



Flatbreads with Mixed Wild Mushrooms, Fontina and Garlic Herb Crema

2 tablespoons oil
½ pound onions, thinly sliced
½ pound mixed wild mushrooms, slice
2 cloves garlic, minced
1 tablespoon minced fresh thyme
4 flatbreads
8 ounces grated fontina cheese
2 to 3 tablespoons minced chives
Sea salt and freshly ground black pepper

- Add oil, onions and mushrooms to a heavy saute pan and bring to medium-low heat. Cook, stirring occasionally, until deep golden brown, about 30 minutes. Add garlic; cook 2 minutes more. Season with thyme, salt and pepper. Remove from heat; let cool.
- Preheat oven to 400 degrees. Divide onions mixture among flatbreads. Top with cheese. Bake until golden; serve topped with herb crema and minced chives.

Romaine Salad with House Dressing

¼ cup white balsamic vinegar
1 egg yolk
½ tablespoon Worcestershire sauce
1 teaspoon Dijon mustard
1 small shallots, chopped
1 clove garlic
½ teaspoon garlic powder
½ teaspoon onion powder
¾ cup blended oil
Sea salt and freshly ground black pepper

6 cups chopped romaine
1 small pear, julienned
¼ cup chopped pecans
¼ cup crumbled gorgonzola
½ small red onion, thinly sliced

- Add vinegar, egg, Worcestershire, Dijon, shallots, garlic and spices to jar of a blender. Season with salt and pepper.
- With machine running, slowly add oil. Season with salt and pepper.
- Add salad ingredients to a mixing bowl; toss with dressing to taste. Adjust seasoning.

Risotto with Bacon, Roasted Winter Squash and Pecorino Cheese

2 cups peeled, diced butternut squash
2 tablespoons olive oil
1 medium white onion, finely chopped
2 cloves garlic, crushed
1-³/₄ cups arborio rice
½ cup dry white wine
4 cups chicken stock, heated
1 tablespoon butter
1 cup freshly grated Parmesan cheese
½ cup chopped cooked bacon
Fresh rosemary
Salt and pepper

- Preheat oven to 400 degrees. Toss with olive oil; season with salt and pepper. Roast until tender and lightly browned. Let cool.
- Bring large heavy pot to medium heat. Add the oil and the onions and cook until translucent; add garlic and cook 1 minute more.
- Add the rice, cook until nutty and then deglaze with wine. Add the stock in 1 cup increments, stirring often, until rice is tender.
- Stir in the reserved butternut squash, butter, parmesan and bacon. Season with rosemary, salt and pepper. Serve immediately.

Tender Ossobuco Braised with Carrots, Shallots and Red Wine Demi-glace Sauce

2 tablespoons olive oil, divided
4 veal shanks
1 large onion, diced
½ pound carrots, diced
2 to 3 stalks celery, diced
4 whole cloves garlic
1 cup red wine
2 cups demi-glace
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil. Season shanks with salt and pepper; cook, turning occasionally, until nicely browned. Remove from pan.
- Cook onions, carrots and celery until golden brown; add garlic, cook 1 minute more. Add wine; cook until reduced by half. Add demi-glace and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until shanks are tender, about 2½ hours. Remove from oven. Using a slotted spoon; transfer meat and vegetables to serving dish.
- Stain fat from surface over sauce; discard. Pour sauce over beef and vegetables. Serve.



Lemon Olive Oil Cake

10 ounces all-purpose flour
1 teaspoon baking powder
Pinch of salt
3 large eggs
9 ounces sugar
Zest of 1 lemon
8 ounces plain yogurt
½ cup extra virgin olive oil

- Preheat oven to 350 degrees. Sift together the flour, baking powder and salt.
- Add the eggs, sugar and zest to the bowl of an electric mixer. Beat until tripled in volume.
- Add the yogurt and oil; mix until combined. Gently fold in the sifted flour.
- Grease and flour a nine-inch cake pan.
- Fill with batter and bake until tester comes out clean, about 45 minutes.

Mascarpone Whipped Cream

1 cup mascarpone
1/3 cup sugar
3 cups heavy whipping cream
1 teaspoon vanilla extract

- Add mascarpone and sugar to bowl of stand mixer fitted with a wire whip.
- Stir in vanilla. With mixer running, slowly add cream to bowl. Continue whipped until stiff.