



### Salmon Rillettes with Crostini and Cornichons

1 pound cold-smoked salmon  
4 ounces cream cheese  
1½ tablespoons mayonnaise  
1½ tablespoons sour cream  
1 tablespoon lemon juice  
½ teaspoon garlic powder  
½ teaspoon onion powder  
Sea salt and freshly ground black pepper

1 baguette, cut into ½-inch rounds  
Olive oil  
Spice mix (equal parts onion powder, garlic powder and parsley)

#### Cornichons

- Preheat oven to 350 degrees. Arrange bread on a baking sheet. Drizzle with olive oil; season with spice mix. Bake until golden.
- Add smoked salmon, cream cheese, mayonnaise, sour cream, lemon juice and spices. Pulse until combined (do not over process). Season with salt and black pepper.
- Serve with crostini; garnish with cornichons.

### Spinach Tarts

2 tablespoons olive oil  
1 pound spinach  
½ pound ricotta cheese  
¼ cup parmesan cheese  
½ teaspoon onion powder  
½ teaspoon garlic powder  
2 eggs, lightly beaten  
1 sheet pie dough  
Balsamic glaze, for garnish  
Sea salt and freshly cracked black pepper

- Bring a saute pan to medium-low heat and add 1 tablespoon of oil and the onions. Cook slowly, stirring occasionally, until deep golden brown. Remove from heat; transfer to mixing bowl.
- Add remaining oil to pan; cook the spinach until wilted. Let cool; drain well and chop and add to bowl with onions.
- Stir in the ricotta, parmesan, spices and egg; season with salt and pepper.
- Preheat oven to 375 degrees. Roll out dough to an 11-inch round; transfer to a 9-inch tart pan and trim excess. Line with parchment paper and fill with pie weights. Bake 15 minutes or until shell is light brown and set.
- Remove from oven; remove parchment. Fill with spinach filling. Bake until golden and puffed, about 25 to 30 minutes. Let cool slightly; slice and serve garnished with balsamic glaze.

### **Pan-seared Steaks with Shallot Brandy Cream Sauce**

2 tablespoons olive oil  
1 beef filet roast, trimmed  
2 shallots, minced  
2 cloves garlic  
¼ cup brandy  
1 cup veal demi-glace  
¼ cup heavy cream  
Sea salt and freshly cracked black pepper

- Preheat oven to 400 degrees. Rub roast with a little oil; season with salt and pepper.
- Bring a heavy skillet to medium heat and add the remaining oil.
- Cook the filet, turning once, until golden brown.
- Transfer to oven and cook to desired doneness (118 degrees for rare).
- Remove pan from oven and transfer steaks to a serving platter to rest.
- Place pan over medium heat and add the shallots; cook until softened.
- Carefully add the brandy (it may flambé) and cook until reduced by half.
- Add the stock and cream; bring to a boil, reduce heat and simmer until thickened and flavors have combined.
- Season with salt and pepper. Serve over steaks.

### **Roasted Goat Cheese and Herbed Rice Stuffed Tomatoes**

1 cup cooked herbed rice  
½ cup grilled diced vegetables  
¼ cup crumbled goat cheese  
4 vine ripe tomatoes, tops trimmed, flesh scooped out  
½ cup panko breadcrumbs  
2 tablespoons grated parmesan cheese  
1 teaspoon minced garlic  
Minced fresh thyme  
Sea salt and freshly ground black pepper

- Preheat oven to 375 degrees.
- Stir together the rice, vegetables and goat cheese; season with salt and pepper.
- Transfer stuffing to tomatoes. Place in baking pan.
- Mix together the panko, cheese, garlic and thyme. Sprinkle over tomatoes.
- Bake until tomatoes are tender and tops are golden brown.