



Wedge Salad with Egg, Bacon and Creamy Blue Cheese Dressing

2 cups mayonnaise
1 cup sour cream
¼ cup buttermilk
1 teaspoon Crystal or Frank's sauce
7 ounces blue cheese, crumbled
Sea salt and freshly ground pepper

1 head iceberg, cut into wedges
Cooked bacon, crumbled
Hard boiled eggs, chopped
Minced chives

- In a large mixing bowl, whisk together the mayonnaise and sour cream. Add the buttermilk and hot sauce. Whisk until well mixed; season with salt and pepper.
- Using a rubber spatula, gently fold in the blue cheese.
- Serve iceberg wedges on a cold plate; top with dressing, bacon and eggs. Garnish with chives.

Truffled Macaroni and Cheese

½ stick unsalted butter
¼ cup all-purpose flour
2 cups milk
1 cup half-and-half
Freshly ground pepper, to taste
1½ cups grated cheddar cheese
1 cup grated truffle cheese
½ cup grated Gruyère cheese
1 pound elbow macaroni, cooked and cooled
2 teaspoons truffle oil
2 tablespoons minced fresh chives
Sea salt and freshly ground black pepper

- Melt butter in a heavy stockpot over medium heat. Stir in flour; cook for 1 minute.
- Slowly whisk in milk. Bring to a simmer. Cook, whisking consistently, until thickened.
- Remove from heat; stir in cheese.
- Stir in macaroni and truffle oil. Season with salt and pepper.



Seared Strip Steaks with Brandy Peppercorn Pan Sauce

4 (8-ounce) ribeye steaks
2 tablespoons olive oil
2 shallots, minced
¼ cup brandy
1 cup veal demi-glace
1 tablespoon Dijon mustard
¼ cup heavy cream
2 to 3 tablespoons brined green peppercorns, drained and rinsed
Sea salt and freshly group black pepper

- Preheat oven to 400 degrees. Rub steaks with a little oil. Season with salt and pepper.
- Bring a heavy skillet to medium heat and add the remaining oil. Cook the steaks, turning once, until golden brown.
- Transfer to oven and cook to desired doneness (130 degrees for medium-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, cream and peppercorns; bring to a boil, reduce heat and simmer until thickened and flavors have combined.
- Season with salt and pepper. Serve over steaks.

Asparagus with Parmesan and Garlic

1 bunch asparagus, ends trimmed

½ stick butter
1 tablespoon minced garlic
½ cup grated parmesan

- Bring a pot of salted water to a boil. Cook asparagus until crisp-tender, about 2 to 3 minutes. Drain asparagus; shock in ice water.
- Melt butter in small saucepan; add garlic and cook 1 minute.
- Transfer to a baking dish. Drizzle with garlic butter; top with parmesan.
- Preheat broiler; cook until golden on top.