



Conquering Cuisine

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Romaine, Red Onion and Shaved Asparagus Salad with Parmesan Vinaigrette

2 tablespoons white balsamic vinegar	3 to 4 cups chopped romaine
1 clove garlic, mashed	1 cup shredded arugula
2 teaspoons Dijon mustard	2 to 3 stalks trimmed asparagus, shaved
Zest and juice of ½ a lemon	2 slices cooked bacon, chopped
½ teaspoon anchovy paste	¼ small onion, thinly sliced
1 teaspoon Worcestershire sauce	
½ teaspoon each onion and garlic powder	
1/3 cup extra-virgin olive oil	
2 tablespoons grated parmesan cheese	
Sea salt and freshly ground black pepper	

- Add vinegar, garlic, mustard, lemon juice and zest, anchovy paste, Worcestershire and spices to mixing bowl.
- Season with salt and pepper.
- Slowly whisk in the olive oil. Stir in cheese.
- Add lettuce, arugula, asparagus, bacon and onion to a mixing bowl.
- Toss with dressing (reserve remaining); adjust seasoning.

Sauteed Shrimp and Spaghetti with Sicilian Pesto

1 tablespoon olive oil
½ pound large shrimp, peeled and deveined
½ tablespoon Italian seasoning
1 shallot, minced
2 to 3 cloves garlic, minced
¼ cup white wine
½ cup chicken stock
¼ cup cream
2 tablespoons sicilian pesto
¼ pound spaghetti, cooked
Grated parmesan
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Season shrimp with salt, pepper and herb mix.
- Cook shrimp, turning once, until translucent. Remove from pan.
- Add the shallot and garlic; cook until translucent.
- Add the white wine; simmer until reduced by half. Add the stock and cream; simmer until thickened.
- Stir in the pesto and pasta; simmer until heated through.
- Stir in shrimp and parmesan. Adjust seasoning.

Gratuity is not required but it is appreciated.



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Sicilian Pesto

- 1/2 cup toasted slivered almonds
- 1 clove garlic (peeled and smashed)
- 1 cup packed basil leaves
- 1 pint cherry or grape tomatoes (halved)
- 1 teaspoon kosher salt
- 1/2 teaspoon red pepper flakes
- 1/2 cup extra virgin olive oil
- 1/2 cup freshly grated parmesan cheese

- Add first six ingredients to a food processor. Puree until smooth.
- With machine running; add oil.
- Stir in cheese; adjust seasoning.

Sauteed Chicken with Orange, Caper and Herb Sauce

- 1 tablespoon olive oil
- 2 chicken cutlets
- 1 tablespoon herb mix
- 1 shallot, minced
- 2 cloves garlic, minced
- Pinch of crushed red pepper
- 1/2 cup white wine
- 1/2 cup chicken stock
- Juice of 1/4 orange
- 1 tablespoon cornstarch
- 1 tablespoon capers
- 1 tablespoon cold butter
- 1 teaspoon minced fresh thyme
- Sea salt and fresh cracked pepper

- Bring a saute pan to medium heat and add the oil. Season chicken with herb mix, salt and pepper.
- Saute, turning once, until lightly browned and cooked through. Remove from pan.
- Cook the shallot until translucent. Add garlic and crushed red pepper; cook 1 minute more.
- Add the white wine; cook until reduced by half. Add the vegetable stock; bring to a simmer.
- Mix together the orange juice and cornstarch. Add cornstarch slurry; simmer until thickend.
- Remove from heat; whisk in cold butter. Stir in thyme; season with basil, salt and pepper.
- Serve chicken topped with sauce.

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White Sangria

1 (750ml) bottle Moscato

¼ cup peach schapps

¼ cup brandy

¼ cup orange liqueur

2 cups fresh squeezed orange juice

Orange Wedges

- Stir together first five ingredients.
- Serve over ice. Garnish with orange wedges.

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