

Recipes

for a new tradition

Our Chef is happy to share with you some of his favorite recipes ...

Orzo and Feta Cheese Salad

Serving Size: 10

Amount	Measure	Ingredient
2	Cups	Cooked Orzo
1	Tablespoon	Extra Virgin Olive Oil
3	Ounces	Feta Cheese, Crumbled
1	Cup	Cherry Tomato, Cut Into Half
1	Cup	Red Pepper, Small Diced
1	Cup	Cucumber, Small Diced
1	Each	Yellow Tomato, Seeded and Diced
24	Each	Calamata Olive Cut in Half
2	Tablespoons	Fresh Lemon Juice
1	Tablespoon	Chopped Basil
2	Teaspoons	Dried Oregano
		Kosher Salt and White Pepper To Taste

Combine all ingredients and adjust seasoning with salt and pepper.

Tomato Fondue For Fish

Serving Size: 10

Amount	Measure	Ingredient
1	Pound	Mussels
1	Pound	Tomato Concasse
2	Tablespoons	Shallots
2	Each	Minced Garlic Cloves
2	Tablespoons	Extra Virgin Olive Oil
2	Tablespoons	White Wine
1	Each	Thyme Sprigs
		Seasalt and Pepper

Saute Shallots and Garlic in Olive Oil for 1 Min. Deglace with Wine.

Add tomatoes and mussels and cover with lid. Steam until mussels are opened up. Remove mussels (to be used for a nice salad maybe). Cook tomatoes until smothered and remove thyme. Adjust seasoning.

Tomato Concasse

Serving Size: 6

Amount	Measure	Ingredient
2	Each	Medium Yellow Tomatoes
2	Each	Medium Red Tomato

Cut out the core and make small incision on bottom of tomato.

Drop tomatoes in boiling water for 5 to 10 seconds or until the skin comes off easily. Place tomatoes in ice water for 2 minutes. Remove the skin. Cut tomatoes in quarters and cut out the seed part. Save seeds for later use. Cut the tomato flesh in 1/4 inch pieces. Keep chilled.

Mushroom Strudel

Serving Size: 8

Amount	Measure	Ingredient
4	Each	Sheets of Phyllo Dough
6	Tablespoons	Extra Virgin Olive Oil
3	Tablespoons	Finely Cut Chives
8	Ounces	Chanterelles - Cleaned
8	Ounces	Shiitake Mushrooms - Cleaned
8	Ounces	Crimini Mushrooms - Cleaned
3	Tablespoons	Finely Dice Shallots
1	Teaspoon	Minced Garlic
1	Teaspoon	Fresh Thyme Leaves
		Seasalt and Freshly Ground Pepper

Saute the mushrooms in 3 tablespoons of olive oil, season with salt and pepper.

Add shallots and garlic, saute for 3 min. more. Add thyme and cook until mixture is dry.

Reseason and chill. Lay out 1 sheet of phyllo, brush with olive oil and sprinkle 1 tablespoon chives evenly over it.

Repeat step, 2 more times and lay 4th sheet on top.

Place mushrooms on the bottom part of the phyllo and roll like a cigar nice and tight.

Brush with olive oil and bake at 375 for 10 min. or until golden brown.

Caesar Vinaigrette

Serving Size: 4

Amount	Measure	Ingredient
3	Tablespoons	Fresh Lemon Juice
3	Tablespoons	Extra Virgin Olive Oil
1	Tablespoon	Sherry Vinegar
1	Teaspoon	Minced Garlic
3	Tablespoons	Honey
3	Each	Minced Anchovy Fillets
1	Tablespoon	Dijon Mustard
		Kosher Salt and Freshly Ground Black Pepper

Combine all ingredients and adjust seasoning with salt and pepper.

Spaetzle

Serving Size: 8

Amount	Measure	Ingredient
2	Cups	Flour
6	Each	Eggs
1	Pinch	Nutmeg
		Salt water

Add flour in mixer and turn on medium speed. Add eggs, one after another. Season with salt and let mix for 10 min. Bring salt water to a boil and spread mixture through perforated pan into the boiling water.

Let simmer for 4 min., then shock spaetzle in ice water and strain.

Green Olive Butter

Serving Size: 20

Amount	Measure	Ingredient
1	Pound	Unsalted Butter
18	Each	Anchovies
1/2	Cup	Finely Cut Chives
1	Tablespoon	Minced Garlic
1	Tablespoon	Cracked Black Pepper
6	Ounces	Pimento Stuffed Green Olive
		Salt and Pepper - To Taste

**Blend butter in food processor for 3 minutes until creamy.
Add all remaining ingredients and blend until nicely combined.
Season to taste with salt and pepper.**

Miso Dressing

Serving Size: 8

Amount	Measure	Ingredient
2 1/2	Ounces	Miso
4	Tablespoons	Rice Vinegar
1	Teaspoon	Minced Ginger
1	Teaspoon	Minced Garlic
1	Tablespoon	Soy Sauce
1 1/2	Ounces	Honey
2	Tablespoons	Sesame Oil

Combine first 6 ingredients and slowly whisk in the sesame oil.

Feta Cheese and Tomato Dressing

Serving Size: 30

Amount	Measure	Ingredient
4	Ounces	Feta Cheese, crumbled
18	Ounces	Canned Tomato Juice
6	Ounces	Sheery Vinegar
8	Ounces	Extra Virgin Olive Oil
2	Tablespoons	Chopped Oregano
2	Tablespoons	Roasted Garlic Puree
		Kosher Salt and Freshly Ground Pepper

Combine all ingredients and season with salt and pepper.

Crab and Scallion Cakes

Serving Size: 6

Amount	Measure	Ingredient
1	Pound	Lump Crabmeat - cleaned
1/2	Cup	Scallions- sliced fine
1/4	Cup	Bread Crumbs
1/4	Cup	Light Mayonnaise
2	Teapoons	Dijon Mustard
2	Tablespoons	Extra Virgin Olive Oil
		Salt and Pepper - To Taste

**Combine first 5 ingredients. (Be careful not to break up the crabmeat to much) Season to taste with old bay, salt and pepper. Shape into 6 cakes and sear in olive oil from both sides.
Finish in the oven at 350 degrees (about 7 min.).**