

### 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.

### Sauteed Spinach and Goat Cheese Tarts

6 tablespoons unsalted butter, cold, cubed  
 1 cup all-purpose flour  
 ½ teaspoon salt  
 2 to 3 tablespoons ice water

1 tablespoon olive oil  
 2 cloves garlic, minced  
 One bag spinach  
 Salt and pepper

2 large eggs  
 1 cup heavy cream  
 ½ teaspoon garlic powder  
 ½ teaspoon onion powder  
 ¼ teaspoon dry mustard  
 ½ teaspoon salt  
 ½ cup chopped roasted peppers  
 ¼ cup crumbled goat cheese

- Place the butter, flour and salt in the bowl of a food processor; pulse to combine.
- Add water, pulsing until dough starts to form a ball. Turn the dough out onto a board and gather it up in a ball. Flatten to a disc, wrap in plastic and let rest in refrigerator.
- Add oil to saute pan and bring to medium heat. Add garlic; cook until golden. Add spinach; cook, stirring until wilted and water is evaporated. Let cool.
- Beat together eggs and cream; season with spices and salt.
- Preheat oven to 375°F. Roll out dough on floured surface, forming 11-inch round. Transfer to an 9-inch tart pan. Cover with parchment and pie weights and bake for 20 minutes.
- Add peppers, goat cheese and reserved spinach to bottom of tart shell. Pour custard over. Bake until puffed and golden about 30 to 40 minutes.

### Seared Steaks with Peppercorn Sauce

8 ounces beef steaks  
1 tablespoon olive oil  
1 shallot, minced  
1 clove garlic, minced  
¼ cup brandy

6 beef stock or demi-glace  
2 tablespoons heavy cream  
1 tablespoon coarsely cracked black pepper  
2 sprigs fresh thyme, leaves only  
Salt and pepper

- Bring a saute pan to medium-high heat; add 2 teaspoons olive oil. Season steaks with salt and pepper.
- Cook beef until nicely caramelized on the one side; turn and continue cooking to desired doneness. Remove from pan; keep warm.
- Add shallots and garlic to pan; cook, stirring occasionally, until golden. Add brandy cook, scraping up any brown bits on the bottom of the pan, until reduced by half.
- Add the stock and heavy cream and cook until thickened. Remove from heat and add peppercorns; season with thyme and salt. Serve over steaks.
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### 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.