

COURSE 2

Caprese Salad

In a small bowl:
 Add -
 Sliced Grape Tomato
 1 T. Olive Oil
 1 T. Balsamic Vinegar
 1/4 t. Kosher Salt
 1/4 t. Fresh Cracked Pepper
 1 t. Minced Garlic
 1 t. Minced Shallots
 **Mix Well, Cover in Saran Wrap, Place in Fridge to Marinate Before Service:
 Add -
 1 1/2 T. Rough Chopped Basil
 Fresh Mozzarella
 Mix & Serve

COURSE 3

Bacon Wrapped Filet

**30 Minutes Prior To Cooking
 Season Steak with Kosher Salt & Fresh Cracked Pepper,
 Let Rest at Room Temperature until Cooking Process
 In Skillet
 Add -
 1 T. Olive Oil
 **When Oil is Piping Hot
 Add -
 Steak
 1 t. Butter
 1 Clove Garlic
 Sprigs Rosemary & Thyme
 **Sear on Both Sides for 2 Minutes Each
 **Flip On Side to Brown Bacon
 **Baste Juices over Steak
 **Place in Oven for 6 - 8 Minutes or Preferred Temperature
 **Remove Steak From Pan & Let Rest, Wrap in Foil
 **Place Pan Back on Burner

Bourbon Mushroom Cream Sauce

In Steak Skillet:
 Add -
 1 T. + 1t. Butter
 1 t. Minced Shallots
 1 t. Minced Garlic
 1 1/4 C. Mushroom Mix
 1 T. + 1t. Flour
 **Cook 2 - 3 Minutes - Scrape Sides & Bottom
 Add -
 1/2 C. Beef Broth
 1 T. Bourbon
 1 t. Apple Cider Vinegar
 2 T. Rosemary Cream Sauce
 **Bring to Boil
 **Reduce Heat & Cook until Sauce Thickens - 4-6 Minutes

Triple Berry Compote

In Small Sauce Pot:
 Add -
 1/2 C. Triple Berries
 2 T. White Sugar
 Dash Lemon Juice
 **On High Heat Cook until Berries Start to Release Their Liquids
 **Reduce Heat
 **In Separate Bowl
 Add -
 2 T. + 2 t. Cold Water
 1/2 t. Corn Starch
 **Whisk Until Smooth
 **Add to Berry Mixture and Cook on Low Heat Until Sauce Thickens

COURSE 1

Pumpkin Carrot Puree Soup

In a small sauce pot:
 Add -
 2 C. Vegetable Broth
 1 C. Blanched Carrots
 1/2 C. Pumpkin Puree
 3 T. Coconut Milk
 1/2 t. Ground Ginger
 1/4 t. Nutmeg
 1/4 t. Cinnamon
 3 T. White Sugar
 **Bring to Boil, Reduce Heat and Simmer for 5 Min

COURSE 3

Rosemary Chicken

In Skillet:
 Add -
 2 t. Olive Oil
 2 t. Butter
 Pinch Garlic
 **Sauté until Oil Mixture is Light Brown
 Add -
 Seasoned Chicken Breast
 **Sear on Each Side for 2 Minutes @ 350. Cook 12-14 Minutes or Until Internal Temperature is 165 degrees

Rosemary Cream Sauce

In Small Sauce Pot:
 Add -
 2 t. Butter
 1/2 t. Shallots
 1/2 t. Minced Garlic
 **Sauté Until Translucent - 2-3 Minutes
 Add -
 2 t. Flour
 **Reduce Heat & Cook for 2 -3 Minutes (creating roux), Whisking Often
 Add -
 1/2 C. Milk
 1/4 C. Heavy Cream
 1 1/2 t. Dijon Mustard
 1/2 t. Minced Rosemary
 1/2 t. Minced Thyme
 1/2 t. Kosher Salt
 1/2 t. White Sugar
 Pinch Fresh Cracked Pepper
 **Cook Over Low Heat for 4 - 6 Minutes or Until Sauce Thickens
 **Set Aside Until Chicken is Finished

COURSE 4

Triple Berry Crisp

CRUMBLE	BERRY MIXTURE
In Small Bowl	In Pie Tin
Add -	1 1/2 C. Mixed Berries
1/4 C. Oats	2 T. Flour
1/4 C. Flour	2 T. White Sugar
1 T. White Sugar	Pinch Salt
2 T. + 1 t. Brown Sugar	Dash Lemon Juice
1/4 t. Cinnamon	1/2 t. Vanilla
Pinch Salt	**Mix Gently to Combine
**Mix Well	Add Crumble Mixture to Top of Berries
Add -	Bake @ 350 25-30
1/4 C. + 2 t. Melted Butter	Minutes or Until Crumble is Light Brown and Edges are Bubbling
**Mix Well & Set Aside	

STEAK TEMPERATURE GUIDE

Extra Rare (Bleu Rare)

80 - 100 Degrees

Rare

120 - 125 Degrees

Medium Rare

130 - 135 Degrees

Medium

140 - 145 Degrees

Medium Well

150 - 155 Degrees

Well Done

160 - 175 Degrees

