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Apple, Walnut, Arugula and Shaved Parmesan Salad with Dijon Vinaigrette

1/4 cup white balsamic vinegar	6 cups mixed greens
1 egg yolk, optional	2 cups arugula
1/2 tablespoon Worcestershire sauce	1 honey crisp apple, julienned
2 teaspoons Dijon mustard	1/2 cup chopped walnuts
1/2 small shallot, minced	1/4 cup shaved parmesan cheese
1 clove garlic, minced	1/4 cup chopped cooked bacon
1/2 teaspoon anchovy paste	
1/2 teaspoon garlic powder	
1/2 teaspoon onion powder	
3/4 cup blended oil	
Sea salt and freshly ground black pepper	

- Add first nine ingredients to the jar of a blender; puree until smooth. Season with salt and pepper.
- With machine running, add oil slowly, whisking constantly, until nicely emulsified. Adjust seasoning.
- Add greens, arugula, apple, walnuts, cheese and bacon to a mixing bowl.
- Toss with enough dressing to coat leaves; adjust seasoning. Serve immediately.

Grilled Vegetable and Goat Cheese Napoleon

2 to 3 tablespoon olive oil
2 packages spinach
2 cloves garlic, minced
6 portobello mushroom caps
2 medium zucchini, sliced
2 medium yellow squash, sliced
2 eggplants, sliced
1 log goat cheese, sliced
Basil Marinara Sauce
Grated parmesan cheese

- Bring a saute pan to medium heat and add the oil. Cook spinach until wilted and liquid has evaporated. Add garlic and cook 1 minute more.
- Preheat grill to medium heat. Grill vegetables, turning once, until marked but still crisp-tender. Remove, let cool.
- Place mushrooms on a sheet pan. Layer spinach, eggplant and squash on top; finish with goat cheese.
- Preheat oven to 350 degrees. Bake napoleons until warmed through.
- Serve topped with tomato sauce; garnish with parmesan cheese.

Gratuity is not included but is appreciated.



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Roasted Filet with Brandy Peppercorn Pan Sauce

4 (8-ounce) fillets
2 tablespoons olive oil
2 shallots, minced
¼ cup brandy
1 cup veal demi-glace
¼ cup heavy cream
1 tablespoon Worcestershire sauce
1 tablespoon Dijon mustard
2 to 3 tablespoons green peppercorns
Minced fresh chives
Sea salt and freshly ground black pepper

- Preheat oven to 400 degrees. Rub filet 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 (122 degrees for medium-rare). Remove pan from oven and let 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, Worcestershire, mustard and peppercorns; bring to a boil, reduce heat and simmer until thickened and flavors have combined.
- Season with salt and pepper. Serve over steaks.

Belgian Chocolate Mousse

3 tablespoons unsalted butter
6 ounces bittersweet chocolate
3 large eggs, yolks and whites separated
½ teaspoon cream of tartar
¼ cup plus 2 tablespoons sugar
½ cup heavy cream, cold
½ teaspoon vanilla extract

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped. In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix.
- Transfer mousse to serving cups; refrigerate 2 hours or until ready to serve.

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Double Chocolate Biscotti Cookies

1/2 cup unsalted butter, room temperature
3/4 cup granulated white sugar
2 large eggs
1 large egg yolk
1 teaspoon pure vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup cocoa powder
1/2 cup dried cranberries
1/2 cup chocolate chips

- Preheat oven to 350 degrees. Line a sheet pan with parchment
- In a stand mixer, beat the butter and sugar until light and fluffy.
- Add the eggs and egg yolk one at a time, mixing well after each addition. Beat in the vanilla extract.
- Sift together the flour, baking powder, salt, and cocoa powder.
- Add to the butter mixture and beat until incorporated. Stir in the dried cranberries and chocolate chips.
- Scoop dough onto prepared sheet pans; bake until set, about 10 to 12 minutes. Let cool.

Gratuity is not included but is appreciated.