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### **Pear, Arugula, Bacon and Shaved Parmigiana Salad**

2 tablespoons white balsamic vinegar	2 cups chopped romaine
1 teaspoon Worcestershire sauce	1 cups arugula
1 teaspoon Dijon mustard	½ small pear, julienned
½ small shallot, minced	¼ small red onion, thinly sliced
1 clove garlic	2 tablespoons chopped pecans
½ teaspoon garlic powder	2 tablespoons grated parmesan
½ teaspoon onion powder	1 slice cooked bacon, diced
6 tablespoons blended oil	
Sea salt and freshly ground black pepper	

- Add vinegar, 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

### **Tender Beef Filet with Shallot and Demi-glace Sauce**

2 to 3 tablespoons oil, divided  
2 beef filet medallions  
1 shallot, minced  
1 clove garlic, minced  
¼ cup brandy  
½ cup demi-glace  
¼ cup heavy cream  
1 tablespoon brined green peppercorns, drained  
Minced fresh thyme  
Salt and pepper

- Bring a heavy skillet to medium-high heat; add oil. Season beef with salt and pepper.
- Cook, turning once, until cooked to desired temperature.
- Add shallots to the saute pan; cook until nicely browned.
- Add the garlic and cook 1 minute more.
- Add the brandy and cook until reduced by half.
- Stir in the demi-glace and cream; bring to a simmer and cook, stirring, until reduced by one-third.
- Add peppercorns; season with thyme, salt and pepper. Serve beef topped with sauce.

*Gratuity is not included but it is appreciated.*



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## Homemade Gnocchi

½ pound whole milk ricotta  
1 egg yolk  
½ cup parmesan  
¾ cup all-purpose flour  
½ teaspoon sea salt  
Pinch of nutmeg

Mascarpone Cream Sauce  
Grated Parmesan

- Mix the ricotta, squash, eggs, parmesan and seasoning together.
- Add flour; knead until a firm dough forms. Place onto a floured board and gently knead into a ball.
- Cut dough into four pieces; roll into ½ inch rope, cut into ½ inch pieces and place on floured sheet pan.
- Bring a large pot of well salted water to a boil; cook the gnocchi until tender. Drain, reserving some of the cooking liquid.
- Toss pasta with sauce, adding some of the water as needed to thin the sauce.
- Season with salt and pepper. Serve topped with parmesan cheese.

## Mascarpone Cream Sauce

*Sauce*

1 tablespoon butter  
1 small shallot, minced  
1 clove garlic, crushed  
¼ cup white wine  
½ cup heavy cream  
½ cup chicken stock  
2 tablespoons mascarpone  
Fresh rosemary  
Sea salt and freshly ground black pepper

- Melt butter in a heavy saucepan over medium heat.
- Add shallots and garlic; cook until golden.
- Add wine; bring to a simmer and cook until reduced by one-third.
- Add cream and chicken stock; bring back to a simmer and cook until thickened. Stir in mascarpone.

*Gratuity is not included but it is appreciated.*