

### Spinach and Leeks

1 pound fresh spinach, stemmed and washed

1 oz fresh garlic, minced

1 oz olive oil

2 leeks, trimmed and cleaned

Cut leeks length-wise, keeping layers in tact. Grill leeks until bright green, then shock in cold water. Dry and set aside.

Heat large sauté pan over medium flame, add olive oil. Sweat garlic. Add spinach and wilt, moving frequently. When spinach is bright green, season with salt and pepper, cover and keep warm.

### ASSEMBLE

Place small mound of spinach at one side on each plate. Top each mound diagonally with half a grilled leek. Pour sauce next to spinach to create a base and place the salmon fillet on top.

### CAPITAL GRILLE

## Capital Grille Signature Pan-Fried Calamari

**SERVES 2**

12 oz calamari

1 oz pepperoncini, sliced thin

2 oz hot cherry peppers

1 oz pimentos, chopped

1 oz scallions, chopped

2 oz garlic butter

all-purpose fish breading

1 Tbs club soda

In a sauté pan, add one-third of garlic butter, chopped pimentos, sliced pepperoncini, sliced hot cherry peppers, and chopped scallions and begin to heat.

Add one tablespoon of club soda to a plastic bag filled with 12 ounces of Calamari and shake well.

Place the squid into the breading and toss with breading, separating and coating each piece until well breaded.

Shake off excess breading from squid and place in fryer basket. Deep-fry for one minute at 350°F.

Remove calamari from fryer, drain well and place in the sauté pan with the remaining garlic butter and garnishes.

Toss squid with butter until evenly coated and place on a small oval platter, evenly dispensing pepper mix over the top.

Garnish with chopped parsley and lemon slices.

**CENTER CAFE**  
OSCAR CAMPOS

## Lobster Ravioli with a Tomato Cream Sauce

**SERVES 4**

### Filling

10 oz lobster meat, finely chopped

1 medium roasted red pepper, finely chopped

1 tsp dill, finely chopped

2 Tbs ricotta cheese

1 cup Monterey jack cheese, shredded

6 pieces egg lasagna noodles

1 egg, beaten

salt and pepper, to taste

Combine lobster meat, red pepper, dill, ricotta cheese, Monterey jack, salt, and pepper in a mixing bowl.

Cook lasagna noodles to product specifications. Let cool, cut into 2½-inch rounds, and then fill each piece with an ounce of filling. Fold and seal edges with beaten egg.

Cook in boiling water for 10 minutes.

### Sauce

2 cups heavy cream

8 whole tomatoes, diced

1 Tbs garlic, finely diced

1 medium onion, diced

1 Tbs basil, finely chopped

1 cup olive oil

1 Tbs parmesan cheese for garnish

2 Tbs brown sugar

2 cups vegetable stock

4 oz butter

salt and pepper, to taste

Sauté onions and garlic with olive oil until light brown. Add tomatoes, basil, brown sugar, and vegetable stock and simmer for about 10 to 15 minutes. Salt and pepper to taste.

When simmering is complete, puree sauce. In a separate pan reduce heavy cream by half and add pureed sauce and butter. Then continue to reduce the cream sauce by half again, stirring constantly.

**ASSEMBLE**

Toss ravioli in the sauce and plate in shallow bowls. Garnish with parmesan and basil.



**COEUR DE LION**  
PEGGY NEWBOLD  
RICHARD THOMPSON

**Onion-Crusted Prawns Served on a Cuban Lentil Salad with Caribbean Orange Pica Vinaigrette**

**SERVES 6**

- 3 cups mesclun greens, loosely packed
- 12 U-15 shrimp
- 5 onions, thinly sliced
- 1 cup flour
- ½ cup polenta
- 2 cups frying oil
- 4 eggs (for dipping and breading)
- salt, pepper, and paprika, to taste

Peel and devein shrimp; season, dip in flour and then in egg. Gently wrap shrimp with onion and place on parchment paper. Continue until all are completed. Store in refrigerator for one hour.

Add polenta to remaining flour and lightly dredge shrimp in the batter. Heat oil in 6-quart pot to 350°F. Fry shrimp in batches about two minutes each or until lightly browned. Drain and place aside in paper towels.

**Cuban Lentil Salad**

- 1½ lbs green lentils
- 1 red pepper
- 1 green pepper
- 1 red onion
- 1 habanero pepper
- ¼ cup rice vinegar
- 1 cup grapeseed oil
- ½ bunch cilantro
- salt and pepper, to taste

Cook lentils until just done and dice all of the vegetables small. Add to lentils, and then add vinegar, oil, salt, and pepper. Add cilantro and chill prior to service.

**Orange Pica Vinaigrette**

- 1 habanero pepper
- 2 cups orange juice
- 3 Tbs Dijon mustard
- 1 egg yolk
- ½ cup rice vinegar
- ½ cup grapeseed oil
- salt, to taste

Reduce orange juice and habanero pepper together until it is like syrup. Remove from heat and refrigerate. Add mustard, vinegar, and egg and place in blender. Blend for several seconds while slowly adding the oil. Season to taste and chill.

**ASSEMBLE**

Arrange a small amount of lentil salad in the middle of the plate. Cover with some of the mesclun greens and place two shrimp on top of the salad mix. Drizzle a small portion of the vinaigrette over and around the shrimp. Serve immediately.

**DC COAST**  
JEFF TUNKS

**Coconut Tuna Tartare Bites**

**SERVES 8-10**

- 1 pound tuna loin, sashimi quality, diced into half-inch cubes
- ½ red onion
- 5 Tbs cilantro, chopped fresh
- 1 can unsweetened coconut milk
- ¼ cup fresh lime juice
- 2 Tbs fish sauce
- 1-2 jalapeños, seeded and chopped finely
- 1 Tbs fresh ginger, grated
- 20 wonton wrappers

In a blender, add coconut, lime juice, jalapenos, fish sauce, ginger, and puree until smooth. Cut the wrappers to two-inch rounds and individually deep fry to prevent sticking. Reserve in warm area.

A half-hour before serving, assemble tuna and remaining ingredients.

**ASSEMBLE**

Dice your fresh tuna and mix with the finely chopped red onions and fresh cilantro. Fold in coconut puree. Put a tablespoon on each wonton. Serve immediately.



**DISTRICT CHOPHOUSE**  
JOHN HUBSCHMAN

**Herb-Roasted Rack of Lamb with Smoked Peach Chutney**

**SERVES 8**

- 4 racks of lamb, frenched, 2 lbs each
- 1 cup Ras El Hanout
- 1 cup Herb de Provence
- 1 cup olive oil
- 1 Tbs salt

Mix together all herbs and spices with olive oil. Rub lamb racks with mixture and let sit for 30 minutes.

Place in preheated 350°F oven and roast until desired temperature, preferably medium rare (135°F).

**Smoked Peach Chutney**

- 1 cup mango chutney
- 2 cups peaches, skinned and pitted
- 1 chipotle pepper, seeded

Place all ingredients in a blender and pulse until coarsely pureed.

**ASSEMBLE**

Cut racks into individual bones. Arrange 5 on a plate with frenched bones intertwined and pieces overlapping. Add half-cup of chutney to plate next to lamb. Serve with rice pilaf or gratin potatoes.



**DOLCETTO TRATTORIA**  
MARTIN LACKOVIC

**Raviolini Ripieno  
con Avocado e  
Caprino Servita con  
Sugo di Pomodoro  
Giallo e Cipollina**  
(Small ravioli filled with  
avocado and goat cheese  
served with a roasted yellow  
tomato sauce with chives)

1 pound Durham flour  
21 egg yolks  
2 whole eggs  
3 avocados  
8 oz goat cheese  
8 ripe yellow tomatoes  
1 bunch chives  
¼ cup white wine  
¼ cup chicken broth  
2 oz butter  
salt and pepper, to taste

Prepare the pasta dough by mixing the eggs, egg yolks, flour, and a pinch of salt. Do not overmix the dough. Wrap the dough in plastic and set aside for 1 hour.

Peel and pit the avocados, and mash together with the goat cheese. Rice the avocado and goat cheese through a food mill or pulse several times in a food processor. Season with salt and fresh white pepper.

Combine the chicken broth and the white wine in a saucepan and cook over at a high simmer until the volume has reduced by half.

Meanwhile, place the tomatoes on a baking tray and roast for 10 minutes in a 500°F oven. Allow to cool and peel. Puree the tomatoes and add it to the saucepan.

Strain the sauce through a chinois and set aside.

Roll the pasta very thin and place one sheet on your pasta mold, press the pasta into the mold to make small wells.

Using a pastry bag, fill the wells with the avocado filling then cover with another sheet of pasta, then roll over with a rolling pin to seal top and bottom together. Un-mold the pasta and cut into the ravioli pieces. Cook in salted boiling water until al dente, about 5 minutes.

In a hot pan add some of the tomato sauce and butter, season with salt and pepper. Add the raviolini and toss; serve in a bowl and garnish with freshly chopped chives.

**FEDORA CAFE**  
GORDON CARRICO AND STAFF

**Grilled Beef Brochettes  
with Papaya-  
Pineapple Relish**

**SERVES 6**

2½ pounds trimmed flank  
steak, cut into 18 cubes  
3 cups prepared pineapple relish  
6 oz baby field greens, if desired  
3 Tbs fresh chives or parsley, chopped  
Six 12-inch bamboo skewers  
Sesame-Soy Vinaigrette (below)

Combine all of the ingredients except for the flank steak in a stainless steel bowl. Skewer the flank steak, three pieces of steak on each skewer. Cut the skewers into sections with scissors or wire cutters. Place the skewers in a stainless steel bowl, cover with the marinade, and allow to marinate for 30 minutes.

Cook the brochettes over a charcoal or wood grill to desired temperature, preferably medium rare, 130°F.

**ASSEMBLE**

Place the baby greens in a salad bowl and add just enough of the dressing to coat and toss.

Divide the greens evenly, placing them at the 12:00 position on each plate.

Divide the relish evenly onto each plate directly in front of the baby greens. Divide the brochettes onto each plate leaning them up against the relish.

Using a tablespoon, drizzle the remaining dressing over the brochettes and around the plate. Garnish with fresh chives or parsley and serve.

**Marinade**

1 cup salad oil  
¼ cup soy sauce  
1 Tbs sesame oil  
1 Tbs garlic, minced  
1 oz fresh ginger root,  
peeled and minced

Combine all the ingredients and blend well.

**Papaya-Pineapple Relish**

1 pineapple, peeled and diced  
2 papayas, peeled and diced  
1 red bell pepper, seeded and diced  
½ cup salad oil  
1 Tbs sesame oil  
¼ cup cider vinegar  
salt and pepper, to taste

Combine the pineapple, papayas, and red bell pepper in a stainless steel bowl and toss. Add the remainder of the ingredients and toss. Cover with plastic wrap and hold in the refrigerator.

**Sesame-Soy Vinaigrette**

¼ cup sugar  
1½ tsp dry yellow mustard  
2½ tsp soy sauce  
1 cup salad oil  
1½ tsp sesame oil  
¼ cup rice wine vinegar  
1 Tbs black sesame seeds, toasted

Combine the sugar, mustard, and the soy sauce in a stainless steel mixing bowl.

Using a wire whip, slowly add the oil and vinegar alternately starting and ending with the oil. Thoroughly blend the sesame oil into the above mix.

Add the toasted sesame seeds. Cover the dressing with plastic wrap and hold in the refrigerator.

**FIREHOOK BAKERY**  
KATE JANSEN

**Savory Pear Tart**

SERVES 6

**Rich Pie Dough**

- 1½ sticks unsalted butter, chilled
- 2 cups flour
- ½ tsp salt
- 1 large egg

In a food processor, combine the flour, salt, and butter. Process for 10–15 seconds in short pulses. Add the egg and process another 10 seconds.

Gather the dough into a ball and flatten into a disk. Wrap in plastic wrap and refrigerate for one hour. Flour work surface and rolling pin. Roll out disk 2 inches larger than the tart pan or pie pan. Transfer into tart pan, fitting evenly without stretching. Trim the overhang. Prick shell with a fork. Freeze until ready to bake.

Preheat oven to 400°F. Line tarts with foil and fill with beans or pie weights. Bake shell for 15 minutes. Remove weights and foil. Bake additional 5–10 minutes. Remove weights and foil. Bake additional 5–10 minutes. Cool slightly before filling.

**Savory Custard Filling**

- 4 Tbs Butter
- ¼ cup onion, finely chopped
- 4 thin slices pancetta bacon
- ½ cup Gorgonzola blue cheese
- 2–3 Bosc pears, ripe
- 2 tsp fresh thyme
- 2 eggs
- ½ cup milk
- ½ cup heavy cream
- Pinch nutmeg
- Pinch black pepper

Preheat oven to 400°F. Sauté onions with tablespoon butter until tender. Set aside. Brown bacon until crisp. Set aside. Sauté pear slices until tender. Set aside. Whisk together eggs, milk, cream, thyme, nutmeg, and pepper.

Spread pears evenly into bottom of pre-baked tart shell. Sprinkle onion and pancetta over pears. Add the cheese. Pour custard filling over the pears. Reduce heat

to 375°F. Bake for 25–30 minutes, until the custard is set and lightly golden.



**FLINT HILL PUBLIC HOUSE**  
JOHN AND DENISE PEARSON

**Stilton Shortbread**

Preheat oven to 300°F and let stand for half an hour.

Cream together:

- ½ pound Stilton
- 1 cup unsalted butter
- 2 Tbs sugar
- Whisk together
- 2 eggs
- 4 tsp cream
- Blend into cheese

Sift together:

- 3½ cups flour
- ½ cup cornstarch

Blend to smooth dough. Add a few drops of cream if necessary.

Spread on sheet pan a quarter-inch thick. Prick surface all over with a fork. Cut to serving size or score to break. Bake until lightly browned.

**GABRIEL**  
GREGGORY HILL

**Jamón-Wrapped Shrimp**

SERVES 10 AS HORS D'OEUVRES

- 1 pound shrimp (16/20 count or larger)
- 4 Tbs Dijon mustard
- 1 Tbs lime juice
- 4 Tbs chopped fresh oregano
- 3 Tbs minced shallots
- 2 Tbs minced garlic
- 1 cup olive oil
- ½ pound jamón serrano (prosciutto is a good substitute), sliced paper-thin
- Saffron Aioli (below)
- sea salt and freshly ground pepper, to taste

Peel and devein the shrimp, leaving the tails intact. Season with the salt and pepper and place in the refrigerator.

In a food processor or blender (or by hand using a whisk), combine the mustard, oregano, lime juice, shallots, and garlic. Process, slowly adding the olive oil to incorporate. Remove the shrimp from the refrigerator and carefully add the Dijon marinade. Stir to coat the shrimp, then return to the refrigerator to rest for one hour.

Lay out one slice of the jamón serrano on a tray or on the countertop. Remove one of the shrimp from the marinade, lay it at the end of the slice of jamón serrano, and then wrap the ham around the shrimp except for the tail. Repeat until all shrimp are wrapped with jamón serrano.

Lightly oil a cast-iron skillet or non-stick pan and heat until the pan is hot but not smoking. Lay the shrimp around the pan to sear, about one minute, then turn the shrimp and sear the other side for one minute. Place the shrimp on a cookie sheet and finish in a 350°F oven for about 3–4 minutes or until done. Remove the shrimp from the oven and arrange them on a serving tray with a bowl of Saffron Aioli or place dollops of Saffron Aioli on the tray and stand the wrapped shrimp in the aioli.

Garnish with oregano sprigs.

**Saffron Aioli**

- 1 whole egg
- 1 egg yolk
- 5 cloves garlic, crushed
- 1 Tbs sherry (not cooking sherry)
- ¼ tsp saffron threads
- 1 tsp salt
- 1 cup olive oil

In a food processor or blender, combine all ingredients except olive oil. Process until the mixture is thick. With the motor running, gradually incorporate the olive oil. The aioli should be bright yellow in color. Transfer to a serving bowl. Yields 1¼ cup.



**GALILEO**  
CESARE LANFRANCONI  
**Pasta Three Sauces**

**Pesto di Rucola**  
(Arugula Pesto)

- 3 garlic cloves
- 1 cup olive oil
- 1 pound arugula, cleaned
- ½ cup grated parmesan cheese
- ¼ cup pine nuts, toasted
- 1 tsp salt
- 1 tsp black pepper

Combine garlic, olive oil, salt, and pepper in blender; puree for one minute on high or until garlic is blended. Add arugula, cheese, and pine nuts and puree until smooth.

The sauce is ready to serve over pasta. It can be stored for up to 4 weeks in the refrigerator, or topped with 3 tablespoons olive oil and covered in the freezer until ready to use.

**Pasta with Salsa “a la Norma”**  
(Quick Pasta Sauce)

- 1 pound penne pasta
- 2 medium eggplants, thinly sliced
- 3 garlic cloves, sliced
- 4 oz ricotta or fresh mozzarella, grated
- 2 oz virgin olive oil
- 6 oz vegetable oil
- 12 basil leaves, chopped
- 8 Roma tomatoes
- extra virgin olive oil, as needed
- salt and pepper, to taste

Blanch, peel, and dice the tomatoes. Slice and set aside. Meanwhile lay the sliced, salted eggplant on a colander to sit for at least two hours. After it has sat, fry the eggplant and place in a tray with enough absorbent paper to remove the oil. Set aside in a warm place.

Meanwhile, heat the extra virgin olive oil and cook the garlic until it turns a golden color; add the tomato and stir. Season with salt and pepper.

In abundant boiling salted water, cook the pasta. When it is cooked *al dente* sauté it with the tomato sauce.

Place the pasta in a large bowl. Top it with eggplant, basil, and cheese. Mix well and serve hot!

**Galileo’s Salsa Veloce di Pomodoro**  
(Quick Tomato Sauce)

- 34 oz plum tomatoes, peeled, juices and seeds removed
- 2 garlic cloves, chopped
- 14 fresh basil leaves, torn into small pieces.
- ½ cup olive oil
- 3 tsp salt
- 3 tsp pepper

To serve as a cold sauce, combine ingredients together in a bowl, mix well and serve over pasta or with fish.

To serve hot, combine ingredients in a large sauce pan and cook for five minutes over medium heat.



**GEORGETOWN SEAFOOD GRILL**  
MICHAEL MARTOHUE

**Prawn Crepes**

SERVES 4

**Crepes**

- 5 eggs
- 1½ cup water
- ½ cup cornmeal
- ½ cup all-purpose flour

**Filling**

- 1 pound shrimp (12–15 count)
- 1 Tbs oil
- 10 oz bamboo shoots, cut julienne
- 1 cup bean sprouts
- 1½ cup roasted peanuts
- ½ iceberg lettuce, shredded
- 1 cup coriander leaves
- 1 Tbs sesame seeds
- 2 tsp crushed red pepper

Beat eggs and water in a bowl. Whisk in the flour, beat until smooth. Cover and allow to rest for 20 minutes.

Spray a non-stick pan with oil, heat on low, add 2 tablespoons of batter and swirl the pan to ensure the base has a very thin covering. Cook 2 minutes or until golden brown and cook 2 minutes more.

To make filling, peel, remove tail and devein shrimp; cut them in half lengthwise. Heat oil in pan, sauté over medium heat for 3 minutes.

On each crepe place a little shredded lettuce, a few coriander leaves, shrimp, bamboo shoots, bean sprouts, peanuts, sesame seeds, and red pepper. Fold in the sides and roll.

**GEORGIA BROWN’S NEAL LANGERMANN**  
**Bourbon-Molasses Cured Salmon**

YIELDS 1 SIDE SALMON

- 4 pounds salmon fillet, trimmed, skin-on
- 1 oz molasses
- ½ oz bourbon
- ¼ tsp dry mustard
- ¼ Tbs Busha Brown’s Puka Sauce
- ½ Tbs chile powder
- ½ Tbs sugar
- ½ cup salt
- ½ cup salt (to re-salt)

Combine all ingredients in mixing bowl. Apply to the flesh of the salmon. Wrap tightly in plastic. Cover with heavy object in a tray and refrigerate.

After two days, drain liquid and re-salt for another two days.

**Corn Cake Batter**

YIELDS 40 TWO-INCH CAKES

- ½ cup yellow corn
- ¾ cup flour
- ¾ Tbs baking powder
- ½ tsp salt
- ¾ Tbs cayenne
- ¼ Tbs coriander
- 2½ cups buttermilk
- 10 egg whites

Puree corn in food processor. Add remaining ingredients except egg whites. Separately beat the egg whites until frothy. Combine and cook in non-stick pan to desired size.

## Willie Mae's Green Tomato Chow-Chow

YIELDS A HALF-GALLON

- 1 small cherry pepper
- 2 cups green tomatoes, quartered
- 2 cups green bell pepper, diced
- 2 cups red bell pepper, diced
- 2 cups white onion, diced
- 2 cups green cabbage, julienned
- 2 cups cider vinegar
- 1 cup sugar
- 2 Tbs salt
- 1 Tbs mustard seed

In a food processor blend half of the vegetables, except the cabbage. Bring vinegar, sugar, salt, and mustard seed to a boil. Add all vegetables. Cook for ten minutes. Remove from heat.

## Greenwood at Cleveland Park

GREENWOOD AT CLEVELAND PARK  
CAROLE GREENWOOD

### Dip. Dip. Dip

#### Carrot Dip

- 1 cup grated carrot
- ¼ cup hazelnuts, finely chopped
- One 2-inch strip of roasted red pepper
- 2 Tbs red onions, chopped
- ½ tsp ground ginger or a thin slice of fresh ginger
- ¼ cup olive oil
- salt and pepper, to taste

Place first five ingredients in a food processor and process until slightly chunky but well-combined.

Process further with one-quarter cup of olive oil or until the consistency of a dip. Season to taste with salt and pepper.

#### Beet Caraway Dip

- 1 cup cooked fresh beets, peeled and roughly chopped
- ¼ cup sautéed red onion

- ½ tsp ground caraway seed
- 2 Tbs balsamic vinegar
- olive oil, as needed

Pulse first three ingredients in food processor until well-combined. Add balsamic vinegar and enough olive oil to taste, processing until very smooth.

#### Lentil Dip

- 1 cup brown lentils, cooked
- ¼ cup chick peas, cooked
- ¼ cup Kalamata olives, pitted
- 1 tsp fresh garlic, chopped
- ¼ tsp cumin, coriander, cinnamon— all toasted and finely ground
- 1 tsp red wine vinegar
- salt and pepper, to taste
- olive oil, as needed

Process first six ingredients in food processor until well combined yet chunky. Add oil in a steady stream until fairly smooth. Season to taste.

## hogate's

HOGATE'S  
WILLIAM BEDNAR

## Pan-Seared Tuna with Tomato Jalapeño Demi-Glace

SERVES 6

- 6 yellowfin tuna steaks, 8 oz each
- 2 oz olive oil
- 24 oz chipotle mashed potatoes
- 12 oz jumbo lump crab meat
- 2 Tbs garlic butter
- 2 oz white wine
- seasoned flour, as needed (flour and lemon pepper)

Sear seasoned tuna steaks in olive oil, turning once, until a nice crust forms on both sides and the flesh is softened but barely cooked in the center. Remove tuna. Reduce heat to medium. Add garlic butter and melt until fragrant. Add crabmeat and toss. Add wine to deglaze pan.

#### Chipotle Mashed Potatoes

- 3 Tbs chipotle peppers in adobo sauce, minced
- 2 Tbs roasted garlic, pureed

- 2 pounds red skin potatoes, steamed
- ½ cup heavy cream, hot
- 4 Tbs unsalted butter (melted in the cream)
- 2 Tbs kosher salt and table-grind black pepper

Place potatoes, chile peppers, and garlic in mixer with paddle attachment, mix smooth, and then add cream and butter. Continue mixing. Add salt and pepper, and mix until smooth and fluffy.

#### Tomato Jalapeño Cream Sauce

- 2 quarts veal stock
- 1 cup marsala wine
- 1 pint water
- ¾ cup balsamic vinegar
- ¼ cup roasted chile peppers, minced
- ½ cup shallots, minced
- ¼ cup roasted garlic, pureed
- 20-oz can diced tomato with juice
- 1 bunch Italian parsley, minced
- 1 oz basil chiffonade
- 1 Tbs cracked black pepper
- 2 oz Knorr Swiss demi-glace
- 1 cup heavy cream

Bring all ingredients except demi-glace and heavy cream to a boil and reduce to simmer for one hour. Bring back to a boil and thicken with the demi-glace, and let simmer for 15 minutes. Add heavy cream and let simmer 10 minutes more. Remove from heat, cool, and store under refrigeration until needed.

#### ASSEMBLE

Take 4 ounces of the mashed potatoes and spread on the center of a plate. Add 1 tuna steak on top of potatoes. Top with crabmeat and pour 4 ounces of the cream sauce on the top and around potatoes.

#### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

# indigo

INDIGO AT GREAT FALLS  
WILL BISCOE

## Chocolate Pots de Creme

SERVES 4

12 oz chocolate, chopped  
¼ cup sugar  
2 eggs  
2 Tbs Grand Marnier  
2 cups milk

Put chocolate, sugar, and eggs in blender. Bring milk to a boil, pour over chocolate. Turn blender on slow speed, being careful to not splatter. Blend for 30 seconds. Pour into a pots de crème cup or any individual serving dish. Chill until firm and serve with whipped cream. (If concerned about egg safety, put mixture in a saucepan and cook on low heat until it reaches 140°F, strain, and proceed as above.)

J. PAUL'S  
WILLIAM WHITEHEAD  
STACY BLOUNT

## Spinach, Crab, and Smoked Gouda Dip

1 Tbs butter  
1 tsp garlic  
1 Tbs shallots  
2 cups white wine  
1 cup lemon juice  
1 tsp Old Bay seasoning  
2 packages Philadelphia brand cream cheese  
1 cup Gouda cheese, shredded  
1 cup spinach, chopped and cooked  
1 cup artichoke hearts, chopped  
1 pound crab meat  
1 tsp salt and pepper

In sauce pan melt the butter, then sauté garlic and shallots until translucent. Add wine and lemon, reduce by half. Add Old Bay and cream cheese, blend over low heat until smooth. Add remaining ingredients and simmer for 2 minutes.

Served with bread or tortillas, top with extra gouda for garnish.

JOHN HARVARD'S  
BREW HOUSE  
CLARK MOWRY

## Three Mediterranean Dips

### Hummus

3 cloves garlic, sliced  
3 cups garbanzo beans, drained  
6 Tbs tahini paste  
6 Tbs lemon juice, fresh  
1 tsp kosher salt  
ground cayenne and cumin, to taste

Place garlic, parsley, and scallions in a food processor and mince. Add garbanzo beans, tahini paste, lemon juice, and salt, and puree. Adjust consistency with reserved garbanzo bean liquid and lemon juice. Season to taste.

### Feta-Walnut Dip

1 cup walnuts, chopped  
½ bunch parsley  
1 cup feta cheese, crumbled  
½ cup milk  
1 clove garlic  
1 tsp Paprika  
ground cayenne pepper, to taste  
olive oil, as needed

Place walnuts and parsley in a food processor and pulse blend. When the nuts are ground, add remaining ingredients except olive oil. Puree until smooth. Chill. Drizzle olive oil before serving.

### Baba Ganouj

1 medium eggplant  
2 cloves garlic, minced  
¼ cup lemon juice, fresh  
¼ cup tahini paste  
½ tsp kosher salt  
fresh ground black pepper and cayenne pepper, to taste  
olive oil, as needed  
parsley, chopped fine, as needed

Preheat oven to 350°F. Lightly oil a baking sheet. Slice eggplant in half lengthwise and place cut side down on the baking sheet. Bake for 30 minutes or until very tender. Cool. Scoop out the eggplant pulp and discard the skin. Place the pulp in a food processor and add the garlic,

lemon juice, tahini, and salt. Puree until smooth. Chill. Drizzle with olive oil and add chopped parsley before serving.

KINKEAD'S  
JEFF GAETJEN

## Pistachio-Crusted Salmon with Arugula Salad and Savory Tomato Butter

SERVES 6

### Salmon Slices

1½ lb fresh salmon fillet or  
12 two-ounce slices  
1 cup pistachio breadcrumb mixture  
1 cup whole buttermilk

Skin the salmon and make sure the pinbones are all removed. Fresh salmon has a bright orange color and a sweet smell to it. The firmer the fillets the fresher the fish. Cut the salmon with a very sharp knife straight down in eighth-inch slices.

Dip the salmon slices in the buttermilk and then in the pistachio-breadcrumb mixture. Place them on a cookie sheet or plate. Do this at least three hours ahead and refrigerate.

Sauté the salmon in a non-stick pan with a tablespoon of olive oil or clarified butter. The pan should be over medium-low heat for a few minutes before adding the salmon slices. The pistachios will burn very easily so don't let the pan get too hot. Cook the medallions without moving for about thirty seconds. Turn them over and continue cooking for another 1-2 minutes.

### Pistachio Crust

2 cups shelled pistachios  
1 cup breadcrumbs  
1 Tbs chopped fresh savory  
salt and pepper, to taste

Puree pistachios in food processor for about 15 seconds or until they are the texture and size of small pebbles. Add the breadcrumbs, season with the savory, salt, and pepper. This can be done a day ahead of time.

### Arugula Salad

- 1 pound Arugula
- 2 roasted red peppers, peeled and julienned
- 1 bulb fennel, julienne
- 2 Tbs pitted, halved Kalamata olives
- Balsamic vinegar and extra virgin olive oil

Roast red peppers or sear over flame until skin blisters. Peel, seed, and cut into julienne. Blanch fennel for 30 seconds in salted boiling water that has a lemon half added. Julienne fennel.

Add julienne peppers and fennel, olives to the arugula. Just prior to plating, toss with the balsamic vinegar and olive oil until shiny.

### Tomato Butter Sauce

- 1 cup white wine (Chardonnay or Sauvignon Blanc)
- 1 shallot, finely chopped
- 1½ cup white wine vinegar or champagne vinegar
- 2 Tbs tomato paste
- ½ cup heavy cream
- ½ pound unsalted butter, cut into cubes
- 2 Tbs fresh plum tomatoes, roughly chopped, seedless, skinless (blanch the tomatoes in boiling water for 5 seconds, chill in ice water, peel, seed and chop roughly ¼" dice)
- 1 tsp chopped fresh savory
- 1 Tbs chopped fresh Italian parsley
- 1 lemon, juiced
- salt and fresh cracked pepper, to taste

In a stainless steel pot, about 2-quart size, reduce the first three ingredients to a syrupy glaze. Add the cream and tomato paste and cook for about 3 minutes. Slowly whisk in the butter cubes, making sure that the butter doesn't boil; it just should melt. The sauce will thicken when adding the butter. Finish with the herbs, lemon, and seasoning. This can be done about a half-hour before the salmon is cooked.

### ASSEMBLE

Spoon about two tablespoons of sauce on the plate to one side. Place two salmon slices on top of the sauce. Add a serving of the salad next to the salmon.

Serve with garlic mashed potatoes and fried fennel slices.



**LES HALLES**  
ERIC KREMPF

### Petatou

**SERVES 10**

- 2 pounds portobello mushroom caps
- 2½ pounds red potatoes
- 1 cup balsamic vinegar
- ½ pound goat cheese
- 8 shallots
- 1 cup parsley tops, chopped
- salt and pepper, to taste

Remove stems from the portobello mushrooms, and mix mushroom caps in a bowl with balsamic vinegar, salt, and pepper.

Grill mushrooms just until they get grill marks. Remove mushrooms and place on sheet pan. Cook in oven at 300°F for five minutes, or until soft, then remove from oven and save any juice.

While preparing mushrooms, boil potatoes until cooked. Remove skin and cut potatoes into quarter-inch cubes. Mix mushroom and potato together in a bowl, adding mushroom juices. Salt and pepper to taste. Dice shallots and add them to the mix, then place in the refrigerator to cool.

### Sabayon

- 3 egg yolks
- 1 oz white wine
- ¼ cup heavy cream

Place three egg yolks in a bowl, and add white wine. Whisk until creamy, then add cream and continue whisking until smooth.

### ASSEMBLE

Add three-quarters of Sabayon to the reserved potato and mushroom mixture. Add chopped parsley and mix until potatoes and mushrooms are fully coated.

Using a two-inch mold (or cut-off child's Dixie cup!), place it on sheet pan and fill with mixture, pressing firmly with spoon. Remove mold and continue until all Petatous are shaped, then put in refrigerator.

Lay plastic wrap on counter, place goat cheese between the plastic, and roll it until about an eighth-inch thick.

Remove the top layer of plastic and cut goat cheese with the two-inch mold. Place cheese circles on top of the Petatous.

Brush remaining sabayon on top, then place Petatou in broiler to brown the sabayon sauce.

Serve warm over greens.



**MAGGIANO'S LITTLE ITALY**  
BILL EDER

### Tiramisu

**SERVES 9**

- 26 oz Mascarpone cheese (Galbani domestic)
- 3½ oz egg yolks (about 7 yolks)
- 2 oz superfine sugar
- 1 gelatin packet
- 1 oz vanilla extract
- 11 oz heavy cream
- 2 oz superfine sugar
- 5 oz egg whites (about 5 eggs)
- 1 box ladyfinger cookies
- Ladyfinger Dip espresso mixture (recipe follows)

Make espresso mixture for dipping ladyfingers.

While building tiramisu, keep mix cool; do not allow it to sit at room temperature, so work quickly.

Add gelatin packet slowly to vanilla extract over double boiler and dissolve completely.

In a stand mixer, whip yolks and sugar on high until a very thick ribbon forms (about five minutes). During the mixing, remove a tablespoon of the yolks/sugar mixture and add to gelatin/vanilla to temper, mixing by hand and then quickly adding gelatin back to yolks in mixer while whipping.

In another bowl, whip mascarpone into a cream. Add mascarpone cream to the yolks/sugar/gelatin mixture and whip until smooth. Remove bowl from mixer.

In a separate bowl, whip the heavy cream until stiff and gently fold into yolk/mascarpone mix.

In a separate bowl, whip egg whites until thickened. Add superfine sugar slowly and continue to whip until they hold stiff peaks. Gently fold egg whites into mixture to complete the filling. Make sure the filling stays cool.

#### ASSEMBLE

Dip ladyfingers in the espresso mixture and place them in the bottom of a 9-inch square baking pan in a single layer, all in the same direction. Layer the filling on top of the cookies, to fill the pan halfway. Place another layer of ladyfingers on top in the opposite direction as the first layer. Then spread another layer of filling even with the top of the pan.

This needs to “set up” overnight, or for 6–8 hours before serving.

Dust with cocoa powder before serving. Serve with chocolate and espresso sauce.

#### Ladyfinger Dip

10 oz brewed espresso

5 oz Cointreau

5 oz Kahlua

1½ oz Patis Arome Cafe Flavoring

#### COURSE KEY

● ENTREES

● APPETIZER/SIDES

● SALADS

● SOUPS

● DESSERTS



**MICHEL RICHARD  
CITRONEILLE**  
MICHEL RICHARD

## Chocolate Peanut Crunch Bar

SERVES 8

### Milk Chocolate Layer

7 oz milk chocolate,  
coarsely chopped

6 oz creamy peanut butter

2 Tbs peanut oil

1¼ cups rolled cigarette or *gaufrette*  
cookies, coarsely crushed  
with hands or rolling pin

Line an 8-inch square pan with plastic wrap, leaving an overhang. Melt milk chocolate in the top of a double boiler above gently simmering water and whisk until smooth.

Beat the peanut butter and oil using an electric mixer until smooth. Mix in the milk chocolate and cookies until well blended. Pour into the prepared pan, smoothing the top with a spatula. Bang the pan on a work surface to even contents. Cover with plastic wrap and refrigerate until firm, about 2 hours.

### Bittersweet Chocolate Layer

5 oz bittersweet chocolate,  
coarsely chopped

1¼ cups heavy cream  
cocoa powder

Melt the bittersweet chocolate in the top of a double boiler above gently simmering water and whisk until smooth. Cool to tepid. Meanwhile, whip cream to soft peaks. Quickly fold half of the whipped cream into the chocolate, then fold in the remainder. Pour over the firm, chilled milk chocolate layer. Spread with a spatula until smooth. Bang on a work surface to eliminate air bubbles. Cover with plastic wrap and refrigerate until firm, for about 4–6 hours.

#### ASSEMBLE

Remove from the refrigerator at least one hour before serving. Immediately lift the chocolate dessert out of the pan. Cut lengthwise into inch-wide strips using a knife rinsed in hot water and dried, then

cut each strip in half crosswise to form two 4x1-inch bars. Sieve cocoa powder over the tops of the bars. Place 2 bars on 8 plates, resting 1 edge of 1 bar dramatically atop the second bar. Let sit at room temperature about one hour before serving.

**MORRISON-CLARK INN**  
SUSAN MCCREIGHT LINDBORG

## Smoked Chicken Salad with Preserved Lemon and Wonton Chips

SERVES 4

20 wonton wrappers

3 Tbs shallots, diced

1 cup dry white wine

¾ cup mayonnaise

1 Tbs lemon juice (if using  
commercial mayonnaise)

½ cup celery, finely diced

2 Tbs preserved lemon (skin  
part only), finely diced

1 Tbs preserved lemon, julienned

3 cups smoked chicken, chilled,  
torn, or cut in bite-size pieces

16–20 cleaned spinach leaves  
cilantro sprigs, as needed

½ cup avocado oil

salt and pepper, to taste

Cut each wonton wrapper in four strips. Fry until golden in a heavy pan with 1 inch of avocado oil. Drain and reserve.

Reduce shallots and white wine until shallots are just wet. Cool. Add to mayonnaise, and salt and pepper to taste. If using commercial mayonnaise, add lemon juice to taste (about a tablespoon).

Mix chicken, celery, and preserved lemon, adding mayonnaise to the mixture as needed (extra mayonnaise can be held for later use).

#### ASSEMBLE

Arrange 4 to 5 spinach leaves on each plate, add salad, and garnish with wonton strips, julienne of preserved lemon, and cilantro leaves.

### Preserved Lemons

6 lemons

1 cinnamon stick

4 whole cloves



- ½ tsp black peppercorns
- 1 bay leaf
- ¼ cup kosher salt

With a very sharp knife or a razor, make 4 incisions in each lemon from the stem to flower end. Cut into, but not through, the white pith.

Put all spices in a small sauce pan with the lemons. Add water to cover the lemons and bring to a boil. Reduce to simmer and cook until lemon skin is just tender (15–20 minutes).

Cool and refrigerate lemons in the water and spices for at least one week. These will hold for two months.



**NEW HEIGHTS**  
JOHN WABECK

## Grilled Eggplant Napoleon with Curry Vinaigrette, Sun-Dried Tomatoes, and Feta Cheese

**SERVES 4**

- 12 slices eggplant, sliced crosswise, quarter-inch thick
- 2 large pappadam (available in Indian markets)
- ½ cup sun-dried tomatoes, rehydrated and chopped
- 1 tsp garlic, minced
- 2 Tbs extra virgin olive oil
- splash balsamic vinegar
- Curry Vinaigrette (below)
- ¼ cup feta cheese
- 2 Tbs cilantro leaves, chopped

Preheat grill. Season eggplant with salt, pepper, and rub with oil. Let stand for 5 minutes. Grill over high heat until tender, flipping frequently to prevent burning, about 2 to 3 minutes. Remove from grill.

Place pappadams on grill, turning until just cooked. Quickly cut (with

scissors, a knife, or by hand) into 12 triangles or other desired shape before pappadam cools and crisps.

Place sun-dried tomatoes and garlic in food processor. Puree 30 seconds. Slowly drizzle in extra virgin olive oil until mixture is smooth. Season with salt, pepper, and a touch of balsamic vinegar.

### ASSEMBLE

Place a slice of eggplant in the center of each of four plates. Top with a piece of pappadam. Repeat until slices of eggplant and pappadam are used up.

Drizzle curry vinaigrette around.

Place a spoonful of sun-dried tomato on top of each Eggplant Napoleon. Garnish with cilantro leaves and crumbled feta cheese.

### Curry Vinaigrette

- 3 Tbs lemon juice
- 1 tsp garlic, minced
- 1 tsp Dijon mustard
- 2 Tbs Madras curry powder
- 1 tsp ginger, minced
- pinch cayenne pepper
- ⅔ cup extra virgin olive oil

Place lemon juice, garlic, mustard, curry powder, ginger, and cayenne pepper in a blender. Slowly add olive oil until emulsified. Season with salt and pepper.

**RESTAURANT NORA**  
JEFF OLSSON

## Grilled Portobello and Fennel Sausages

**SERVES 6**

- 1½ pound boneless pork, coarsely chopped or ground
- ½ pound pork fat or bacon, finely chopped or ground
- 1 pound portobello mushrooms, grilled and diced
- 2 tsp fennel seeds
- 1 Tbs garlic, minced
- 1 tsp lemon peel, grated
- 2 tsp salt, or to taste
- 1 Tbs Italian parsley, finely chopped
- 1 Tbs fresh dill, chopped
- 1½ tsp freshly ground black pepper
- ½ cup dry red wine or water

### 2 yards sausage casing, soaked and washed

Combine all ingredients except casing in a large bowl and mix well.

Using a pastry bag, force the sausage mixture into the casing, tying the case every 4 inches, or use a sausage machine attachment and follow manufacturer's instructions. Without casings, the sausage mixture may also be shaped into patties..

Put the sausages in cold water, bring to a boil and poach for 4–6 minutes. Drain, add a little oil to the pan, and sauté the sausages over low to medium heat until brown. The sausages may also be baked. Place on a rack in a shallow baking pan, bake at 350°F for 15–20 minutes until browned and cooked through.

### OCCIDENTAL GRILL

ALAN ADENAN

## Salmon Crab Cakes with Strawberry Slaw

**SERVES 6**

- 1½ pounds salmon fillet, cleaned, pinbones and skin removed
- 3 cups dry white wine
- 1 cup heavy cream
- 1 medium red onion, minced
- 1 medium red bell pepper, minced
- 1 medium green bell pepper, minced
- 2 Tbs butter
- 1½ pounds lump crab, picked
- 2 Tbs parsley, chopped
- ½ cup bread crumbs, finely grated
- 2 Tbs Dijon mustard
- ½ tsp Worcestershire sauce
- ½ tsp Tabasco sauce
- 3 eggs

Poach salmon in white wine. When cooked, remove from liquid and let cool. Reduce liquid by three-fourths. Add 1 cup heavy cream and reduce by half. Season to taste with salt and white pepper, reserve.

Over medium heat, sweat peppers and onions with whole butter. When onions are translucent remove from heat and reserve.

In mixing bowl combine the cream, mustard, Worcestershire, Tabasco, eggs, and parsley, and mix until just combined. Fold in the onion, peppers, salmon, and

crab until it forms a loose mixture. Add just enough bread crumbs to lightly bind.

Mold into twelve 4-ounce cakes. Lightly flour and brown over medium heat with peanut or olive oil. Serve with Strawberry Slaw and a remoulade or tartar sauce.

### Strawberry Slaw

- 1 medium red onion
- 1 Tbs garlic, ground
- 1 cup raspberry vinegar
- ¼ cup honey
- 1 Tbs fresh ground black pepper
- 1 small head red cabbage, loose leaves removed
- 2 pints strawberries, washed and hulled (use firm berries)

Box-grate onion using large holes. Combine garlic, vinegar, honey, and pepper with onion and let stand for 30 minutes.

Grate cabbage with large holes and chop strawberries coarsely. Combine with marinade. Season to taste with salt and white pepper

### OLD GLORY TROY WILLIAMS

## Kentucky Minced Pork with Corn Bread

SERVES 4

- 2 pounds pork butt
- 1 medium onion
- 1 Tbs oil
- ½ cup ketchup
- ¼ cup cider vinegar
- ½ cup honey
- 1 Tbs Worcestershire sauce
- 1 tsp cayenne pepper
- 1 Tbs black pepper
- 1 tsp salt

Rub pork butt with salt and pepper and slow roast at 325°F for 2 hours. Remove pork and let stand for 15 minutes. While still hot, chop into half-inch cubes, although slightly shredded is fine.

In a large sauce pan sauté onion in oil until translucent. Add the rest of the ingredients and simmer for 15 minutes. Add the pork and combine well, cooking for another 15 minutes.

### ASSEMBLE

Slice corn bread into half-inch pieces and smother with the pork mixture.

### Corn Bread

- 2 cups yellow corn meal
- 1 cup all-purpose flour
- 1 Tbs sugar
- 4 tsp baking powder
- 1 egg
- 1 tsp salt
- 2 cups buttermilk

In a mixing bowl, combine all of the dry ingredients. Add the eggs and buttermilk and stir until the batter is smooth. Pour the batter into a well-greased bread pan and bake at 425°F for about 25 minutes until golden brown. Makes one loaf.



OSTERIA GOLDONI  
AIELLI FABRIZIO  
LEO DARIO

## Monkfish Wrapped in Eggplant with Livornese Sauce and Grilled Polenta

SERVES 6

- 24 oz monkfish fillet
- 1 large eggplant
- 1 cup extra virgin olive oil
- ½ cup dry white wine
- 2 sprigs thyme
- salt and pepper, to taste

Cut the eggplant longways into 6 quarter-inch thick slices. Sprinkle with a little salt and let drain for a half hour. Put olive oil in a sauté pan and heat until very hot; add eggplant. Fry both sides of eggplant until cooked through. Remove from oil and let drain on cloth. Season the monkfish with salt, pepper, and thyme, and wrap with eggplant strips.

Sauté both sides of the eggplant-wrapped monkfish in a small amount of olive oil. Sprinkle with white wine and let evaporate. Add the Livornese sauce

and let cook for 10 minutes. Sprinkle with parsley and serve with polenta.

### Livornese Sauce

- 2 cups tomato sauce
- 1 large onion
- 1 fillet of anchovy
- 10 oz black olives, pitted
- 1 tsp garlic, chopped
- large pinch parsley
- salt and pepper, to taste

Julienne onions and chop anchovy, then sauté in olive oil over low heat. After 5 minutes, add the garlic and olives. Continue to sauté for 5 more minutes. Then add tomato sauce and let cook for half an hour.

### Polenta

- 10 oz polenta or cornmeal
- 1 quart water
- 3 Tbs extra virgin olive oil
- ¼ tsp salt

Bring water to a boil; add a small amount of olive oil and salt while heating. Once water is boiling add the polenta, little by little. Let cook for 30 minutes stirring throughout until consistency becomes dense. Put polenta in a Pyrex tray to cool. Once cool cut into squares (or any shape) and grill on a very hot surface.

### PANEVINO

## Sliced Steak with Arrabbiata Sauce

SERVES 6

- 2 pounds flank steak

### Marinade

- ¼ cup crushed garlic
- 1 oz fresh rosemary
- 1 oz fresh thyme
- 1 oz fresh oregano

Combine marinade ingredients and coat flank steak liberally. Place overnight in refrigerator.

Heat a grill or heavy pan. Wipe off marinade and liberally coat steak with kosher salt and freshly ground pepper. Grill steak to desired temperature, about 4 minutes a side for medium rare. Let rest

five minutes, then slice on the bias against the grain into quarter-inch thick pieces. Pour Arrabbiata Sauce over steak and serve with mushroom foccaccia (below).

### Arrabbiata Sauce

- 1 medium onion, finely diced
- 2 sprigs fresh oregano
- 5 cloves garlic, sliced
- ¼ pint red teardrop tomatoes, cut in half
- ¼ pint yellow teardrop tomatoes
- 5 hot cherry peppers, finely sliced
- 1 cup tomato sauce
- ½ cup beef broth

Sauté onion in olive oil with garlic until slightly brown. Add oregano and teardrop tomatoes. Cook until soft. Add tomato sauce (fresh if available or good supermarket brand will do). Bring to a boil. Add beef broth and hot cherry peppers, seeds removed. Reduce heat to a simmer. Cook about five minutes and finish to taste using sugar to adjust the heat of the sauce.

### Focaccia with Mushrooms, Herbs, and Parmesan Cheese

#### Mushroom Mix

- 3 pounds assorted fresh mushrooms (shiitake, oyster, and portobello)
- ¼ cup parmesan, grated
- ¼ cup thyme, rosemary, oregano (equal amounts of each), chopped

#### Focaccia

- 1 quart water
- ¼ cup yeast (fresh)
- ¼ cup salt
- ¼ cup sugar
- 3 cups all-purpose flour
- 1 cup Caputo 00 flour
- 1 oz olive oil

Use a Kitchen Aid (or similar) bowl and electric mixer with hook attachment. Mix water with yeast. Let dissolve, and add fresh herbs mixture. Add olive oil, salt, sugar, then add two types of flour, and mix slowly until well blended. Dough should be smooth and elastic. More water or flour might have to be added on a non-stick sheet pan (approx. 20x9 inches).

Sprinkle olive oil, place dough, and spread (poke it with a fork and let rise for 2 hours in a warm place). When it is ready to cook, spread on top sautéed mushroom mix, grated parmesan cheese, and bake at 375°F for about 25 minutes.

#### PAOLO'S DARRELL HUGHES

### Chocolate Polenta Cake with Espresso and Orange Sauces

#### ONE TEN-INCH CAKE

- 12 oz semi-sweet chocolate
- 12 oz unsalted butter
- 8 egg yolks
- 1 cup brown sugar
- ½ cup white sugar
- ½ cup pistachios, ground
- 1 Tbs flour
- ¼ cup cornmeal
- 8 egg whites
- ½ tsp lemon juice

Melt chocolate over a double boiler and add butter, stir until melted and remove from heat.

In a large bowl, combine yolks, brown sugar, white sugar, and stir until well-combined.

In a small bowl combine the ground pistachios, flour, and cornmeal, and mix until combined well. Add to chocolate mix.

In a food processor or electric mixer, whip egg whites with lemon juice until stiff peaks form.

Fold the egg whites into the mix in three stages. Please do this very delicately to allow the egg whites to hold in the air. DO NOT OVERMIX.

Lightly butter or spray cake molds or ramekins and dust with flour. Pour cake mixture into molds. Bake in oven at 350°F for 40 minutes or until cake tests done in the center. Cool to room temperature.

#### ASSEMBLE

Drizzle sauces onto small plate. Sit a wedge of cake on top of the sauces and drizzle more sauce over top.

#### Espresso Sauce

- 4 cups espresso

- 1 cup molasses
- 1 cup honey
- 1 cup orange juice
- 1 cup sugar

Combine all ingredients and reduce in heavy bottom pot until a syrup consistency. Allow to cool and serve.

#### Orange Sauce

- 7 oz apricot marmalade
- 1¼ oz sugar
- 2 oz orange zest
- 3½ oz orange juice
- 1 oz Grand Marnier or apricot liqueur

Combine all ingredients except liquor, simmer for two minutes, and strain. Add Grand Marnier or apricot liqueur to taste. Allow to cool and serve.

#### PERRY'S

### Seaweed and Squid Ceviche

#### SERVES 6

- 1 pound fresh cleaned squid bodies and tentacles

#### Marinade

- 2 Tbs sesame oil
- 1 Tbs cilantro, chopped
- 2 Tbs rice vinegar
- 2 Tbs lime juice
- 2 Tbs sugar
- 2 Tbs white wine
- 3 Tbs fish stock

Cut squid into strips and marinate for 3–4 hours.

- 2 cups rice noodles, cooked
- 4 oz Japanese seaweed
- 4 oz carrots, julienne
- 4 oz red onion, julienne

Toss onion, carrot, seaweed, and noodles together with three tablespoons ceviche marinade. Combine squid ceviche and noodle/vegetable mixture and serve.

**RED SAGE**  
MOROU

**Skillet-Seared  
Ostrich Fillet with  
Tamarind-Rhubarb  
Tamale and Tomatillo-  
Cactus Pear Salsa**

**Ostrich**

- 4 ostrich fillets, 6 oz each
- 1 small Spanish onion, chopped
- 1 jalapeño, chopped
- 1 bunch scallions, chopped
- 2 sprigs cilantro, chopped
- 2 cloves garlic, chopped
- 1 cup olive oil
- 2 cups soy sauce
- 1 cup Worcestershire sauce

Mix all ingredients and marinate the ostrich for 12 hours. Remove the ostrich from marinade and sear in a very hot skillet on each side until desired temperature

**Tamale Masa Dough**

- 1½ cups masa harina
- 1 tsp salt
- ½ tsp baking powder
- ¼ cup unsalted butter, softened
- ¼ cup vegetable shortening, at room temperature
- ¾ cup reduced port wine
- ¾ cup tamarind syrup
- 2 Tbs chipotle puree, or more to taste

Place the masa harina, salt, and baking powder in a bowl of an electric mixer fitted with a paddle attachment.

Add the butter and shortening and beat together for 3 minutes.

Add the reduced port, the tamarind syrup, and the chipotle puree and beat for 2 minutes longer, until thoroughly mixed, stopping the mixer to scrape down the sides of the bowl with a spatula as necessary. Take the masa dough out of the bowl, wrap in plastic wrap, and let rest for 30 minutes at room temperature.

**Tamale Filling**

- 2 large oranges
- 1 cup sugar
- 1 pound rhubarb, chopped
- ½ pound strawberries, chopped
- ½ cup toasted pecan
- 2 Tbs triple sec
- 1 Tbs chipotle puree
- 1 Tbs oregano, chopped

Zest 1 orange, mince the zest, and set aside. Juice both oranges, place the juice in a saucepan, add the sugar, and bring it to a boil. Add the rhubarb, the strawberries, the reserved orange zest, and the chipotle puree, turn down the heat, and simmer for about 5 minutes, until the rhubarb is soft and tender. Remove from the heat and stir in the pecans, oregano, and triple sec.

**Tamales**

- tamale dough
- filling
- dried corn husks soaked in warm water for 30 minutes

Lay out the husks on a flat work surface. Take 2-ounce portion of the masa dough and flatten inside each husk. Put the filling on masa and roll. Steam the tamales for 15 minutes.

**Salsa**

- 3 cactus pears, pickled and diced
- 1 cactus paddle, cleaned, pickled, and diced
- 5 tomatillos, cleaned and diced
- 1 cup black beans, cooked
- ¼ cup red bell pepper, seeded and diced
- 2 tsp chipotle puree
- 2 Tbs fresh orange juice
- 1 Tbs fresh lime juice
- 1 Tbs fresh cilantro, finely minced
- 2 tsp light brown sugar

Mix all the ingredients in a large bowl thoroughly and season to taste. Allow an hour for the flavors to come together.



THE RITZ-CARLTON®  
TYSONS CORNER

**RITZ CARLTON,  
TYSONS CORNER**  
ERIC CHOPIN

**Plum-Tomato-  
Orange Compote**

**MAKES TWO CUPS**

- 5 Roma tomatoes
- ½ cup fresh ground garlic
- ½ cup fresh shallots, minced finely
- 1 cup olive oil
- 2 oranges, grate the skin only
- ¼ bunch fresh rosemary
- 2 whole bay leaves
- ½ tsp ground coriander
- salt and pepper, to taste

In boiling water, drop tomatoes after making an incision in the top crosswise. Blanch for one minute. Remove quickly and transfer to a bowl of ice-cold water. Remove skin and seeds. Core and chop into pieces.

Preheat oven to 375°F. In sauté pan add olive oil, garlic, and shallots. Cook slowly to confit (softened) stage. Avoid coloring the mixture. Introduce tomatoes and coriander. Mix. Add rosemary and bay leaves wrapped in cheese cloth. Put in baking dish and bake for 3 hours. Check and mix from time to time. During last 30 minutes add the grated orange zest.

Remove from oven and put mixture into chinois cap (extremely fine strainer) to remove all water. Can be served hot or cold. Compote can be used with seafood, pasta, and vegetables.

**ROCK BOTTOM**  
MIKE MASON

**Asiago Cheese Dip**

SERVES 6

- 1¾ oz sun dried tomatoes, reconstituted, drained well
- ¼ cups mayonnaise
- 2¾ cups sour cream, fresh
- 1 cup green onions, sliced ¼-inch width
- ¾ cup mushrooms, fresh, rinsed, sliced quarter-inch width
- 1¼ cup Asiago cheese, shredded

Reconstitute the sun-dried tomatoes, drain well, and then hand-squeeze any remaining water out with a dry towel. Julienne tomatoes.

Clean, rinse, and slice green onions.

Place mayo and sour cream in mixer and blend on lowest speed for two minutes. Add green onion, mushrooms (drained well and patted dry with a kitchen towel), and Asiago, and blend for two minutes.

Remove from mixer and fold in sun-dried tomatoes. Refrigerate until ready to use.

Heat desired portion to 145°F and serve with toast points, bagel chips, or pita points.



**SEA CATCH**  
JEFF SHIVELY

**Sea Catch Louisiana Seafood Gumbo**

SERVES 6

- ½ cup flour
- ½ cup vegetable oil
- 1½ cups onion, chopped
- 1 cup green bell pepper, chopped
- ½ cup celery, chopped
- 2 bay leaves
- 1 tsp salt

- ½ tsp white pepper, ground
- ½ tsp cayenne pepper
- ½ tsp black pepper, ground
- ½ tsp dried thyme
- ¼ tsp dried oregano
- 1 tsp garlic, chopped
- 1 cup tomato sauce
- 5 cups seafood stock
- 1½ pounds cubed white fish (grouper, snapper, mahi-mahi)
- 1 pound shrimp, peeled and deveined
- ¼ pound crawfish meat
- 1 pint oysters
- 1 pound andouille smoked sausage, sliced
- ½ pound sliced okra

In a medium sauce pan, add oil over high heat. When it begins to smoke, add flour and stir to incorporate. Lower heat to low and continue to stir until the roux is a dark brown. Remove from heat and reserve.

In a large soup kettle, heat a quarter-cup of oil over medium-high heat. Add vegetables and cook until translucent, about 4 minutes.

Add seasoning and filé powder and cook 1 minute. Add the roux to the mixture and stir. Add the stock and tomato sauce, and cook 20 minutes. Add your seafood, sausage, and okra, and cook 5 minutes. Season to taste with salt and pepper.



**SODEXHO MARRIOTT**  
MICHAEL RYPKA

**Tandoori Chicken with Coconut-Basmati Cakes and Mint Chutney**

SERVES 4

- Tandoori Chicken**
- 8 boneless, skinless thighs

**Marinade**

- 1 tsp garam masala
- 1 tsp ginger pulp
- 1 tsp garlic pulp
- 1½ tsp chile powder
- ¼ tsp turmeric

- 1 tsp ground coriander
- 1 tsp cardamon
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp lemon juice
- 2 Tbs corn oil
- 2 pureed hot chiles
- 1 tsp salt
- 1 tsp black pepper
- 8 oz plain yogurt

Combine marinade ingredients, mixing in yogurt last. Pour over chicken and marinate in refrigerator overnight. Bake at 400°F until done or grill; either is just as good. Serve hot with basmati and mint chutney.

**Coconut Basmati Cakes**

- 2 cups water
- 1 cup basmati rice
- 1 cup coconut milk
- 2 Tbs cilantro, chopped
- 2 Tbs red pepper, finely diced
- 2 tsp garam masala
- 1 tsp salt
- 1 tsp black pepper
- 1 egg
- flour, as needed

Bring water to a boil and add rice. Cover, reduce heat, and cook for 20 minutes or until done. Cool and add remainder of ingredients. Form into 2-ounce cakes, and pan fry or bake in oven. Pan frying produces better results. Outside should be a bit crispy.

**Mint Chutney**

- ½ cucumber, peeled and seeded
- 1 tsp garlic
- 2 tsp garam masala
- 1 tsp salt
- ½ cup mint, chopped
- ½ cup cilantro, chopped
- 2 tsp sugar
- 1 jalapeño pepper, seeded and chopped
- 2 Tbs whole milk yogurt
- 1 tsp cumin
- 1 tsp black pepper
- 2 limes, juiced



Add all ingredients into a food processor or blender and puree until it has a smooth consistency.

**SUSHI-KO**  
DUNCAN BOYD AND  
TETSURO TAKANASHI

## Sushi-Ko Seared Tuna with Roasted Garlic and Pickled Onions

**SERVES 4 TO 6**

### Tuna

**1 pound sushi grade tuna, cut from the loin**  
**2 cups soy sauce**  
**¼ cup mirin (sweet rice cooking wine)**

Combine soy and mirin and pour over tuna. Marinate 45 minutes; do not over-marinate. While tuna is marinating, prepare the garlic sauce.

Remove tuna from marinade and pat dry. On a well-oiled hot grill, sear tuna for 1 minutes on each side. Immediately place the tuna in the refrigerator to cool.

### ASSEMBLE

Slice tuna thinly across the grain, 5 slices per person. Drizzle a small amount of garlic sauce across each plate and fan tuna slices on top of the sauce. Place a small pile of drained onions at the base of the fan and garnish with chopped chives.

### Roasted Garlic Sauce

**1 medium head garlic, roasted and separated into cloves**  
**1 Tbs soy sauce**  
**pinch sea salt**  
**1 Tbs lemon juice**  
**1½ Tbs water**  
**½ cup canola oil**

Rub whole garlic around with canola oil and roast 25–30 minutes in 350°F oven. Place the peeled cloves of roasted garlic in a blender. Add soy, salt, and lemon. While blending, slowly add the water and canola oil. If mixture is too thick, add a little more water. The sauce should coat a spoon.

### Pickled Red Onions

**2 medium red onions, peeled and thinly sliced**

**1½ tsp sea salt**  
**1 quart rice wine vinegar**  
**¾ cup sugar**  
**1 Tbs lemon juice**  
**1½ tsp soy sauce**  
**½ cup dried bonito flakes**  
**chopped chives for garnish**

It is best to prepare the pickled onions at least one day ahead. Mix raw onions with salt. Place in a colander to drain for a few minutes, then rinse in cold water. Combine remaining ingredients for pickled onions and mix well. Place onions in non-reactive container; add pickling brine, cover, and refrigerate.

**SUTTON PLACE GOURMET**  
MARK HAMILTON

## Olive Oil-Poached Halibut with Red-Pepper Pesto on a Bed of Roasted Eggplant and Pomegranate Reduction

**SERVES 6**

A recipe inspired from the cookbook *Charlie Trotter's Seafood*, which in turn was inspired by Chef David Bouley. Our version uses a great retail product from Bella Cucina—Red-Pepper Pesto—and a not-so-common sauce from the Mediterranean—pomegranate molasses.

**6 halibut fillets, 6 oz each**  
**1 cup olive oil**  
**1 sprig fresh thyme**  
**2 cloves garlic**  
**1 jar Bella Cucina Red-Pepper Pesto**  
**1 large eggplant**  
**1 Tbs garlic, chopped**  
**olive oil for sauté (can use reserved poaching oil), as needed**  
**1 Tbsp. lemon juice**  
**pomegranate molasses (available in middle eastern markets)**  
**chopped chives, as needed**  
**kosher salt and cracked black pepper, to taste**

Cut eggplant in half, rub with olive oil, place on sheet pan, and roast cut side down for approximately 40 minutes in a

350°F oven, or until completely cooked through. Remove from oven; allow to cool.

Season halibut fillets with salt and pepper. Place in baking dish at least two inches in height, properly sized such that the fillets do not touch one another, but also so there is not a lot of excess space in dish (necessitating more oil). Pour in olive oil to almost cover the fish along with garlic clove (lightly crushed with side of French knife), and fresh thyme sprig. Place in 350°F oven for approximately 15–25 minutes (depending on type of dish and oven), until desired doneness. Remove from oven.

While halibut is cooking, scrape all the pulp from the eggplant, discarding skin. Rough chop if pulp is in big pieces. In hot sauté pan, sauté chopped garlic in olive oil until lightly browned. Add eggplant pulp, season with salt, pepper, and lemon juice.

### ASSEMBLE

Place eggplant pulp in center of plate, remove fish from poaching liquid, placing in center of plate on top of eggplant. Top with Red Pepper Pesto. Drizzle plate with Pomegranate molasses, and sprinkle with chives.



**TAHOGA**

## Caramelized Quail with Root Vegetables in a Dried Cherry and Ancho Chile Sauce

**SERVES 6**

### 12 pieces quail

Let quail sit in marinade for at least two hours or overnight. Sear quail over high heat, breast side down, for about two minutes, or until skin turns dark brown and begins to caramelize.

Turn quail over and place in oven at 400°F for three minutes, until subtly firm to touch. Thermometer inserted

in breast should read 160°F. Remove and let rest for one minute.

**ASSEMBLE**

Make a base of the root vegetables in the center of a plate, and top with two pieces of the quail. Drizzle a quarter cup of the sauce over the vegetables and quail.

**Marinade**

- 2 tsp chopped garlic
- juice of 2 limes
- 2 tsp ginger
- 2 Tbs brown sugar
- 3 cups soy sauce
- ½ cup molasses
- 2 jalapeños, chopped and seeded
- ¼ tsp red chile flakes
- 2 tsp sesame oil
- ¼ cup rice wine vinegar
- 1 tsp coriander
- ¼ cup cilantro, chopped
- ¼ cup tomato, diced
- white pepper, to taste

**Root Vegetables**

- ½ cup sweet potatoes
- ½ cup Idaho potatoes
- ½ cup carrots
- ½ cup celery root
- ¼ cup shallots, diced
- ¼ cup garlic, finely chopped
- ½ cup parsley, chopped
- salt and pepper, to taste

Cut all root vegetables (first four ingredients) into small dice. Blanch vegetables in boiling water for 30 seconds to 1 minute. Sauté in 2 tablespoons of olive oil over high heat. Add shallots and garlic, toss, and continue to cook two more minutes. Finish with parsley and salt and pepper to taste.

**Dried Cherry and Ancho Chile Sauce**

- 1 quart red wine sauce
- 1 cup onion
- 1 cup celery
- 1 cup carrots
- 2 sprigs thyme
- 2 garlic cloves
- 3 cups sherry

- ½ cup dried cherries
- 2 rehydrated, seeded, and chopped ancho chilies

**6 peppercorns**

**1 bay leaf**

- ¼ tsp coriander seeds, toasted
- salt and pepper, to taste

Poach the cherries and ancho chilies in sherry with the peppercorns, bay leaf, and coriander seeds for 10 minutes. Reduce by half and add the red wine sauce. Reduce to sauce consistency. Puree in blender and strain. Season to taste.

**Red Wine Sauce**

Add wine to a heavy pot with rough chop of onion, celery, carrot, thyme, and garlic clove. Reduce by 80% until almost dry. Add 1½ quart of veal or beef stock and reduce by one-third.



**TEAISM**  
ARPAD LENGYEL AND POLLY BROWN

**Teaism Lime Chiffon Cake**

**Cake**

- 1½ cups granulated sugar
- 1½ cups plain cake flour
- 2 tsp baking powder
- ½ tsp salt
- 7 large eggs at room temperature
- ½ cup vegetable oil
- 1 tsp vanilla
- 2 Tbs lime juice mixed with water to make ¾ cup total
- 2 Tbs lime zest (about 5 limes)
- ½ tsp cream of tartar
- mint sprigs, for garnish

Preheat the oven to 325°F. Whisk together the sugar, cake flour, baking powder, and salt. Separate 5 of the eggs reserving the yolks and whites—leave 2 of the eggs whole. Whisk together the 2 whole

eggs, 5 egg yolks, lime juice/water mix, vegetable oil, vanilla, and lime zest.

Thoroughly whisk the dry mix into the wet ingredients, mixing until smooth. Beat the 5 egg whites until foamy and add the cream of tartar. Continue to beat the whites until they are very thick and stiff, about 5–7 minutes. Fold the whites into the batter.

Pour the batter into a 9-inch tube pan. Tap the pan against the counter 5 times to rupture any air pockets. Bake the cake for 55–65 minutes. Invert the cake pan over the long neck of a bottle and let cool for two hours.

**Glaze**

- 4 Tbs unsalted butter, melted
- 4–5 Tbs lime juice, at room temperature
- 2 cups powdered sugar, sifted to remove lumps

Mix the melted butter and juice. Whisk in the powdered sugar.

**Sorbet**

mango or raspberry preferred

**ASSEMBLE**

With a knife, carefully edge around the sides of the pan to remove the cake. Pour warm glaze over cake and cool. With a serrated knife, cut a generous slice of the cake. Add a scoop of sorbet and a sprig of mint for garnish. Serve with a pot of oolong tea and enjoy!

**COURSE KEY**

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**THE BISTRO**  
PETER MOUTSOS

## **Crispy Phyllo with Porcini, Ricotta, and Baby Spinach; Pine Nut Tapenade; and a Feta-Dill Vinaigrette**

**SERVES 10**

**¼ pound phyllo dough**  
**1 cup olive oil for brushing dough**  
**¼ pound prosciutto, sliced very thin**

### **Filling**

**olive oil for sautéing**  
**1 pound fresh porcini mushrooms**  
**1 cup shallots, minced**  
**4 tsp garlic, minced**  
**1 cup baby spinach**  
**¼ cup ricotta**  
**¼ cup parmesan**  
**1 tsp powdered porcini mushrooms**

Prepare the filling by trimming the Porcini mushrooms and washing them completely to remove all impurities. Slice and put aside. Heat a sauté pan and add a little olive oil, shallots, garlic, fresh mushrooms, and spinach. Cook until all moisture has evaporated. Remove from pan and cool. Combine with ricotta, parmesan, and powdered porcini mushrooms. Taste. Season with salt and pepper, if needed. Set aside.

Prepare the phyllo. Phyllo dough is extremely sensitive to air, so it will dry out and crumble very quickly unless the dough is kept moist at all times.

Preheat oven to 450°F. Roll out the phyllo and cut into 4x5-inch rectangles. Cover with a damp cloth.

Taking one layer of phyllo at a time, brush with olive oil, and cover with another layer of phyllo. Repeat this until there are 5 layers. Cover with a thin layer of prosciutto, making sure it covers the top phyllo completely. Repeat the process until there are 10 individual rectangles.

Next, place a teaspoon of the porcini mushroom mixture on each rectangle. Spread to cover one-third of the phyllo. Roll each rectangle into a tight cylinder. Brush

each with olive oil and place on a baking sheet. Bake in a preheated oven until golden brown, approximately 4–7 minutes.

### **Pine Nut Tapenade**

**½ cup pine nuts**  
**1 clove garlic**  
**2 tsp lemon zest**  
**¼ tsp fresh rosemary, minced**  
**1 tsp Italian flat-leaf parsley, minced**  
**¼ tsp capers**

To prepare the pine nut tapenade, combine pine nuts, garlic, lemon zest, rosemary, parsley, and capers in a food mortar or food processor. Process until a smooth consistency is reached. Season with salt and pepper.

### **Feta-Dill Vinaigrette**

**¼ cup feta**  
**2 tsp fresh dill**  
**1 cup olive oil**  
**¼ cup champagne vinegar**  
**1 cup spring water**

In a food blender, combine feta, dill, champagne vinegar, water, and half the olive oil. Blend until smooth. Season with salt and pepper.

### **ASSEMBLE**

On a plate, place a spoonful of the tapenade on the bottom and top of each baked phyllo. Drizzle vinaigrette around plate. Serve.

**THE MARK**  
ALLISON SWOPE

## **Portobello Baklava**

**1 package frozen phyllo dough, thawed completely**  
**1½ pound portobello mushrooms, dirt removed, stems removed**  
**1½ cup walnut oil**  
**1½ cup walnuts, toasted and coarsely chopped**  
**2 cup mild chevre cheese**  
**1 cup asiago cheese, shredded**  
**1 cup whole-milk ricotta cheese**  
**1 cup spring onions, green part only, chopped**  
**3 Tbs fresh oregano, chopped**  
**2 Tbs fresh thyme, chopped**

**1 Tbs garlic, minced**  
**1 tsp salt**  
**½ tsp black pepper**

Spread clean mushroom tops and stems on cookie sheet, lightly brush with ½ cup of the walnut oil. Roast in a preheated 350°F oven for approximately 20 minutes. Cool. Slice thinly and reserve.

In a large mixing bowl, mix the cheeses, garlic, and herbs thoroughly. Reserve.

Lay one sheet in the bottom of a 9x12-inch baking pan, folding the edges of the pastry to fit the pan. (You can actually use any size pan, as long as it is oven-proof). Brush lightly with walnut oil and sprinkle a few tablespoons walnuts. Repeat the pastry/oil/walnut layering three times.

At this point, spread half of the reserved mushroom slices, being careful to sop up any excess juice first. Repeat the pastry/oil/nut process three more times.

Then spread half the reserved cheese mixture evenly over the pastry. (You don't actually have to spread the cheese as much as deposit small blobs as evenly as possible across the dough.)

Repeat the entire preceding process, using all your remaining ingredients, except for a few tablespoons of nuts.

Finish the baklava with a final brushing of walnut oil and sprinkling of nuts.

Bake in a 350°F oven for approximately 30 minutes or until golden brown on top. Cool slightly before cutting with a serrated knife.

Serve as a first course with a small watercress salad or as a light lunch.

**TWIGS**  
SERGIO HURTADO

## **Portobello Mushroom “Piccata”**

**SERVES 4–6**

**8 medium portobello mushrooms**  
**½ cup all-purpose flour**  
**½ tsp kosher salt**  
**¼ tsp cracked black pepper**  
**2 eggs**  
**½ cup seasoned Italian bread crumbs**

Mix the salt and pepper with the flour and place on a plate. Mix eggs in a bowl and set next to flour. Dip the mushrooms in the flour, then eggs, then crumbs.

Sauté the mushrooms in two tablespoons of oil and butter for one minute on each side. Transfer to oven and bake for 10 minutes.

### Lemon Caper Emulsion

- 2 cups fresh lemon juice
- ½ Tbs capers
- ¼ cup extra virgin olive oil
- salt and pepper, to taste

Reduce capers and lemon juice by one-half in sauté pan. Blend in mixer. Slowly drizzle in the olive oil, and adjust seasonings as needed.

#### ASSEMBLE

Place warm mushrooms on plate. Top with baby watercress salad and lemon caper emulsion.

**VIDALIA**  
PETER SMITH

## Goat Cheese, Walnut, and Caramelized Onion Tartlet with Smoked Tomato Oil and Fresh Basil

**SERVES 4**

- 1 pre-baked 9-inch tartlet shell
- 1½ cup goat cheese, crumbled
- 1 cup potatoes, cooked and diced
- 1 cup caramelized onions, diced
- ½ cup caramelized onions, pureed
- ½ cup walnuts, minced

Preheat oven to 350°F.

Mix walnuts with onion puree and spread on bottom of tart shell. Mix together the potatoes, goat cheese, and diced onions. Fill the shell and drizzle with olive oil. Bake for 12 minutes, until brown on top. Cut into 8 pieces.

### Smoked Tomato Oil

- 4 ripe tomatoes, peeled and quartered

Set up a pot smoker and smoke tomatoes approximately 8 minutes. Remove to a

blender and slowly drizzle in 1½ cups of peanut oil. Season with salt and pepper to taste. Sprinkle with chopped fresh basil.

**VIRGINIA BEVERAGE CO.**  
PAUL MAHER

## Root Beer Bar-B-Que Sauce

- 1 onion, finely diced
- 2 quart root beer
- 1 can ketchup
- ½ cup cider vinegar
- 1 cup Worcestershire sauce
- ½ pound brown sugar
- ½ cup molasses
- 1 Tbs salad oil

Sauté the onions in oil over medium heat until deeply caramelized. Add root beer, bring to a boil, and reduce by one-quarter. Add remaining ingredients, bring to boil and simmer 30 minutes.

Use this sauce for pulled pork or chicken, and to baste baby back or spare ribs on the grill.

## Buttermilk and Cream Biscuits

- 2 cups self-rising flour
- 1 cup flour
- ½ tsp baking powder
- ½ tsp salt
- 1 Tbs sugar
- 3 oz cold butter, cut in small chunks
- ½ cup cream

Combine dry ingredients and mix thoroughly with paddle or spoon. Add butter and mix slowly, or cut with biscuit cutter, until lumps are about the size of a pea. Add the buttermilk and cream; mix just until combined about 10 seconds. Prepare a sheet pan with baking spray and a little flour.

Scoop the dough onto the sheet pan in heaping tablespoons. There should be about 2 inches between each biscuit.

Bake at 475°F for 8–10 minutes until lightly browned. Turn the sheet tray once during baking. Cool in pan and serve warm. If there are any left, store tightly covered.

**ZUKI MOON**  
MARY RICHTER

## Chicken-Tofu Dumpling Soup

- 1 pound firm tofu
- 12 oz chicken breast meat, trimmed of all fat
- 3 scallions, chopped finely
- 1 bunch cilantro, finely snipped
- 8 oz shiitake mushrooms, sliced as thinly as possible
- 2 oz fresh wood-ear mushrooms (optional)
- 1 Tbs fresh ginger, finely minced
- 2 quarts chicken stock
- several sprigs watercress
- tofu, mushrooms and scallions for garnish
- salt and pepper, to taste

Process the chicken breast in a food processor until it forms a smooth paste, add the tofu, and pulse the machine until smooth and even texture is obtained. Add salt and pepper. Remove from bowl. Fold in remaining ingredients. Poach off a small amount in chicken broth to taste and adjust seasonings.

Drop by spoonful into just simmering chicken stock. Poach for about 3 minutes. Place several sprigs of watercress in several warmed bowls.

#### ASSEMBLE

Place 2–3 poached dumplings in each bowl, add a few cubes of tofu, sliced shiitakes, and chopped scallions on top. Ladle hot stock on top and serve.

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*of the*  
**NATION**  
Thursday  
**APRIL 27**

**2000**



**Washington DC**  
**UNION STATION**  
7:00-10:00 PM



# 2000 Taste of the Nation



**ADDIE'S**  
JEFF BLACK

## Strawberry-Orange Shortcake

SERVES 8-10

### Biscuit

- 2 cups flour
- 4 tsp baking powder
- ½ Tbs salt
- 2 Tbs sugar
- ½ cup butter
- ¾ cup milk
- large egg

Sift dry ingredients together. Cut butter into dry ingredients until mixture is crumbly. Beat egg and milk together. Stir quickly into dry ingredients. Pat down into a round about a half-inch thick and using a round cookie cutter, cut into biscuits. Place on a greased sheet pan. Brush with egg wash and sprinkle sugar on top. Bake at 450°F until golden brown.

### Chocolate Mousse

- 4 oz semi-sweet chocolate, chopped
- 1¼ cup milk
- 3 egg yolks
- ½ cup sugar
- ¼ cup flour
- ½ packet gelatin
- 1¼ cup heavy cream
- 3 Tbs Grand Marnier

In a mixer, combine egg yolks and sugar and whip until ribboned. Add the flour and mix well.

In a pot, bring the milk to a boil and add chocolate. Stir until melted. Temper the egg mixture with half of the milk. Add eggs into remaining milk and heat for two minutes, stirring occasionally. Remove from heat and

transfer to another container. Whip lightly to break up any lumps.

Bloom gelatin in cold water for 15-20 minutes. Add to chocolate mixture and allow to cool to room temperature. Whip cream and Grand Marnier to medium peaks and fold into chocolate. Chill for 1½ hours before serving.

### Strawberry-Orange Compote

- ½ pint strawberries
- 2 oranges
- ¼ cup sugar
- pinch ground cinnamon

Stem and quarter the strawberries. Peel and remove membranes from the orange segments. Mix together all ingredients and let stand refrigerated for 10-15 minutes before use.

### ASSEMBLE

Cut biscuit in half. Place a good size dollop of mousse on the bottom half of the biscuit. Spoon some of the strawberry-orange compote on top of the mousse. Top off with the other half of the biscuit and sprinkle with cinnamon-powdered sugar.

**AMERICA**  
MICHAEL FOO

## Pan-Seared Crabcakes

SERVES 4

- 16 oz Jumbo lump crabmeat
- ¼ cup red bell pepper fine dice
- ¼ cup scallions (including greens), fine dice
- 1 egg
- ¼ cup mayonnaise
- 1 Tbs Dijon mustard
- ¼ tsp Old Bay seasoning
- 2 oz lemon juice
- ¼ cup bread crumbs
- salt and pepper to taste

Beat egg, mustard, mayonnaise and lemon juice together in a small bowl. Pick through crabmeat and retain lumps as much as possible. In a larger bowl,

mix together crab meat scallion and pepper. Sprinkle breadcrumbs and Old Bay over crab and mix together. Fold the mayonnaise mixture into the crab and gently combine into a uniform mix. Divide the crab into 8 2 ounce balls and press into 1½-inch high cakes.

Sauté crab cakes in quarter-inch of olive oil until browned well on both sides, and thoroughly cooked, about 6 minutes.

**AMERICAN GRILL**  
**AT LOEW'S**  
EVAN PERCOCO AND  
LINWOOD MANLEY

## Seared Yucatan Marinated Shrimp with Tomatillo Cocktail Sauce and with Ancho Ketchup

SERVES 4

- 1 pound large shrimp (21-25 count), peeled, tail-off, and deveined
- ½ cup Yucatan Marinade
- 1 tsp Ancho Ketchup
- 2 Tbs olive oil
- ¼ bunch mâche
- 2 eight-inch corn tortillas, cut into thirds and fried

Marinate shrimp for at least 1 hour in the refrigerator. Put oil in a pan and heat until smoking. Lower heat to low and, shaking off excess marinade, add shrimp in one layer. Cook for two minutes and turn over. Cook for additional minute or until cooked through.

### Yucatan Marinade

- ¼ cup orange juice
- ¼ cup lime juice
- ½ cup lemon juice
- 2 tsp pasilla chile powder
- ¼ cup paprika
- ½ tsp cayenne pepper
- ½ tsp black pepper
- ½ tsp salt
- ½ cup olive oil

In a mixing bowl combine all ingredients except oil. Whisk in oil slowly.

### Tomatillo Cocktail Sauce

1 pound tomatillo, coarsely chopped  
2 tsp red onion, minced  
jalapeño, seeded and minced  
2 tsp balsamic vinegar  
½ basil (chiffonade)  
¼ cup olive oil  
½ tsp ground pepper  
1 tsp horseradish

Combine tomatillo, onion, and jalapeno in large pan. Sauté and deglaze with vinegar. Simmer over low heat to reduce to half. Add oil and basil.

### Ancho Ketchup

2 tsp ancho powder  
½ tsp garlic, minced  
1 shallot, minced  
½ cup rice vinegar  
3 tsp honey  
1½ cup tomato paste  
¼ cup olive oil  
½ cup water  
salt and pepper, to taste

Combine all ingredients in food processor until smooth. May be refrigerated until ready for use.

#### ASSEMBLE

Place 2 tortilla pieces on a plate. Coat each piece with a tablespoon of Ancho Ketchup. Arrange 4–5 shrimp on top of ketchup and top with two tablespoons of the cocktail sauce. Sprinkle with the mâche.

#### ARTIES

JEFF POTTER

## Jerk Pork Roast with Guava Banana Ketchup

SERVES 6-8

1 pork rib roast (do not French)  
Jerk Marinade for Pork

Marinate the pork for at least 24 hours before roasting. Preheat oven to 300°F. Place roast on lipped sheet pan. Place in oven, roast for 40 minutes or for internal temperature of 130°F. Remove from oven and let rest for 10 minutes. Pork can be

kept at 140°F one to two hours in advance serving. Serve with Guava Banana Ketchup

### Jerk Marinade for Pork

5 oz orange juice  
2 oz lime juice  
2½ Tbs soy sauce  
1½ oz 10% olive oil  
1½ oz shallots, minced very fine  
3 oz garlic cloves, minced very fine  
1½ oz ginger, sliced ½-inch across grain, minced very fine  
1 oz Scotch bonnets (stems, seeds, and all), minced very fine  
2 oz jalapeño pepper (seeds, stems, and all), minced very fine  
¼ oz black peppercorns, ground  
¼ oz whole cloves, ground  
¼ oz rosemary, ground  
¼ oz bay leaf, milled  
¼ oz whole coriander seed, milled  
¼ oz cinnamon stick, milled  
¼ oz nutmeg  
¼ oz thyme leaves  
¼ oz whole allspice  
½ oz dry mustard  
1 oz salt  
1½ oz dark brown sugar

Peel and slice ginger across grain to eliminate strings. Combine shallots, garlic, ginger, jalapeños, and habaneros in food processor. Pulse until everything is roughly chopped, then run again to mince fine. One by one, grind peppercorns, rosemary, bay leaves, coriander, cinnamon sticks, allspice, and cloves in coffee grinder. Place into the processor. Add all remaining ingredients into the food processor and run to blend well.

### Guava Banana Ketchup

2 oz shallots, minced  
½ oz garlic clove, minced  
1 dash ground allspice  
½ tsp salt  
¾ cup red pepper, finely minced  
¾ pound overripe banana, peeled  
4 oz light brown sugar  
1 cup water  
¾ pound guava paste, Conchita brand  
½ pound green tip bananas

1 fluid oz lemon juice

¼ cup mint, julienned

Combine shallots, garlic, dry spices, salt, red pepper, soft bananas, sugar, and water. Bring to simmer in heavy pot over medium heat, simmer 15 minutes. Lower heat and stir in guava paste until dissolved, then add firm bananas and simmer until heated through. Remove from heat and stir in lemon juice. Once cool, stir in mint. Chill and serve at room temperature.

AUSTIN GRILL  
BENJAMIN PAZ AND  
MILTON LOPEZ

## Chicken Tamales

White Corn Masa

SERVES 6

### Filling

1 cup chicken stock  
1 pound boneless chicken  
4 tomatoes, roasted  
1 serrano pepper  
½ onion  
½ tsp minced garlic  
¼ bunch cilantro

Boil chicken, tomatoes (skin peeled), garlic, serranos, and cilantro in sauté pan. Add salt and pepper to taste. Add shredded chicken, sauté for a few more minutes, set aside.

### Masa Mixture

¼ pound butter  
¼ pound shortening  
½ tsp chile puro  
½ tsp cumin  
½ tsp paprika  
3 tsp baking powder

Cut butter in small cubes and mix together with the masa and shortening, in a stand mixer. When everything is blended completely, add all spices except the baking powder. Mix together for about one minute. Slowly add chicken stock and baking powder. Mix for about two minutes. Be careful not to over mix. If necessary, fold it with a spatula. Adjust for salt.

6 corn husks

On a flat surface, spread 6 even tablespoons of the masa mixture on top of the corn husk. Flatten out. Place

2 tablespoons of chicken filling on top and roll the corn husk up with the ingredients inside. Take each end of the corn husk, fold towards center and secure the ends by sticking one in the other. Wrap in aluminum foil.

Place tamales in a double boiler for approximately 20 minutes or steam for 30 minutes. Unwrap and serve.

**BAROLO**  
ENZO FARGIONE

## Cheese Strudel with Hazelnuts in Cappuccino Sauce

MAKES 2 STRUDELS, SERVES 6

- 7 oz ricotta cheese
- 7 oz mascarpone cheese
- 6 oz hazelnuts, toasted and chopped
- 2 egg whites
- 12 sheets phyllo dough
- 4 Tbs butter, melted
- 1 cup Cappuccino Sauce
- powdered sugar, as needed

Beat the egg whites into soft peaks, Mix the mascarpone cheese, ricotta cheese, and egg whites together with the toasted hazelnuts.

Lay 6 sheets of phyllo dough one atop the other, each sheet brushed with the melted butter. Spread half the cheese mixture on the dough. Wrap the dough around cheese mixture to form a tube. Seal the dough on top with egg wash and the two sides in the same way.

Repeat process for the second strudel. Place the two finished pieces on a piece of parchment paper on a baking sheet.

Place in a preheated 350°F oven for 30 minutes. Allow to cool completely.

### Cappuccino Sauce

- 5 egg yolks
- 6 oz granulated sugar
- 3 oz flour
- 1 vanilla bean
- grated zests of lemon and orange

In a separate bowl mix the sugar with the egg yolks and the flour with the vanilla bean seeds and two citron zests. In a bigger bowl combine

the two mixes folding them very delicately with a rubber spatula.

### ASSEMBLE

Pool the Cappuccino Sauce on the bottom of a small plate. Cut the cold strudels diagonally into 2-inch disks. Lay three pieces overlapping slightly on top of the sauce and dust with powdered sugar.

## BISTRO bis

**BISTRO BIS**  
CATHAL ARMSTRONG

## Mussels “Marsellaise”

SERVES 4

- 4 pounds mussels
- 3 tomatoes, chopped
- 1 fennel bulb, thinly sliced
- 3 medium shallots, thinly sliced vertically
- 4 Tbs butter
- 3 Tbs olive oil
- ½ cup dry white wine
- 1 oz Pernod
- ¼ tsp of oregano
- half handful of fresh parsley
- salt and pepper, to taste

Clean the mussels, if needed. Scrub each under running water. Remove all barnacles and pull off the beard. Do not use mussels that are already open unless they close when tapped with a knife.

In a 6-quart pot, sauté the tomatoes in butter and olive oil. Add the fennel, shallots, and garlic. Sauté for a few minutes until soft; add the white wine, Pernod, and mussels. Season with salt and pepper.

Cover the pot and simmer until the mussels are steamed open and tender, about 6 minutes. Serve the mussels, broth and vegetables in a large bowl sprinkled with chopped parsley along with diagonally-sliced baguettes.

**BLACK'S BAR & KITCHEN**  
JEFF BLACK

## Grilled Caribbean Glazed Tuna with Avocado, Mango, and Crispy Plantains in a Cilantro-Lime Vinaigrette

SERVES 4-6

- 18 oz sushi-grade tuna
- 1 head frisée, cleaned and cut
- 1 plantain, peeled and sliced very thin
- 3 Tbs olive oil
- 6 oz Avocado Relish (below)
- 4 oz Mango Salsa (below)
- 6 oz Cilantro-Lime Vinaigrette (below)
- Sour cream, as needed

Portion tuna into 3-ounce pieces. Sauté tuna in 1 tablespoon of oil until desired doneness, preferably rare. Set aside.

Adding the remaining 2 tablespoons of oil, fry plantain slices in the sauté pan until caramelized and cool.

### Avocado Relish

- 1 ripe avocado
- 2 oz white onion, minced
- 1 oz jalapeño, minced
- ½ oz cilantro, chopped
- 1 Tbs lime juice
- salt, to taste

Scoop meat out of avocado. Add other ingredients and mash with a fork. Adjust seasonings and reserve.

### Mango Salsa

- 1 ripe mango
- 1 oz melon
- ½ oz onion, minced
- ¼ oz scallion
- ¼ oz jalapeño, minced
- 2 Tbs orange juice
- salt, to taste

Dice melon and mango to approximately the same size. Add all other ingredients. Adjust seasonings and reserve.

## Cilantro-Lime Vinaigrette

- 1 bunch cilantro
- 2 oz ginger
- 1 oz red onion
- 3 oz olive oil
- 1 oz lime juice
- 1 oz white vinegar

Pick leaves of cilantro. Peel and rough chop ginger. Peel and rough chop onion. Place all ingredients in a blender except for the olive oil and puree. Slowly add the oil. Adjust seasonings and reserve.

### ASSEMBLE

Dress frisée with lime vinaigrette and arrange on plates. Slice tuna thinly and arrange in a fan over frisée. Top tuna with Avocado Relish. Spike plantain chips into relish. Dress plate with vinaigrette and Mango Salsa. Finish with 1 tablespoon sour cream in center.

## BLUE POINT GRILL DUANE KELLER

### Vodka-Cured Salmon Hand Roll

#### PER ROLL

- ½ of a five-inch flour tortilla
- ½ tsp watercress pesto
- ½ oz or two very thin slices of vodka-cured salmon
- ½ tsp chive crème fraîche
- 1 slice roasted pepper
- 1 slice roasted yellow pepper
- 1 sprig watercress
- ½ tsp salmon roe (optional)

### ASSEMBLE

Place ingredients on tortilla in order listed above. Roll away from yourself in a half moon to create a conical shape. Garnish with roe.

## Vodka-Cured Salmon

- 2-3 pounds salmon fillet, with skin
- ½ cup kosher salt
- 3 Tbs sugar
- ¼ cup fresh tarragon, chopped
- ¼ cup vodka
- 2 Tbs grated lemon zest
- 2 Tbs grated lime zest
- 2 Tbs grated orange zest

Remove any pin bones from the salmon with a pair of needle-nose pliers or tweezers. Rinse the salmon under cold running water and pat dry. Place salmon, skin side down, on several large sheets of plastic wrap.

In a small mixing bowl, combine salt, sugar, dill, vodka, and lemon, lime, and orange zests. Spread the sugar/salt/citrus mixture evenly over the fleshy side of the fish, pressing it into the flesh.

Wrap the salmon tightly in the plastic wrap and place skin side down in a large baking dish. Place a flat glass or ceramic dish on top of the salmon and weight the dish with several heavy cans or a brick and refrigerate for at least 24 hours and preferably up to 48 hours.

Unwrap the salmon and rinse all of the cure off under cold, running water. Pat dry. Using a very sharp knife, cut paper-thin slices on a vary slanted diagonal.



## BOBBY VAN'S STEAKHOUSE Bobby Van's Steakhouse Crab Cakes

### SERVES 4

- 1 pound fresh lump crab meat
- ¼ cup mayonnaise
- ¼ cup plain, unseasoned bread crumbs
- 1 Tbs heavy cream
- 1 Tbs Worcestershire sauce
- 1 Tbs Old Bay seasoning
- 1 tsp Tabasco sauce
- 1 small bunch chives, finely chopped
- 1 egg

In a medium bowl, place the mayonnaise, heavy cream, Worcestershire sauce, Old Bay seasoning, Tabasco sauce, chives, and egg and toss until well-combined. Fold in shredded lump crab meat and bread crumbs.

Form crab mixture into 8 balls and flatten into patties, packing tightly.

In a hot, non-stick sauté pan, heat a tablespoon of extra virgin olive oil or a tablespoon of clarified butter. Cook crab cakes 1-2 minutes on each side until golden brown. Place on cookie sheet and finish cooking crab cakes uncovered for 8-10 minutes in 350°F oven. Blot on paper towel and carefully place on serving plates. Serve with Mustard Sauce.

Recommend serving with a vegetable medley, creamed, or sautéed spinach, asparagus and/or french or cottage fries.

## Mustard Sauce

- 1 cup mayonnaise
- 1 egg yolk
- 1 tsp Dijon mustard
- 1 Tbs Worcestershire sauce
- 1 Tbs A-1 Steak Sauce
- 1 tsp extra virgin olive oil
- 1 tsp lemon juice

In a medium-size bowl, whisk all of the above ingredients together until well integrated. Serve in side dishes to accompany crab cakes.

## BROAD STREET GRILL Broad Street Crab Soup

### SERVES 10

- 1 pint chicken stock
- 2 pounds lump crabmeat
- 4 large carrots, chopped
- 6 shallots, chopped
- 1 bunch scallions, chopped
- ½ cup garlic
- 2 cups dry sherry (or as desired)
- 1 cup cornstarch
- 2 qts. heavy cream
- 3 tsp Old Bay seasoning

In a medium-size pot combine stock, carrots, shallots, scallions, garlic, and Old Bay. Bring to a boil for 30 minutes. Remove pot from heat. Take contents of pot and puree in blender.

Take puree and put in new pot with dry sherry. Bring to boil for 15 minutes. Turn heat to low. Add heavy cream and then corn starch until thick. Add more cornstarch if mixture is still thin. Add crab meat and continue cooking for 15 minutes. Total cooking time, roughly one hour.



*Butterfield 9 Restaurant*

**BUTTERFIELD 9**  
MARTIN SAYLOR

## Grilled Quail with Chermoula, Tabbouleh Couscous, and Figs

**SERVES 6**

- 6 quail, semi-boned
- ½ cup parsley, chopped
- ¼ cup cilantro, chopped
- ¼ cup mint, chopped
- 1 Tbs ground cinnamon
- 1 Tbs ground ginger
- 1 Tbs paprika
- 1 tsp freshly ground black pepper
- ½ tsp ground cumin
- ½ tsp cayenne

Put all ingredients except quail into a food processor and puree into a smooth paste. Marinate the quail in the paste for three hours. Grill the quail about 7–9 minutes each side and serve on couscous with a fig sliced in half.

### Tabbouleh Couscous

- 1 box instant plain cous-cous, prepared according to directions
- 2 lemons, juiced
- 4 Tbs extra virgin olive oil
- ½ cup European cucumber, peeled, seeded, and chopped
- ¼ cup green olives with pimento
- ¼ cup mint, chopped
- ¼ cup shallots, chopped
- ¼ cup capers, chopped
- ¼ cup jalapeños, chopped
- 6 black figs
- salt and pepper, to taste
- Tabasco (optional)

Mix the prepared couscous into a bowl; add the olive oil and lemon juice and mix. Add 2–3 splashes of Tabasco. Add and mix all the chopped ingredients, season

with salt and pepper. Set aside and allow the flavors to build for 3–4 hours.

**CAFÉ ATLANTICO**  
KATSUYA FUKUSHIMA  
AND CHRISTY VELIE

## Arroz con Leche Foam with Crispy Cinnamon Rice

**SERVES 10**

### Arroz con Leche Foam

- 1 quart half & half
- 1 cup arborio rice
- zest of 2 lemons
- 2 whole cinnamon sticks
- ¾ cup sugar
- 4 cups heavy cream

Bring half & half, arborio rice, lemon zest, and cinnamon to a boil. Reduce heat and simmer 20–30 minutes until mixture thickens. Remove from heat and stir in ¾ cup of sugar. Let mixture sit for 15 minutes. Strain ingredients through a colander and add heavy cream to the remaining liquid. Whip mixture until it forms soft peaks.

### Crispy Rice

- 1 cup Rice Crispies
- 4 Tbs sugar
- 4 Tbs ground cinnamon

Combine ground cinnamon and sugar, and toss the mixture with the Rice Crispies.

## CAFÉ OLÉ Shrimp Chermoula

**SERVES 4**

A signature mezzé from Café Olé that is easy to prepare but makes a dramatic presentation.

- 4 large shrimp
- 2 oz chermoula marinade
- 6 oz hummus
- 1 sheet Feuille de Brick (can be found at area specialty food shops or online)
- paprika, as needed for dusting
- oil, as needed for frying

Toss the shrimp and chermoula together and allow to marinate four hours or overnight.

Heat oil 3 inches deep in a heavy pot. Cut the Feuille de Brick into four equal parts. Using an empty wine bottle to make the baskets, place one Feuille de Brick at a time in the oil. Plunge the opening of the bottle in the center and allow the feuille to wrap around it. Leave a small fringe around the basket. Fry the Feuille de Brick to a golden brown and remove to a paper towel. The basket will drop off the bottle with a few taps of a knife. Set aside to cool.

### ASSEMBLE

When ready to serve begin by sautéing or grilling shrimp. While they are cooking place a small dab of hummus in the center of four plates. Top with an upright Feuille de Brick basket. Dust the rims of the basket lightly with the paprika; allow some to fall on the plate. Divide the remaining hummus in the four baskets. Place one shrimp per basket and serve!

### Chermoula Marinade

- 2 cups cilantro leaves
- 1½ cups parsley leaves
- 3 garlic cloves, halved
- ½ tsp salt
- 2 tsp cumin seeds, lightly toasted and ground
- 1 tsp sweet paprika
- ½ tsp coriander seeds, lightly toasted and ground
- ¾ tsp cayenne, or more to taste
- ½ cup extra virgin olive oil
- ¼ cup freshly squeezed lemon juice

Coarsely chop the cilantro and parsley. Scissors are a good tool for this; point it tip down in the measuring cup and cut the leaves. Then place them in a food processor and chop very fine, or chop on a cutting board. Makes one cup finely chopped herbs.

Place the garlic and salt in a mortar and puree. Add a small handful of the chopped herbs, and gently but firmly grind until the herbs begin to dissolve. Add another handful.

When all of the herbs have been mashed, work in the spices, one-third cup of olive oil, and lemon juice. Taste and adjust seasoning. Add more olive oil or salt if desired.





**CAPITOL CITY  
BREWING CO.**  
VANDI AMARA

## Crab and Artichoke Dip

- 1 pound lump crabmeat
- ½ pound artichoke hearts, quartered and drained
- 1 pound cream cheese
- 2 oz dry sherry
- 1 oz Dijon mustard
- 1 tsp ground white pepper

Remove any cartilage from the crabmeat.

Place the cream cheese, artichoke hearts, and sherry in a heavy duty pot. Cook on a slow heat, stirring often. Bring to a boil. Add the mustard and pepper and stir in to the mixture.

Garnish with chopped scallions or parsley.

**CARLYLE GRAND CAFÉ**

## Wild Mushrooms, Apples, and Virginia Ham on Sweet Potato Scones

**SERVES 4**

- 2 oz butter
- 2 Tbs shallots
- 1 Tbs garlic
- 2 oz lemon juice
- 2 cups mushroom mix (shiitake, oyster, and domestic) quartered
- 1 cup Granny Smith apples, cut into one-inch cubes
- 1 cup pearl onions, roasted and peeled
- 2 cups cider cream
- 1 cup Smithfield ham, cut into eighth-inch cubes
- 4 potato scones, approximately 1½ x 3 x 3 inches

In a ten-inch skillet on medium to high heat, melt butter and sauté garlic and

shallots one minute. Add mushroom and toss, cook five minutes. Add lemon juice and apples; cook another five minutes. Add cider cream and reduce so as to lightly coat mixture. Add ham and toss.

Slice top quarter of scone and set aside. Hollow half of scone bottom and discard. Warm 4–5 minutes in 300°F degree oven. To serve, spoon mixture in bottom scone allowing for plenty of mixture to spill over. Sprinkle with chopped chive and place top of scone on side of bottom.

## Sweet Potato Scones

- 1 Tbs butter, room temperature
- ½ cup sugar
- ½ tsp salt
- 1 large egg
- 1 cup sweet potato, mashed and at room temperature
- 2 cups flour
- 2 tsp baking powder

Preheat oven to 425°F and line a baking sheet with parchment paper.

In a large bowl, beat together butter, sugar, and salt. Beat in egg, then the mashed sweet potato. Stir until smooth.

Sift in flour and baking powder. Stir until flour is completely mixed in. Dough should be slightly sticky but not wet. If it is wet add an additional tablespoon or two of flour.

Turn dough onto a lightly floured surface and knead three or four times before shaping into a rectangle and rolling out to three-quarter-inch thickness. Use a 2½-inch cookie cutter to cut rounds. Re-roll dough once and continue to cut rounds. Place all on prepared baking sheet.

Bake for about 15 minutes, until golden. Cool on a wire rack, or eat warm. Makes 12.

**CELADON RESTAURANT**  
EARLEST BELL

## Jumbo Shrimp Sautéed in Garlic and Olive Oil

**4 SERVINGS**

- ¼ cup olive oil
- 12 raw U-12 shrimp, peeled and deveined
- 4 oz garlic, chopped
- ½ oz julienne basil

- 2 oz white wine
- 2 cups cappellini, cooked
- unsalted butter, as needed, optional
- salt and pepper, to taste

Wash shrimp under cold water. In a large sauté pan, heat olive oil very hot. Add shrimp, sauté quickly on both sides for 2 minutes. Add garlic, salt, and pepper, then cook for another minute or until done. Add basil and deglaze with white wine. Let reduce for 3 minutes. If desired, add butter and remove from fire. Stir until butter is melted. Serve over the cappellini.

**CENTER CAFÉ**  
OSCAR CAMPOS

## Grilled Lemongrass Jumbo Shrimp

**SERVES 4**

- 2 pounds jumbo shrimp (15-21 count)
- ½ cup lemongrass, minced (about 8 oz fresh)
- ¼ cup green curry paste
- ¼ cup cilantro, coarse chop
- ¼ cup olive oil
- 2 oz lemon juice
- 2 Tbs honey
- 1 clove garlic, minced
- ½ tsp crushed red pepper
- salt and pepper, to taste

Mix all ingredients except shrimp to make marinade. Marinate shrimp for a half-hour. Grill.

**CITIES**  
ARET SAHAKYAN

## Squid Cooked in Its Ink, Soft Polenta, and Garlic Shrimp

**SERVES 6 AS A MAIN COURSE  
OR 10-12 AS AN APPETIZER**

### Squid

- 2 pounds medium squid OR 1½ pounds cleaned squid
- 6 Tbs olive oil
- 1 large celery rib, finely chopped
- 1 clove garlic, chopped
- plum tomatoes, peeled, seeded, and diced

- 1½ cup dry white wine
- ½ cup mixed fresh herbs (basil, parsley, thyme, etc.), finely chopped
- fish stock or water, if needed
- salt and freshly ground pepper, to taste
- 1 Tbs squid ink concentrate OR squid ink sacs from uncleaned squid

Heat the oil in a large skillet over medium-high heat. Add the celery, onion, and garlic. Cook until golden, about five minutes. Add the tomatoes and cook for another three minutes. Add the squid, raise the heat to high, and toss for few minutes. Add the wine and herbs and boil for 2–3 minutes more. Turn down the heat.

Stir in the squid ink or put the ink sacs into a sieve and force the ink into the skillet until the sauce is rich black. Season with salt and pepper and cook over low heat, partially covered, until the squid is soft, about ninety minutes. Stir occasionally and add a little fish stock or water if the liquid evaporates.

### Soft Polenta

- 8 cups water
- 1½ cups fine cornmeal
- 1¼ tsp salt

Bring six cups of water to a boil in a heavy-bottomed saucepan. Whisk the cornmeal into the remaining two cups water. When the water boils, add the salt. Whisk the cornmeal again and pour it into the boiling water, whisking vigorously until the mixture is nice and smooth. Turn down the heat, cook the mixture for ten minutes. Cover and keep warm.

### Garlic Shrimp

- 1 pound small (51-50 count) shrimp peeled and tail-off
- 3 Tbs olive oil
- 2 cloves garlic, chopped
- 2 Tbs flat-leaf parsley, chopped
- salt and freshly ground pepper, to taste

Heat oil in a skillet over high heat. Season the shrimp with salt and pepper and put them into the skillet. Cook until pink, about two minutes a side. Add garlic, cook 1 minute. Toss parsley, set

aside. Divide polenta on six plates and top with squid and shrimp. Serve.

## DISTRICT CHOPHOUSE JOHN HUBSCHMAN

### Tenderloin Tips and Mushrooms in a Balsamic Stout Glaze with White Cheddar Mashed Potatoes

SERVES 6

- 3¾ pounds tenderloin tips
- 18 oz domestic mushrooms, quartered
- 9 oz basil butter
- 2 cups stout reduction
- 6 oz olive oil
- 1½ tsp salt and pepper

Heat sauté pan and add olive oil. Add beef and sear the outside. Add mushrooms and season with salt and pepper. Add stout reduction and simmer until meat is cooked to desired temperature. Whisk in basil butter until incorporated and serve.

### Basil Butter

- 1 pound butter
- 1 tsp salt
- ¼ tsp white pepper
- 4 tsp basil, chopped
- 4 tsp shallots, finely chopped

Whip butter. Stir in all remaining ingredients.

### Stout Glaze

- 2 Tbs sugar
- 1 cup balsamic vinegar
- ½ quart veal stock
- 12 oz stout beer

Combine sugar and balsamic vinegar in saucepan. Reduce over high heat until mixture is caramelized and bubbling. Add beer and stock and reduce by half over a high heat until it resembles a syrup consistency.

### White Cheddar Mashed Potatoes

- 7 pounds Russet potatoes, peeled and cubed
- ½ pound unsalted butter

- 1 pint heavy cream
- ½ cup sour cream
- ¾ cup white Cheddar cheese, grated
- 2 Tbs table salt
- ½ tsp white pepper

Place potatoes in large saucepan and cover with water. Bring to boil and cook to fork tender, about 15 minutes. Melt butter in another saucepan with heavy cream and sour cream. Add salt and pepper. Stir.

Drain potatoes completely of water. In a 4-quart pot, rice potatoes. Add cream mixture (enough to achieve desired consistency) blending until well incorporated. Add white cheddar cheese and mix for an additional minute. Keep warm over low heat.



EQUINOX  
TODD AND ELLEN GRAY

### Goat Cheese Fritter with Asparagus and Truffle Vinaigrette

SERVES 6

- ¼ pound fresh goat cheese
- ½ cup flour
- ½ cup whipped eggs
- 2 cup brioche bread crumbs, toasted
- 2 bunch asparagus, blanched and cut on bias
- ½ cup shallots, sliced and sautéed
- ¼ cup tomatoes, peeled, seeded, and diced
- 1 tsp salt and pepper

Take goat cheese and form small individual rounds or fritters. Flour, egg, and bread-crumbs the cheese fritters, being sure to egg wash and bread-crumbs twice. Refrigerate to firm. Sauté goat cheese fritters in a lightly oiled, nonstick pan until golden brown on both sides and warmed through. Warm together sliced asparagus, shallots, diced tomatoes, and seasoning.

### Truffle Vinaigrette

- 1 oz Sherry vinegar
- 1 oz Balsamic vinegar

6 oz extra virgin olive oil  
 1 small black truffle  
 (or 1 oz truffle oil)  
 ¼ tsp dry mustard powder  
 1 tsp salt and pepper

Combine vinegar, olive oil, mustard powder, and seasoning. Whisk vigorously to prepare vinaigrette.

**ASSEMBLE**

Heat six medium-sized plates. Place fritter in center. Arrange asparagus around dish and drizzle plate with truffle vinaigrette. Garnish plate with baby greens such as tatsoi or mache. Serve immediately.



**FAIRMONT BAR & DINING**

**Two, Two: Two (Cold)  
Soups in One**

**SERVES 8**

**Gazpacho**

1 European cucumber, halved  
 1 red pepper, cored and seeded  
 4 plum tomatoes  
 1 red onions  
 3 garlic cloves, sliced thinly  
 2 cups tomato juice  
 ¼ cup good white wine vinegar  
 ¼ cup extra virgin olive oil  
 1 tsp kosher salt and 1 tsp ground black pepper, or more to taste

Roughly chop cucumbers, peppers, tomatoes, and red onion into one-inch cubes, but keep separately. Put each vegetable separately into food processor and pulse until coarsely chopped, but DO NOT OVER-PROCESS.

Combine vegetables in large bowl and add the garlic, tomato juice, vinegar, olive oil, and salt and pepper. Mix, chill, and adjust seasonings before serving. Hold refrigerated.

**Fresh Pea Soup**

2 cups fresh peas (or thawed frozen)  
 1 Tbs extra virgin olive oil  
 1 Tbs sugar

1 tsp salt  
 cold water, as needed

Set aside a quarter-cup of fresh peas for the garnish, and put all ingredients (except the water) into a blender, and blend until very smooth. Gradually add cold water until it is very smooth, and a thick soupy consistency. Hold refrigerated.

**ASSEMBLE**

Ladle 6 ounces of the Gazpacho into a soup bowl. Ladle 2 ounce of the Fresh Pea Soup atop that, in the middle (do not blend, the soups should stay separate). Garnish with reserved peas, and serve immediately.

**FEDORA CAFE**

GORDON CARRICO AND STAFF

**Tuna with Pineapple-Papaya Relish and Red Curry Vinaigrette**

**SERVES 8**

6 six-ounce tuna steaks  
 3 cups prepared Papaya-Pineapple Relish  
 12 oz Red Curry Vinaigrette  
 1 cup soy sauce  
 1 oz fresh ginger root, peeled and minced  
 1 oz toasted sesame seeds

Preheat gas or charcoal grill. Combine the soy sauce and ginger in a stainless steel bowl or a shallow pan. Marinate the tuna steaks in the soy mixture for 2 minutes. Grill the tuna for 2 minutes on each side. Rotate once to prevent scorching.

**ASSEMBLE**

Divide the tuna onto six plates. Divide the relish evenly over the tuna steaks. Drizzle the vinaigrette over the relish and tuna. Garnish with toasted sesame seeds.

**Pineapple-Papaya Relish**

½ fresh pineapple, peeled and diced small  
 1 fresh papaya, peeled and diced small  
 1 fresh mango, peeled and diced small  
 4 oz can water chestnuts, halved and sliced thin  
 1 bunch fresh chives, sliced into 2-inch pieces

1 Tbs salt  
 1 tsp cayenne pepper  
 1 Tbs fresh lime juice  
 1 Tbs olive oil  
 1 tsp sesame oil

Combine all of the ingredients except for the oils and lime juice in a stainless steel bowl. Combine the oils and vinegar in another bowl and whisk together. Add the oil mixture to the rest of the ingredients and mix with a rubber spatula. Hold the relish in the refrigerator until use.

**Red Curry Vinaigrette**

½ papaya, peeled and seeded  
 1 shallot, peeled  
 1 oz red curry paste  
 1½ oz sugar  
 1½ oz tsp salt  
 3 oz cold water  
 1 oz fresh lime juice  
 2 oz apple cider vinegar  
 6 oz olive oil

Combine the papaya, shallots, salt, sugar, and red curry in the blender. Blend at high speed until all of the ingredients are liquefied. With the blender running, slowly add the oil, alternating with the vinegar, lime juice, and water until all has been incorporated. Transfer the vinaigrette to a stainless-steel bowl or cup and refrigerate until ready for use.

**FIREHOOK BAKERY**

KATE JANSEN

**Bittersweet Chocolate Tartlettes**

**YIELDS 8 FOUR-INCH TARTLETTES**

**Chocolate Filling**

8 oz bittersweet chocolate, chopped  
 4 Tbs unsalted butter, softened  
 4 eggs  
 ½ cup sugar

Over a warm bath, melt chocolate and butter. Stir until smooth. In separate bowl lightly whisk eggs and sugar. Slowly incorporate into chocolate mixture. Pour mixture into blind-baked shells and bake at 290°F for 8–10 minutes, or just until set.

### Chocolate Shells

- 1½ cups pastry flour
- ¼ cup unsweetened cocoa
- ½ tsp salt
- 8 Tbs unsalted butter
- ¾ cup confectioners sugar
- ½ cup ground almonds
- 2 eggs

In a food processor, pulse the butter and sugar until lightly creamed. Add flour, cocoa, and salt, and pulse just until incorporated. Add eggs and pulse. Remove mixture from bowl and lightly knead to form together. Flatten into disk, wrap in plastic, and refrigerate for 30 minutes. Roll out and place in tart molds. Chill for 30 minutes. Bake 350°F for about 12 minutes.

### FLINT HILL PUBLIC HOUSE JOHN AND DENISE PEARSON

### Strawberry, Rhubarb, and Goat Cheese Tart

SERVES 8

- 8 oz fresh goat cheese
- ½ cup currant jelly
- 4 cups fresh rhubarb, cut into 1-inch pieces
- ¾ cup sugar
- 1 Tbsp cornstarch
- 2 cups fresh strawberries, rinsed, hulled, dried, and sliced thin
- pinch salt

Blind-bake your favorite pie dough recipe in a 9-inch fluted tart pan with a removable bottom and set aside.

In a heavy saucepan combine rhubarb, currant jelly, sugar, salt, and cornstarch. Let stand at room temperature for 15 minutes or until the rhubarb starts to get juicy. Bring the mixture to a boil over medium heat stirring constantly. Reduce the heat and simmer, uncovered until the rhubarb is tender and the liquid thickens. Be certain to stir occasionally. Let rhubarb mixture cool to room temperature.

Spread the goat cheese on the bottom of the pre-baked tart shell, add cool rhubarb mixture, and fan sliced strawberries over the top. Serve with unsweetened whipped cream.

### GABRIEL GREGGORY HILL

### Tostones with Black Bean-Avocado Mash, Queso Fresco, and Smoked Tomato-Habanero Salsa

SERVES 8

- Tostones
- 6 green plantains
- salt, to taste

Cut the ends off of the green plantains and make one slice lengthwise through the skin. Soak in cool water for 10–15 minutes. Peel, then slice into 5-inch rounds and deep-fry in oil at 350°F until tender, about 3–5 minutes. Drain, then smash with a heavy flat utensil such as a pan. When almost ready to serve, deep fry again at 350°F for 1 minute. Remove from the oil and add salt to taste.

### Black Bean-Avocado Mash

- 1 cumin seeds
- 1 small red onion, diced
- 2 Tbs oil
- 2 Tbs epazote, roughly chopped
- 1 bunch cilantro, roughly chopped
- 3 cups dry black beans, soaked overnight
- 2 avocados
- 4 serrano chiles, with seeds, diced
- 1 shallot, minced
- 1 lime, juiced
- 2 Tbs chopped cilantro
- salt and pepper, to taste

Roast the cumin seeds, tossing them in a warm pan over medium heat until seeds start to smoke slightly. Coarsely grind cumin seeds in a coffee grinder.

In a large pot, sauté the red onion in the oil until transparent, then add the cumin, epazote, cilantro, salt, pepper, and soaked black beans. Add water to cover by two inches. Cook beans until very tender, adding water as necessary. There should be only a small amount of liquid in the beans.

Puree the beans in a food processor or mash with a potato masher. Set aside. Using a spoon, mash the avocados together with the prepared serrano chiles, shallot, lime juice, and

cilantro. Fold the avocado mixture into the black bean mixture (keep the avocado mixture chunky).

### Smoked Tomato-Habanero Salsa

- 7 tomatoes, cut in half,
- 1 small red onion, diced small
- 1 oz garlic-flavored oil
- 1 habanero chile, with seeds, minced
- 1 Tbs hoja santa, finely chopped
- 1 Tbs epazote, finely chopped
- 3 Tbs cilantro, finely chopped
- 1 lime, juiced
- queso fresco (a fresh Mexican cheese)
- crema (a Salvadoran sour cream)
- cilantro sprigs, as needed
- salt and pepper, to taste

Smoke the tomatoes over a wood-burning grill or in a smoker until the skins blister and start to come off. Let the tomatoes cool and remove any remaining skins. Chop them into a small dice, reserving any liquid.

Cook the diced onions in garlic oil until lightly browned. Add to the diced tomatoes. Add the prepared Habanero chile, hoja santa, epazote, cilantro, lime juice, and salt and pepper to taste. Let the salsa rest in the refrigerator for 1–2 hours.

### ASSEMBLE

Place a mound of the black bean-avocado mash in the center of an earthenware cazuela. Using the mash as an anchor, arrange the tostones standing up, in a radiating pattern. Sprinkle queso fresco on top, add a dollop of crema, and serve with salsa in a small dish. Garnish with a sprig of cilantro.

### GALILEO ROBERTO DONNA

### Chef Roberto Donna's Risotto Agli Asparagi e Spunole

SERVES 6

- 1 medium onion
- 1 pound carnaroli (arborio) rice
- 5 Tbs olive oil
- 1 pound fresh asparagus

**1 small glass dry white wine**  
**1 quart chicken stock**  
**5 oz sweet butter**  
**2 oz parmesan cheese, grated**  
**1 Tbs parsley, chopped**  
**2 oz shallots, chopped**  
**6 oz cleaned morel mushrooms**  
**(fresh or frozen)**  
**salt and pepper, to taste**

Chop the onion fine and cook in olive oil until translucent. Add the rice and toast for ten seconds. Remove pan from heat and let rice toast until ready for cooking.

Wash the asparagus, cut one-inch off the bottom ends and discard the ends. Cut the tips off the asparagus and save for garnish. Place the rest of the stalks in the chicken stock and cook until tender.

Make sure the stock only simmers. Remove asparagus stalks from the stock. Puree them and place on the side. Keep the stock very hot.

Prepare the mushrooms: In a sauté pan, roast the garlic clove with two ounces butter and a tablespoon of olive oil. Remove the garlic clove when it is golden. Add the shallots and the morel mushrooms, sauté for six minutes, then add the parsley and set aside.

Prepare the risotto: Heat up the rice again and add the white wine. Let it reduce completely. Stir the rice by moving the pan in a circular motion. At this point start to add the stock one ladle at a time, always waiting for the stock to reduce completely.

After five minutes, add some of the asparagus puree and all the morel mushrooms and finish cooking with the stock. When the rice is cooked, 15–16 minutes, remove from the heat. Add the remaining butter and cheese and stir with a spoon to produce a creamy, smooth texture, almost like the waves of the sea.

Serve the rice immediately and very hot. Top with the blanched asparagus tips.

**GEORGIA BROWN'S**  
**NEAL LANGERMANN**  
**Whistling Pete's**  
**Carolina Gumbo**

**SERVES 6**

**1 pound grated andouille sausage**  
**4 oz green peppers**  
**4 oz red peppers**  
**4 oz onions**  
**1 Tbs garlic, minced**  
**1 tsp jalapeño, minced**  
**2 Tbs Creole spice**  
**2 Tbs Old Bay seasoning**  
**1 Tbs dry mustard**  
**1 gallon crab stock**  
**3 lbs okra**  
**3 Tbs mustard seed**  
**2 Tbs ground black pepper**  
**2 cups tomato, diced**  
**1 tsp mace**  
**2 tsp Worcestershire Sauce**  
**2 Tbs kosher salt**  
**1 bunch celery**  
**1 cup all-purpose flour**  
**5 pounds butter**

Quarter-inch-dice peppers, onions, celery, and sausage. Heat oil in large skillet. Add flour and whisk until smooth. Turn heat down and continue to whisk until the mixture is the color of light chocolate.

Add peppers, onions, celery, and sausage and sauté until lightly wilted. Add remaining ingredients and simmer until desired consistency. Serve in hot bowl with white rice.

**HOGATE'S**  
**WILLIAM BEDNAR**

**Grilled Salmon with**  
**Ginger-Lime Sauce**

**SERVES 4**

**4 salmon fillets, 6 ounces each**  
**2 Tbs olive oil with lemon**  
**pepper to coat salmon**  
**1½ cups shiitake mushrooms,**  
**sliced, stems removed**

**Asian Slaw (below)**

**Sesame Vinaigrette Dressing (below)**

**Ginger-Lime Sauce (below)**

In a 10-inch pan, add two tablespoons oil and add shiitake mushrooms. Sauté for about 10 minutes until mushrooms are deeply golden. Salt and pepper to taste. Set aside.

Heat grill. Dip salmon fillets in seasoned oil and grill to desired doneness. While salmon is cooking, toss Asian Slaw with Sesame Vinaigrette Dressing.

**ASSEMBLE**

Place in center of plate, top with grilled salmon. Distribute Ginger-Lime Sauce over salmon and top with mushrooms.

**Asian Slaw**

**2 cups bok choy, diced**  
**1 cup beet greens, diced**  
**¾ cup red bell pepper, diced**  
**½ cup carrots, julienned**

Mix all ingredients well.

**Sesame Vinaigrette Dressing**

**1 cup soy sauce**  
**2½ oz sesame oil**  
**2 Tbs shallot, minced**  
**2 Tbs black sesame seed**  
**3 oz rice wine vinegar**  
**1 cup sugar, superfine**  
**½ cup light brown sugar**

In mixing bowl with wire whisk, stir all ingredients until sugar is dissolved and an emulsion is formed.

**Ginger-Lime Sauce**

**1 cup oyster sauce**  
**2 oz shallot, sliced**  
**1 oz garlic, sliced**  
**2 oz ginger root, sliced**  
**2 limes, halved**  
**1 oz Worcestershire sauce**  
**4 oz Sautérne wine**  
**3 oz granulated sugar**  
**2 oz dark brown sugar**  
**1 oz rice wine vinegar**  
**1 Tbs fish sauce**  
**½ tsp crushed red pepper**

Place all ingredients in a heavy-bottomed sauce pot. Bring to a boil and reduce to simmer, stirring often. Reduce until sauce covers back of spoon. Strain sauce and keep warm until needed.





**J. PAUL'S**  
**Chile-Crusted Ahi**  
**Nachos with Pickled**  
**Ginger Slaw**

**SERVES 4**

- 4 spring roll wrappers, quartered and deep fried
- 8 oz sushi-grade tuna loin
- ¼ cup sesame seeds
- 1 chipotle pepper, minced
- 1 Tbs lime juice (one lime)
- salt and pepper, to taste

Brush tuna with glaze and cover with remaining ingredients. Sear tuna for 10 seconds on each side in a very hot pan. Allow to cool and then chop.

- Pickled Ginger Slaw**
- 2 Tbs pickled ginger, thinly sliced
  - ½ cup Daikon, julienned
  - ½ cup Napa cabbage, julienned
  - ½ bunch chives, sliced
  - ¼ cup red pepper, minced
  - 1 tsp cilantro, chopped
  - Asian-Style Glaze (below)

Combine all in mixing bowl.

- Asian-Style Glaze**
- ½ cup soy sauce
  - ½ cup sherry
  - 1 Tbs rice wine vinegar
  - 1 Tbs fish sauce
  - 1 tsp minced ginger
  - 1 Tbs brown sugar

Simmer over medium heat for 10 minutes.

**ASSEMBLE**

Top tortilla with chopped, seared tuna. Top with Asian slaw. Drizzle glaze over top.

**THE JEFFERSON HOTEL**

**Seared Sea Scallops**  
**with Mâche and**  
**Radicchio Leaves,**  
**Shaved Asiago and**  
**a Citrus-Mustard**  
**Vinaigrette**

**SERVES 4**

12 dry sea scallops\*

Place scallops on paper towels to absorb any liquid. Heat a sauté pan with 1 tablespoon olive oil until smoking. Turn heat to medium. Place scallops in pan and allow to sear on one side, about 3 minutes. Check color of sear; it should be a dark-golden brown. Flip over and cook another 30 seconds and remove from pan.

\*Scallops are defined as “wet” or “dry.” Dry scallops are preferred because they have less processing. Wet scallops are treated with sodium tripolyphosphate (STP) added to preserve their color and weight. As a result, wet scallops hold onto much more water and are harder to sear and sometimes have a chemical taste. To improve wet scallops, soak them in a quart of cold water, ¼ cup of lemon juice, and 2 tablespoons of salt for 30 minutes. The brine helps remove excess water and improves the taste.

**Salad**

- 4 cup mâche leaves
- 4 cup radicchio leaves
- 4 oz Asiago cheese, shaved
- 8 yellow tomatoes, sliced
- 16 Kalamatta olives, pitted

**Citrus-Mustard Vinaigrette**

- 4 cups orange juice, reduced to 2 cups
- ½ cup roasted garlic
- 1 Tbs shallots
- 2 Tbs Dijon mustard
- ½ cup canola oil
- ½ cup olive oil
- 1 tsp thyme, chopped
- 1 tsp rosemary, chopped
- 1 orange, zested and chopped
- salt and pepper, to taste

**ASSEMBLE**

Mix together the greens and olives; add the vinaigrette and toss. Divide onto 4 plates. Arrange the tomato slices on top, a quarter of the shaved cheese on top of that, and finally 3 scallops. Drizzle a few more drops of the vinaigrette over the top and serve.



**KAZ SUSHI BISTRO**  
**KAZ OKOCHI**

**Kaz's Japanese**  
**Tuna Tartare**

**SERVES 4**

- 10 oz chopped fresh tuna
- 1½ Tbs chopped scallion
- ⅓ cup sauce
- 1 Tbs roasted sesame seed

Toss tuna, scallion, sesame seed, and sauce together and serve immediately.

**Sauce**

- 3 Tbs soy sauce
- 1 Tbs mirin
- ½ Tbs sugar
- 1 Tbs sesame oil
- ¼ Tbs Korean spicy miso

Mix all together.

**COURSE KEY**

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS

**KINKEAD'S**  
JEFF GAETJEN

## Sesame Seared Tuna with Fried Wonton

10 oz center-cut tuna  
4 Tbs black sesame seeds  
4 Tbs white sesame seeds  
4 oz sesame seaweed salad (available at gourmet markets)  
4 oz Daikon radish, julienne  
2 Tbs pickled ginger, julienne  
4 oz carrots, julienne  
3 Tbs soy mignonette with the addition of 1 tsp wasabi powder  
4 red radishes, julienne  
3 stalks scallions, cut on a very thin bias (like matchsticks)  
wonton sheets  
salt and pepper, to taste

Buy very fresh, firm, and bright-red yellow-fin or big-eye tuna. Cut a piece of tuna from a loin that is about 8 inches long and about the circumference of a quarter. Roll the tuna like a cigarette shape with plastic wrap. Leave in the refrigerator for at least two hours. After chilling the tuna, season with salt and ground black pepper. Roll in black and white sesame seeds.

Using a good-quality sauté pan, heat a small amount of peanut oil until just smoking. Place the tuna in the pan and roll it around for about 30 seconds, until seeds are toasted and tuna has a little searing flavor. The tuna will be very rare. Let the tuna rest for about 5 minutes or place the tuna back in a refrigerator for up to three hours.

Cut wontons with a cookie cutter the same circumference as the rolled tuna. Deep fry in peanut oil at 325°F for about a minute or until golden and crispy. The wontons can be prepared up to an hour ahead of serving.

### ASSEMBLE

Slice the tuna as thin as possible (about 1/16-inch slices). Toss the radishes, seaweed, carrots, and ginger together with the Soy Mignonette. Place the radish salad mixture on the fried wontons. Lay one piece of the tuna on top and garnish with the scallions.

## Soy Mignonette

½ cup rice wine vinegar  
½ cup water  
2 Tbs honey  
1 Tbs ginger, peeled and grated on a small cheese grater  
2 cups soy sauce  
1 Tbs cracked coarse black pepper  
1 tsp ground coriander  
1 Tbs red chile paste or sambal (available at Asian markets)  
2 Tbs orange juice  
2 Tbs lime juice  
2 Tbs shallots, finely minced  
1 tsp garlic, finely minced

Mix all ingredients well and adjust to your liking.



La Brasserie

## LA BRASSERIE Crème Brûlée

SERVES 6

1 quart heavy cream  
1 egg  
4 egg yolks  
1 cup sugar  
1 Tbs vanilla extract  
½ cup brown sugar

In a bowl combine eggs and sugar. Whip for 5 minutes. Add vanilla extract and heavy cream. Mix until texture is smooth.

Pour into six oven-proof 6-ounce ramekins. Place in a water bath. Bake for 1 hour and 15 minutes at 275°F. Cover with plastic wrap on surface of custard. Chill.

### ASSEMBLE

Sprinkle 1 tablespoon brown sugar over top of custard. Using a kitchen torch, melt the sugar to form a thin, hard crust.



LE TARBOUCHE  
ALI TARBOUCHE

## Samboussek Cigars

SERVES 6

1 lb chicken, coarsely ground  
¼ cup onions, diced  
4 cloves garlic  
½ pound shiitake mushrooms, diced  
2 Tbs puree of sun-dried tomatoes  
1 pinch fresh cinnamon  
2 pinches fresh allspice  
¼ cup parsley, chopped  
peanut oil, for cooking  
salt and pepper, to taste

Sauté onions and garlic using a little vegetable oil. Add ground chicken, mixing occasionally to keep the mixture from lumping. Add sun-dried tomatoes, mushrooms, parsley, salt, and pepper, and mix, making sure to mash well. Let the mixture cool.

Take spring-roll wrappers and place the cooled mixture lengthwise in the wrapper. Brush edge of spring roll wrapper with eggwash, roll and then deep-fry in heated peanut oil. Serve with Shallot Vinaigrette for dipping.

## Shallot Vinaigrette

1 cup mayonnaise  
¼ cup shallots, finely diced  
2 Tbs red wine vinegar  
Tabasco sauce, to taste  
fresh herbs, to taste

**MALONEY & PORCELLI**  
SCOTT UBERT  
**Barbecued Chicken & Jack Cheese Dumplings**

**MAKES 35-40 PIECES**

- 1 pound ground chicken
- toasted cumin
- 1 pinch red pepper flakes
- 1 Tbs chile powder
- pepperjack cheese, grated
- wonton wrappers
- 1 egg
- salt and pepper, to taste

Toast dry ingredients, except for wonton wrappers. Mix dry ingredients with ground chicken, grated cheese, and egg. Place ½ ounce scoop of mixture in center of wonton skin. Place blanched chicken bone in center of mixture. Pinch corners around mixture in a purse formation.

**MCCORMICK & SCHMICK**  
**Washington State Dungeness Crab and Oregon Bay Shrimp Summer Rolls**

**YIELDS 6 SUMMER ROLLS**

- 6 rice papers, 10-inch round
- 1 cup rice stick noodles
- 6 leaves red leaf lettuce
- 1 cup carrots, very fine julienne
- 3 oz bean sprouts
- 12 cilantro sprigs
- 6 oz fresh dungeness crab
- 6 oz fresh Oregon bay shrimp

Soak the rice noodles in hot water until soft, 15-20 minutes. This yields about six ounces of softened noodles. Drain almost all of the water away, reserving a little to keep the noodles from sticking together.

Just before preparation, soak the rice-paper sheets in very warm tap water until soft and pliable. Lay a sheet of softened rice paper on a damp cutting board. Place a piece of lettuce on the bottom part of the rice paper, with the red leafy part at the bottom, about 1½ inches from the very bottom.

Place one ounce of the noodles on top of the lettuce. Next, place half an ounce of the bean sprouts on top of the noodles, followed by the carrots and two cilantro sprigs. Place an ounce each of crab and shrimp on top of the carrots. Place the fillings tightly together to extend 1½ inches from the outer edges on the sides.

Roll the rice paper from the bottom once, then fold both sides towards the center, and continue rolling upward all the way to the top of the paper. Roll as tightly as possible, getting a good “seal” at the top. Store covered with a damp napkin or paper towel until ready to serve.

**Spicy Plum Dipping Sauce**

- ¼ cup plum sauce
- ½ cup rice wine vinegar, unseasoned
- ¾ Tbs lime juice, freshly squeezed
- 2 small garlic cloves, minced finely by hand
- 3 green onions, sliced paper thin, green only
- 2 Tbs cilantro, leaves only, well rinsed, minced
- 2 Tbs fish sauce
- 2 Tbs sweet garlic and chile paste

Combine all ingredients. Store covered in refrigerator for up to two weeks. Yields about 2 cups



**METRO GRILLE & REGATTA**  
ERIC MARKS

**Seared Thai Duck Salad**

**SERVES 6**

- 6 duck breasts
- 1 oz olive oil
- ½ oz sesame oil
- 1 oz red pepper, julienned
- 1 oz green pepper, julienned
- 1 oz yellow pepper, julienned
- 3 oz carrots, julienned
- 3 oz shiitake mushrooms, sliced
- 16 oz baby spinach
- 6 kaffir lime leaves, julienned
- 1 oz toasted crushed peanuts

**1 oz deep fried julienne wonton**  
**½ oz toasted sesame seeds**  
**¼ oz deep fried julienne leeks**  
**Lemon Thai Vinaigrette**

With a carving fork, tenderize duck breasts by poking holes over entire breast. Add duck breasts and marinade (below) in a gallon plastic bag, squeeze excess air out, and marinate in refrigerator for 6 hours.

Heat medium sauté pan. Add olive oil and sesame oil and sear duck breasts on both sides. Reduce heat and cook to medium-rare. Remove from heat and cut duck breast against grain in very thin slices.

Continue to sauté in duck breast fat with red, yellow, and green peppers, carrots, and shiitake mushrooms. Once tender remove from heat and place in medium stainless-steel bowl.

Add spinach, kaffir lime leaves, half the peanuts, half the sesame seeds, and Lemon Thai Vinaigrette (below). Mix to incorporate dressing thoroughly.

**ASSEMBLE**

Equally divide salad and mound in center of 6 large dinner plates. Place duck breasts in fan across the top. Garnish the salad with remaining sesame seeds, peanuts, fried wontons, and fried leeks. Serve immediately.

**Marinade**

- ½ oz sesame oil
- 1 tsp ginger, ground
- 1 tsp garlic, crushed
- salt and pepper, to taste

**Lemon Thai Vinaigrette**

- 3 Thai chiles, finely chopped
- ¼ cup cilantro leaves, chopped
- 1½ tsp garlic, chopped
- 1½ tsp fish sauce
- 1½ tsp ground ginger
- 1 kaffir lime leaf, julienned
- 3 tsp olive oil
- 2 tsp sesame oil
- salt and pepper, to taste

Mix first seven ingredients until well incorporated. While whisking, slowly incorporate olive oil and sesame oil.

**MICHEL RICHARD  
CITRONELLE**  
MICHEL RICHARD

## **Praline Cream Puffs**

### **Puffs**

1 cup milk  
1 stick butter  
4 oz pastry flour  
5 eggs  
diced or sliced almonds, as needed  
pinch of salt  
pinch of sugar

Set oven to 350°F. In a saucepan, bring to a boil milk, salt, sugar, and butter. When the butter is completely melted add the flour and whisk thoroughly. Transfer to a cold bowl. Add the eggs one by one, mixing well after each one. With the help of a pastry bag, pipe some mixture the size of a walnut onto a cookie sheet. Allow enough space between them to allow the mixture to puff. Sprinkle with the almonds and let bake for 25 minutes. Cool puffs.

### **Praline Cream**

1 pint whole milk  
2 oz corn starch  
½ cup sugar  
4 egg yolks  
1 tsp vanilla  
4 oz praline (or Nutella, peanut butter, or any other flavors)  
rum, to taste

Put the first five ingredients in a plastic container and mix well. Cook in a microwave for four minutes. Remove from oven. Mix again and put back in the microwave for a couple of minutes until it boils. Let cool and mix well. Add a few drops of rum and the praline. Put the cream into a pastry bag. Prick the bottom of each puff and fill.

**MORRISON-CLARK INN**  
BOB BEAUDRY

## **Crawfish Cakes with Harissa Aioli and Frisée Salad**

### **Crawfish Cakes**

1 pound crawfish tail meat, cooked

shallots, diced fine  
1 rib celery, diced fine  
carrot, diced fine  
Harissa Aioli, to bind  
salt and pepper, to taste  
flour, as needed  
egg wash, as needed  
Japanese bread crumbs,  
ground, as needed

Chop crawfish meat to small dice. Sweat shallots, celery, and carrot until very cooked. Cool.

Mix first five ingredients together and add enough aioli to bind. Season to taste with salt and pepper. Form cakes into three-ounce portions and bread first with flour, then eggs, and then bread crumbs. Deep fry at 340°F until golden. Place crawfish cake next to Frisée Salad and drizzle with a little Harissa Aioli.

### **Harissa Aioli**

1 egg  
½ cup olive oil  
1 Tbs harissa  
1 tsp lemon juice  
1 clove garlic, chopped  
salt and pepper, to taste

In a food processor, puree egg and slowly add oil in a steady stream until mayonnaise consistency. Add garlic, harissa, and lemon juice. Puree. Season to taste with salt and pepper.

### **Frisée Salad**

3 slices pineapple, grilled  
1 bunch frisée  
1 mango, julienne  
1 red pepper, diced  
Harissa Vinaigrette

Remove core from pineapple and discard. Slice pineapple in half and place on bottom of plate. In a bowl, combine the frisée, mango, and red pepper. Lightly dress with vinaigrette and place on top of pineapple.

### **Harissa Vinaigrette**

1–2 tsp harissa  
⅔ cup olive oil  
⅓ cup champagne vinegar  
1 tsp smoked paprika  
salt and pepper, to taste

Combine harissa, vinegar, paprika, salt, and pepper. Slowly add oil in a stream until vinaigrette is emulsified. Correct seasoning if needed.

**NEW HEIGHTS**  
R.J. COOPER

## **Goat Cheese Blini with Roasted Lipstick Peppers and Eggplant Caviar**

**SERVES 6**

### **Blini**

1 pound Yukon gold potatoes  
2 Tbs all-purpose flour  
2 large eggs  
1 large egg yolk  
1 Tbs crème fraîche  
3 Tbs goat cheese, creamed  
1 Tbs basil, julienne  
salt and pepper, to taste

Place potatoes in a 350°F oven and roast until soft. Peel the warm potatoes and rice, then puree with a mixer. Quickly weigh out 10 ounce of potato puree and place into a non-reactive bowl.

Whisk the flour into the warm potatoes, then three tablespoons of the creamed goat cheese and crème fraîche. Add one egg at a time, whisking until the batter is smooth.

Hold the whisk over the bowl with some of the batter on it and let drip. It should be thick and hold its shape when it hits the bowl. If the batter is too thick add more crème fraîche. Season to taste with salt and pepper.

Heat an electric griddle or a non-stick sauté pan to 350°F. Spoon 1–1½ teaspoons of the batter onto the griddle. Add the basil to the top of each cake. Cook until the bottoms are browned, 1–2 minutes. Flip the cakes to cook on the other side for about 1 minute. The cakes should be evenly browned with a small ring of white around the edge.

### **Eggplant Caviar**

1 eggplant (about 1½ pounds)  
⅓ cup extra virgin olive oil  
½ tsp roasted garlic puree

**½ tsp Dijon mustard**  
**coarse sea salt, to taste**

Cut the eggplant lengthwise in half. Score both halves of the eggplant and rub with the salt. Place onto a rack on a baking sheet, and then place another baking sheet on top and weigh down with something heavy for 1–2 hours to extract the excess liquid from the eggplant.

Preheat the oven to 350°F, rinse the eggplant and rub with olive oil. Place eggplant back onto the rack and roast for about 1 hour, remove from the oven and let cool.

Scoop the eggplant pulp and place into cheesecloth, and refrigerate for at least 2 hours. Place into a food processor and puree with olive oil and Dijon until smooth.

**Roasted Peppers**

- 4 lipstick peppers**
- 2 red peppers**
- olive oil, as needed**
- coarse sea salt, to taste**

Preheat the oven to 350°F, rub the peppers with coarse sea salt and oil. Place peppers on a rack-lined sheet pan and roast until the peppers become wrinkly, about 30 minutes.

Place peppers into a paper bag and seal. Let peppers steam in the bag for one hour. Peel and julienne peppers. Season with salt and pepper.

**ASSEMBLE**

Place warm blini in center of plate. Top with eggplant caviar and then the roasted lipstick pepper. Drizzle with extra virgin olive oil.

**OCCIDENTAL GRILL**  
**PATRICK BAZIN**

**Marinated Chicken Salad on Navajo Fry Bread with Avocado Salsa**

**Chicken Salad**

- 3–4 pounds whole chicken**  
**(poach for 1 hour and remove meat from bones)**
- 1 bunch green onions, chopped**
- 1 bunch cilantro, chopped**

- 1 roasted red pepper, peeled, seeded, and diced**
- 1 ear corn, grilled and shucked**
- 1 Tbs roasted garlic**
- 2 Tbs apple cider vinegar**
- 3 oz olive oil**
- salt and pepper, to taste**

Mix all ingredients together in a mixing bowl. Check seasoning.

**Avocado Salsa**

- 1 ripe avocado, sliced**
- ½ jalapeño, minced and seeded**
- 1 lime, juiced**
- 2 Tbs white onion, minced**
- 1 Tbs cilantro**
- salt, to taste**

Mix all ingredients together in a mixing bowl. Check seasoning.

**Navajo Fry Bread**

- 3 cups flour**
- 1 Tbs baking powder**
- 1 tsp salt**
- 1½ cups warm milk**

Mix flour, baking powder, and salt in a mixing bowl. Slowly add warm milk until mixture can be formed into a ball. Let rest for 30 minutes. Roll out in desired shapes. In a very hot skillet, fry in peanut oil for 30 seconds or until golden brown. Remove from oil and drain. Fill with chicken salad and avocado salsa.

**OLD GLORY**  
**TOM DEBLOIS**

**Sweet Minced Pork on Cornbread**

**Roasted Pork Butt**

- 3–4 pounds pork butt**
- 2 Tbs Worcestershire sauce**
- 1 tsp salt**
- 1 tsp pepper**

Rub pork butt with Worcestershire sauce and sprinkle with salt and pepper. Preheat oven to 325°F. In shallow roasting pan cook pork butt covered for 3–3½ hours or until meat is tender enough to pull apart with a fork. Let cool. Slice and dice meat into ¼- to ½-inch pieces. Add to warm barbecue sauce and simmer for

20 minutes. Cut cornbread into 2x3-inch squares and smother with pork mixture.

**Barbecue Sauce**

- 3 cups ketchup**
- 1 cup brown sugar**
- 1 Tbs chile powder**
- 1 Tbs salt**
- 1 tsp cayenne pepper**
- ½ cup molasses**
- 1 oz liquid smoke**
- 1 cup apple cider vinegar**
- 1 Tbs garlic powder**
- 1 Tbs coriander**
- 1 Tbs black pepper**
- 1 tsp paprika**
- ¼ cup dark Karo syrup**

Combine all ingredients except sugar, molasses, and Karo syrup. Mix well and simmer for 15 minutes. Add remaining ingredients and cook an additional 10 minutes.

**Cornbread**

- 1½ cup yellow cornmeal**
- 3 Tbs sugar**
- 1 Tbs + 1 tsp baking powder**
- 2 large eggs**
- ½ cup corn kernels**
- 1 cup all-purpose flour**
- ⅓ tsp salt**
- ¼ cup vegetable oil**
- 1 cup milk**

Combine all dry ingredients and mix well. In a separate bowl, combine all wet ingredients and mix well. Pour the dry ingredients into the center of the wet ingredients and mix until just blended. A few lumps won't matter. Add corn and combine. Preheat oven to 375°F. Lightly grease a 11x8-inch baking pan and pour in batter. Bake on center rack of oven until edges begin to pull away, about 35 minutes.

**COURSE KEY**

- **ENTREES**
- **APPETIZER/SIDES**
- **SALADS**
- **SOUPS**
- **DESSERTS**



**OSTERIA GOLDONI**  
DARIO LEO

## Orecchiette Apulian Style with Rapini, Anchovy, Garlic, and Peperoncino

SERVES 6

1 box dry orecchiette de cecco, or any brand of your choosing

3 cloves garlic

½ tsp spicy crushed red pepper (add more for extra heat)

¾ cup extra virgin olive oil

3 fillets anchovies

½ pound broccoli rabe, cleaned

Cook the orecchiette in salted boiling water for approximately 15 minutes. Five minutes before pasta is finished put broccoli rabe into the water with the pasta. Let finish cooking.

Once rabe is added to water begin sautéing the garlic, crushed red pepper, and anchovies in olive oil.

### ASSEMBLE

After pasta and broccoli rabe finish cooking, drain and put into a bowl. Drizzle with garlic, anchovies, and olive oil, and toss.

**PALOMINO—RONALD REAGAN INTERNATIONAL TRADE CENTER**  
RICH ROJKA

## Palomino's Ham Strata

1¾ cups french bread, cubed into 1-inch squares

2½ cups ham, coarsely chopped

½ cup green onions, sliced fine

½ cup parmesan cheese, shredded

6¾ cups Quiche Batter (below)

2½ cups cheddar cheese, shredded

Dijon mustard, to taste

salt and pepper, to taste

Prepare Quiche Batter according to directions. Preheat conventional oven to 325°F. Combine French bread, ham, parmesan cheese, and green onion in a large mixing bowl. In a separate container, mix Quiche Batter, mustard, and seasonings.

Pour the batter into the bowl with the dry ingredients and toss until thoroughly combined. Add the cheddar and toss again. Place mixture in a well-buttered 9x3-inch spring-form pan on a baking sheet. Place in preheated 325°F oven and bake for 60–90 minutes or until the internal temperature of the dish reaches 175°F. The top should be light golden brown and the interior moist.

Remove from oven and let stand 20–30 minutes before serving. Remove from spring-form and serve warm.

The dish is excellent when served with potatoes, salsa, or garnished with fruit.

### Quiche Batter

6 medium eggs, beaten

1 pint half-and-half

3 egg yolks

½ tsp salt

Beat eggs, yolks, half-and-half, and salt together until well combined.

**PAOLO'S**  
DARRELL HUGHES

## Baby Arugula Salad with Crisp Polenta Croutons, Roasted Peppers, Dry-Aged Provolone, and White-Anchovy Vinaigrette

SERVES 4

1 pound baby arugula, picked and washed

3 red peppers, roasted over an open flame, peeled, seeded, and julienned

½ pound dry-aged provolone, shaved with a vegetable peeler

Polenta Croutons (below)

White Anchovy Vinaigrette (below)

### Polenta Croutons

1 cup stone-ground polenta

1½ cup milk

1½ cup chicken broth

2 Tbs unsalted butter

1 tsp salt

½ tsp ground black pepper

¼ pound parmesan cheese, finely grated

1 cup stone-ground polenta

3 eggs, beaten lightly

1 cup flour

In a sauce pot bring milk, broth, butter, salt, and pepper to a simmer. Whisk in the first cup of polenta. Lower heat and cook for 20 minutes, stirring occasionally. Fold the cheese into the mixture making sure to incorporate completely.

Place mixture in a buttered baking dish in an even half-inch layer. Cool in the refrigerator until completely chilled. Cut polenta mix into half-inch cubes. Flour the cubes, shaking off excess flour, then dip in the egg mixture. Finish by rolling them in the second cup of polenta. Fry until golden brown.

### White-Anchovy Vinaigrette

3 white anchovy

2 Tbs Dijon mustard

¼ cup lemon juice

1 Tbs parsley, minced

1 tsp garlic, minced

1 shallot, minced

1 Tbs black pepper

½ cup oil

In food processor, blend first 7 ingredients. Transfer mixture to a mixing bowl. Whisk the olive oil into the mixture a little at a time (drop by drop at first).

**RED SAGE**  
MOROU

## Maine Diver Scallop "Ceviche" with Key Lime-Tequila Ice and Green Papaya Slaw

SERVES 6

### Ceviche Sauce

2 Tbs ginger root, chopped

3 Tbs Asian fish sauce

1 Tbs sugar

½ cup lime juice, freshly squeezed

14-oz can unsweetened coconut milk

Place all ingredients above in a blender. Puree until smooth. Mix the puree with the ingredients below:

- 8 scallops (U-10)
- ½ red onion, thinly sliced
- serrano chile, seeded and ½-inch diced
- Roma tomatoes, seeded and ½-inch diced
- 2 Tbs scallions
- 1 Tbs chives
- 3 Tbs cilantro, chopped

Grill or sear scallops. Cut into ½-inch dice. Mix all the above ingredients in Ceviche Sauce and allow flavors to combine for 5 minutes.

**Green Papaya Slaw**

- ¼ cup julienne green papaya
- 1 Tbs lime juice
- 1 bunch field cress
- 1 bunch cilantro, leaves picked salt, to taste

**Lime-Tequila Ice**

- 1 cup coconut juice
- 1 Tbs El Tesoro Tequila
- ¼ cup fresh-squeezed key lime juice

Mix all ingredients and freeze. While freezing, stir every 10 minutes until it sets.

**ASSEMBLE**

Divide ceviche into six servings. Place a 4-inch round mold in center of a small shallow bowl and fill with a serving. Press gently to pack mold with ceviche mixture. (Mound mixture if there is no mold available.) Remove mold. Top with Green Papaya Slaw and a small scoop of the Lime-Tequila Ice.

**ROCK BOTTOM BREWERY**  
TONY STAFFORD

**Rock Bottom Lemon Cheesecake with Blueberry Swirl**

**Macaroon Crust**

- 6 oz graham cracker crumbs
- 3 oz almonds, chopped
- 3 oz granulated sugar
- 3 oz shredded coconut
- 3 oz butter, melted

Mix the first four ingredients in a mixing bowl and then slowly add the

melted butter to lighten crust. Fill the bottom of a 10-inch spring-form pan. Tamp down to form a half-inch bottom. Press the remaining crust on the sides of the pan. Place in freezer to set up for 15–30 minutes.

**Cheesecake Filling**

- 3 pounds cream cheese
- 2 cups sugar
- 3 eggs
- 6 egg yolks
- 2 oz lemon juice
- 1½ oz flour

**Lemon Curd (below)**

**Blueberry Coulis (below)**

Cream sugar and cream cheese in mixer on low speed. Add eggs and yolks, mix for an additional 2 minutes. Add lemon juice and flour, mix for 2 minutes. Fill spring-form pan half full. Spread an even layer of lemon curd on top of filling. Top with remaining of the filling (being careful not to separate lemon curd).

Slowly drizzle Blueberry Coulis on top. Bake spring-form pan inside a baking pan (with water bath an inch up the sides, to keep from over-cooking the bottom) in oven at 350°F for 20 minutes, then turn down to 250°F and continue baking for 3 hours. When cake is firm it is ready.

Turn oven off and let cake sit in oven for an additional 30 minutes. Remove and let cool completely before putting in refrigerator.

**Lemon Curd**

- 2 oz butter
- 9½ oz granulated sugar
- 3 eggs
- zest from 3 lemons
- 5 oz fresh lemon juice

Melt sugar and butter over low heat. Whisk together eggs and lemon juice. Slowly add egg mixture to butter and eggs (careful not to scramble eggs). Cook over low flame until thickened. Strain through a fine strainer and cool completely.

**Blueberry Coulis**

- 12 oz blueberries
- ½ cup water
- 1 cup sugar

Mix all ingredients and heat over low flame. Puree in a food processor for 3 minutes. Strain through a fine strainer. Cool completely.

**1789**  
RIS LACOSTE

**Asparagus and Gingered Grapefruit Salad with Miso Vinaigrette**

**SERVES 6**

- 2 cups Miso Vinaigrette (next page)
- 2 cups Ginger-Lime Glaze (next page)
- 42 pieces large asparagus
- 36 sections pink grapefruit (4 to 5 grapefruits)
- ¼ cup mixed black and white sesame seeds
- 2 scallions, cut thinly at angle salt, to taste

Make the Miso Vinaigrette and Ginger-Lime Glaze ahead of time and keep in the refrigerator. Ever so slightly peel each stem of asparagus just to the tip. Blanch in a large pot of boiling salted water until the stems just bend. Remove immediately to an ice bath to stop cooking and preserve green color. Remove from the water as soon as the asparagus is chilled, then drain. Keep at room temperature if just before service. If not, refrigerate until 10–15 minutes before use.

Section grapefruit into a strainer over a bowl. Squeeze out as much juice as possible from the fruit. Make sure the sections are whole and cleaned of all pith and membrane. (It is best to buy a couple of extra grapefruit to assure enough perfect sections.) Place the sections into a separate bowl and cover with ginger glaze. Drink the fresh-squeezed juice.

**ASSEMBLE**

To arrange the salad, cover the asparagus with a cup or so of the Miso Vinaigrette, saving enough to dress the bottom of each salad plate. Let the asparagus soak in the dressing for a couple of minutes. Meanwhile, cover the bottom of each salad plate with a layer of the Miso Vinaigrette. Arrange a log pile of 7

asparagus spears in the center of each plate. Arrange 3 grapefruit sections fanned out on each side of the asparagus. Sprinkle with scallions and sesame seeds.

### Miso Vinaigrette

- 3 inches fresh ginger, peeled and finely diced
- 1 Tbs garlic, minced
- 1 Tbs miso
- 1½ Tbs chile paste with garlic (essential ingredient, found in Asian markets)
- ½ bunch cilantro, chopped
- 3 oz sherry
- 4 oz rice vinegar
- 5 oz fish sauce (nuac nam, found in Asian markets)
- 2 oz lime juice
- 1 Tbs honey
- 1 oz sesame oil
- 4 oz peanut oil

Combine all of the ingredients in a bowl except for the sesame oil and peanut oil. Whisk in each oil one at a time. This dressing will last indefinitely, covered in the refrigerator. Makes 3 cups.

### Ginger-Lime Glaze

Makes 2 cups

- 4 bulbs or 8 inches ginger
- 4 limes for zesting
- 1½ cups tarragon vinegar
- ¾ cup sugar

Peel ginger and cut into very fine threads. Finely zest the four limes with a microplane grater and reserve the rest of the lime for another use. Combine all ingredients in a non-reactive pot. Bring to a boil. Remove from the heat and let sit for 5 minutes to infuse flavors. Bring back to a boil and repeat process. Bring back to a boil for a third time. Set aside until cool enough to cover and refrigerate. The glaze will last indefinitely and makes a great iced or hot tea base.

#### COURSE KEY

- ENTREES
- APPETIZER/SIDES
- SALADS
- SOUPS
- DESSERTS



SMITH & WOLLENSKY

SMITH & WOLLENSKY

TOM ELBASHARY

## Filet au Poivre with Creamed Spinach

SERVES 4

- 4 filet mignons
- 4 Tbs black peppercorn, coarsely cracked
- 8 oz veal demi-glace
- 2 oz brandy
- 2 oz unsalted butter
- 1 oz vegetable oil
- 1 oz heavy cream
- salt, to taste

Remove filets from refrigerator 30 minutes before cooking to come to room temperature. Coat heavily with black pepper and salt.

Place filets in a very hot buttered pan and sear for 4 minutes on each side, turning only once. Remove filets from pan and place on warm plate. Drain off any excess grease from pan, but do not wipe or rinse.

Pour brandy into pan and put back on heat (stand back and be careful of clothing, hair, children, etc. as brandy will flame). Let brandy burn off, reduce until almost syrup, and add stock.

Let stock boil and reduce by one-third. Add heavy cream, bring to boil, add more salt and pepper if desired. Remove from heat and gently whisk in butter.

Pour sauce over filets and serve with Creamed Spinach.

### Creamed Spinach

- 1 pound fresh spinach
- 1 small red onion
- 2 large shallots
- ½ cup all-purpose flour
- 1 quart whole milk
- 3 Tbs unsalted butter
- ½ tsp baking soda

### salt and white pepper, to taste

Double-wash spinach very well in cold water to remove grit. Blanch spinach in boiling water with 1 teaspoon salt and 1 teaspoon baking soda. Plunge immediately into ice cold water.

When spinach is cold drain well, wringing out any excess water, use salad spinner if available. Chop spinach coarsely.

Mince peeled shallot and peeled red onion. In a large saucepan, melt butter and add shallots and red onion, on medium heat until soft and translucent.

Add flour and stir well, being careful not to burn. Add milk and bring to boil. Simmer for 10 minutes, stirring well, until cream sauce thickens. Fold in spinach, season to taste with salt and white pepper.

SUTTON PLACE GOURMET

## Sonoma Jack and Smoked Duck Quesadilla

MAKES 12 SIX-INCH QUESADILLAS

- 4 duck legs, Muscovy
- 2 cloves garlic, rough chop
- 2 bay leaf
- 4 sprigs fresh thyme
- 1 oz olive oil
- 1 jalapeño pepper, small dice
- 1 small onion, julienned
- 1 tsp garlic, chopped
- ½ tsp ground cumin
- 1 cup tomatoes, diced, in juice
- ½ cup ancho honey glaze
- ½ pound jack cheese, shredded
- ½ bunch cilantro, chopped
- 24 six-inch flour tortillas
- oil, for griddle
- kosher salt and black pepper, to taste

Place duck legs in aluminum pan, fairly close together. Season with salt, pepper; add garlic, thyme, and bay. In a grill or smoker, smoke over preferred type of wood chips for 2–3 hours, until almost falling apart. Cool slightly, and pull meat from the bone, discarding skin.

In a skillet, heat oil, sweat onions, garlic, and jalapeño. Add tomatoes and Ancho Honey Glaze, reducing some of the liquid. Add duck, cumin, salt, and pepper as needed. Remove from heat.

To assemble quesadillas, place a flour tortilla on work surface, place some shredded cheese, duck mix, chopped cilantro, and a bit more cheese. Place another tortilla on top.

Repeat until all are used.

Heat a large skillet with a small amount of oil. Cook tortillas about 1 minute on each side, until desired brown color and cheese melts and filling becomes hot.

Serve with salsa and sour cream.

### Ancho Honey Glaze

- 1/2 cup honey
- 1 tsp ancho chile powder
- 1 Tbs lemon juice
- 1/8 tsp garlic powder

Mix all ingredients together well. Allow to combine for at least a half hour.

### TABERNA DEL ALABARDERO

JOSU ZUBIKARAL

## Monkfish with Clams and Shrimp Basque Style

SERVES 6

- 18 jumbo shrimp, peeled and deveined, tail-on
- 2½ pounds monkfish fillets, cleaned
- 4 cloves garlic, diced
- 3 Tbs olive oil
- 3 Tbs flour
- ¼ cup parsley, finely chopped
- 18 little-neck clams, live and cleaned
- 1½ quarts fish broth
- salt and pepper, to taste

Peel and de-vein shrimp, leave tails on. Cut monkfish fillets into three-inch pieces. In a six-quart enameled pot, heat olive oil. Add garlic and allow to bloom for one minute. Add flour and parsley, mixing well until thickened. Add fish broth, monkfish fillets, clams, and shrimp. Cook over medium heat for five minutes or until shrimp is cooked through and clams have opened.



### T.H.A.I. IN SHIRLINGTON

AULIE BUNYARATAPHAN

## Spring Rolls

MAKES 6 ROLLS

- 3 oz white cabbage, shredded
- 3 oz dry bean-thread noodles
- 2 oz carrot, julienne
- 2 oz bamboo shoots, julienne
- 4 oz shiitake mushrooms, stems removed, julienne
- 3 tsp sugar
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp ground white pepper
- 1½ Tbs sesame oil
- 2 Tbs corn starch
- 2 Tbs water
- 6 sheets spring-roll wrappers
- 1 cup canola oil

Soak bean-thread noodles in cold water until soft, about 15 minutes. Drain the noodles and cut shorter (about 4–5 inches).

In a large bowl, mix cabbage, carrot, shiitake mushrooms, bamboo shoot, sugar, garlic powder, salt, ground white pepper, and sesame oil until the vegetables are wilted.

Heat a large wok until hot, stir-fry the vegetables quickly, then add bean-thread noodles. Continue stir-fry until the vegetables are cooked through and set aside to cool.

Mix cornstarch and water to use as a sealer. Divide the mixture into six equal portions.

Put one sheet of spring-roll wrapper on the work table, a corner facing down. Spread one portion of the mixture onto the bottom half of spring-roll wrapper. Roll up the spring roll tightly and seal the edge with cornstarch mixture. Repeat until there are six rolls.

Heat oil in large pan and deep-fry the spring rolls until golden brown. Serve with Sweet-Pickled Garlic-Chile Sauce. Three rolls per serving.

### Sweet-Pickled Garlic-Chile Sauce

- ½ cup vinegar
- 1½ cup water
- 1½ cup sugar
- 1 tsp salt
- 2 cloves pickled garlic, sliced
- 2-3 dry guajillo chilles

Soak the dry chilles in hot water until soft, then seed. Combine the rest of the ingredients and bring to a boil. Cool the sauce and blend until smooth. Pour the sauce through a strainer. Serve with the spring rolls.

### THE MARK

ALLISON SWOPE

## Seared Maine Scallop Rolls with Rice Noodle Salad

SERVES 6

### 12 dry sea scallops

Season scallops with salt and pepper. Place them in a hot sauté pan with a tablespoon of olive oil. Cook for 3 minutes without moving until a golden sear forms. Turn over and cook for another 30–60 seconds until done. Remove from pan and cut into half-inch dice.

- 1 pound shiitake mushrooms, stemmed and sliced
- 1 Tbs garlic, minced

Without cleaning pan, add another tablespoon of olive oil and sauté shiitakes in very hot oil until brown and crispy. Add garlic for the last two minutes of cooking.

- 1 Tbs ginger, minced
- ½ bunch spring onions, green part only, cut in 2-inch lengths

### 2 carrots, peeled, julienned

### 1 cup radish sprouts

### 1 jicama, julienned the same size as carrots

### 4 oz rice noodles, cooked and cut to 5–6" lengths

**½ cup sesame oil**  
**3 Tbs tamari**  
**3 Tbs tamarind syrup**  
**12 rice paper wrappers**  
**salt and black pepper, to taste**

#### **ASSEMBLE**

Place all ingredients in large stainless-steel bowl and mix thoroughly. Check seasoning and roll in softened rice paper wrappers.

**VIDALIA**  
**PETER SMITH**

## **Sautéed Shrimp and Grits**

**SERVES 4**

**1 pound fresh jumbo shrimp, peeled and deveined**  
**½ cup white old-fashioned grits**  
**1 Vidalia onion, sliced**  
**1¼ cup heavy cream**  
**1¼ cup milk**  
**4 Tbs butter**  
**6 cloves garlic, chopped**  
**1 lemon, juiced**  
**1 Tbs fresh thyme**  
**2 Tbs olive oil**  
**6 oz lager beer**  
**1 tomato, peeled and chopped**  
**salt and pepper, to taste**

In a two-quart pot bring grits, cream, and milk to a slow boil. Simmer for 18 minutes, stirring frequently. Add cream, two tablespoons of the butter, and a ½-tablespoon of salt.

In a 10-inch pan add half of the olive oil and sauté onion until golden brown. Add salt and pepper to taste. Remove from pan and set aside.

Add the remaining olive oil, and sauté shrimp with a pinch of salt and pepper for two minutes a side or until pink. Add the reserved onions, chopped garlic, beer, and lemon juice and simmer for one minute. Finish sauce with fresh thyme (reserving some for garnish), the other 2 tablespoons butter, and chopped tomato.

#### **ASSEMBLE**

Divide the grits onto four plates, making an indent in the center. Use a slotted spoon to cover with the shrimp mixture divided among the plates (about 4–5 shrimp each) and then spoon the sauce around the grits. Garnish with fresh thyme.

**ZUKI MOON**  
**MARY RICHTER**

## **Tofu Vegetable Spring Rolls**

**MAKES 12 ROLLS**

**1 pound tofu, cut in long thin strips and allowed to drain for at least 2 hours**  
**½ cup peanut or sunflower oil**  
**2 cups cabbage (savoy, napa, etc.), cut in julienne strips**  
**2 carrots, julienne**  
**3 tree ears mushrooms, julienne**  
**10 shiitake mushrooms, sliced thin**  
**1 large or 2 small onions, sliced thin**  
**1 bunch scallions, cut on diagonal**  
**1 red pepper, julienne**  
**12 oz baby spinach leaves**  
**1 clove garlic, minced**  
**1 piece fresh ginger root, minced**  
**1 bunch cilantro, chopped coarsely**  
**2 Tbs fermented black bean paste**  
**2 Tbs rice wine or white wine**  
**2 Tbs soy sauce**  
**12 rice paper wrappers, softened**

Heat a third of the peanut or sunflower oil in a wok or sauté pan until almost smoking. Add the tofu in small batches and brown them well.

Remove tofu from pan and allow to drain on paper towels. Wipe out the wok. Add more oil and stir fry the vegetables briefly. Choose all or any of the vegetables listed and add to the wok in the order listed.

Add the black bean paste, soy, and rice wine. Cook briefly and toss with the tofu. Allow mixture to cool briefly then roll up in rice paper or flour tortilla. Serve with a spicy peanut sauce if desired.



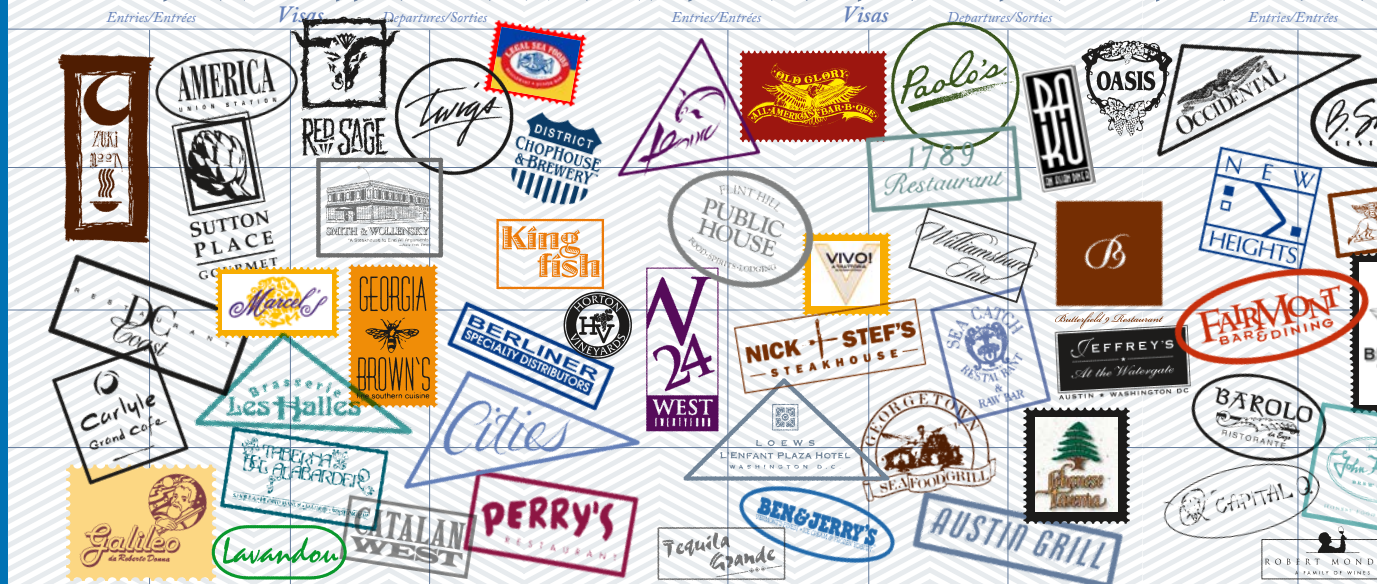


# 2001 Taste of the Nation

In 2001, the national sponsor of all the *Taste of the Nations* decided to unify marketing materials for their events and created a national kit with templates ready to use. But, because of the continued success with the D.C. event, the local *Taste* board wanted AURAS to continue producing theme and marketing materials. We were allowed to continue our campaign, but unfortunately not a recipe book, as none of the other events had them. We did create an extension to the theme. Attendees were given a "passport" and had restaurants give them stamps when they tried their offerings. At right is the 2001 national artwork.



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