



Conquering Cuisine

www.conqueringcuisine.com

Salmon Rilette

1 pound cold-smoked salmon	½ teaspoon garlic powder
4 ounces cream cheese	½ teaspoon onion powder
1½ tablespoons mayonnaise	1 tablespoon minced fresh dill
1½ tablespoons sour cream	Sea salt and freshly ground black pepper
1 tablespoon lemon juice	

- Add smoked salmon, cream cheese, mayonnaise, sour cream, lemon juice and spices.
- Pulse until combined (do not over process). Season with salt and black pepper.

Sausage and Brie Stuffed Puff Pastry with Garlic Crema

12 squares puff pastry	2 tablespoons sour cream
1 tablespoon olive oil	2 tablespoons mayonnaise
1 pound sausage, casing removed	¼ teaspoon each onion and garlic powder
6 ounces mushrooms, thinly sliced	
2 large shallots, minced	Hot Honey
3 cloves garlic, finely chopped	
1 small wheel brie, rind trimmed and diced	
1 to 2 cups fresh breadcrumbs, or as needed	
2 tablespoons finely chopped fresh parsley	
Sea salt and freshly ground black pepper	

- Press puff pastry squares into a cupcake pan; set aside
- Heat oil in a skillet over medium-high heat. brown the sausage, breaking up with a spoon. Add mushrooms, shallots and garlic; cook until lightly browned. Remove from heat; stir in the brie, breadcrumbs and parsley; season with salt and pepper. Let cool.
- Preheat oven to 375 degrees. Divide filling among pastry cups. Bake until puffed and golden.
- Stir together the sour cream, mayonnaise and spices; season with salt and pepper. Serve puff pastry cups topped with a dollop of crema; drizzle with hot honey.

Beef Satay on Brioche Toast with Roasted Red Pepper Sauce

1 large roasted pepper	1 pound tender beef cubes
½ cup fresh cilantro	
½ cup fresh parsley	12 pieces brioche bread
2 tablespoons white vinegar	
1 tablespoon capers	
1 tablespoon honey	
2 garlic cloves, peeled	
1 teaspoon each onion and garlic powder	
Zest of ½ lemon	
½ cup olive oil, or as needed	
Sea salt and freshly ground black pepper	

- Add first nine ingredients to a blender. With machine running, add oil; season with salt and pepper.
- Preheat grill to medium heat. Thread beef onto skewers; season with salt and pepper. Grill, turning occasionally, until charred and cooked through.
- Preheat oven to 350 degrees. Toast brioche until golden. Serve skewers on toasts; garnish with sauce.

Gratuity is not included but it is appreciated.



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Chicken with Rosemary Cream Sauce

1 tablespoon olive oil
1 pound boneless chicken thighs
1 shallot, minced
2 cloves garlic, minced
½ cup white wine
1 cup brown stock
1 cup heavy cream
1 batch pumpkin gnocchi
½ tablespoon minced fresh rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Add the oil to a dutch oven and bring to medium heat; cook chicken, turning once, until golden brown. Remove from pan.
- Add the shallots and garlic; cook until softened. Add wine; reduce by half. Add brown stock and reserved chicken thighs. Transfer to the oven and cook, covered, until chicken is completely tender, about an hour and a half.
- Remove chicken; skim fat from surface of sauce. Stir in cream and rosemary. Bring to a simmer over medium low heat; cook until thickened. Dice chicken; add back to sauce.
- Bring a pot of salted water to a boil; cook gnocchi, gently stirring occasionally, until they float. Drain; stir into sauce. Serve topped with parmesan cheese.

Potato Pumpkin Gnocchi

¾ pound left over mashed potatoes	1 cup grated parmesan cheese
¼ pound fresh whole milk ricotta	Pinch grated nutmeg
¼ pound pumpkin puree	½ teaspoon salt
2 egg yolks	1¼ cups all-purpose flour, or as needed

- Stir together potatoes, ricotta, pumpkin, egg yolks, parmesan, nutmeg, and salt. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.
- Bring a large pot of salted water to a boil. Cook gnocchi until they float. Drain; transfer to pan with sauce. Continue cooking until flavors combine, about 5 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.

Gratuity is not included but it is appreciated.



Bourbon Caramel

2 cups sugar
1/4 cup bourbon
1 1/2 cups heavy cream
1 stick butter, cubed and chilled
1 teaspoon vanilla
Juice of 1/2 lemon

- In a heavy bottomed saucepan, heat the sugar and bourbon on medium low heat until its completely melted, swirling the pan gently occasionally.
- Carefully add cream (it with bubble up). Remove from heat; whisk in butter. Stir in lemon and vanilla.

Pomegranate Margaritas

Serves 4

3/4 cup tequila	Agave, to taste
1/4 cup good-quality margarita mix	Lime juice, to taste
1/4 cup pomegranate juice	Lime wedges, for garnish
1/4 cup orange liqueur	

- Add first four ingredients to a cocktail shaker filled with ice; shake vigorously. Stir in agave and lime juice.
- Serve over ice; garnish with lime wedges.

Festive Rum Punch

Serves 4

3/4 cup light rum
1/4 cup orange juice
1/4 cup mango nectar
1/4 cup elderflower liqueur
Simple syrup to taste
Lemon juice, to taste

- Add first four ingredients to a cocktail shaker filled with ice; shake vigorously. Stir in simple syrup and lemon juice.
- Serve over ice; garnish with lemon wedges.

Espresso Martini

Serves 4

1 cup vodka
2 ounces coffee liqueur
4 ounces espresso freshly brewed (or cold brew concentrate)
2 ounces simple syrup, or to taste
4 pirouette cookies

- Add first four ingredients to a cocktail shaker filled with ice; shake vigorously.
- Strain into martini glasses. Garnish with cookies.