

Fall Recipes

Executive chef | Lauren Simon

Yellow and red beet goat cheese ‘ravioli’

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*wITH WALNUTS, WATERCRESS AND ORANGE ROSEMARY VINAIGRETTE*

DIRECTIONS

**Beet ‘Ravioli’:**

Thinly slice beets with mandoline (yellow first so they won't stain)

Place the red beet slices in a small bowl and the yellow beets in a separate small bowl. Toss both with sugar and salt until softened.

Drain off excess liquid and pat slices dry. Fill two slices with a crumble of goat cheese. Chill until ready to use.

INGREDIENTS

Beet ‘Ravioli’

1 Red beet, peeled

1 Yellow beet, peeled

Pinch of sugar

Pinch of salt

2oz Honeyed Goat Cheese

**Assembly:**

Beet and Goat Cheese 'Ravioli'

Watercress

Toasted walnuts

Orange Rosemary Vinaigrette

Place a handful of watercress in center of plate and arrange the two colors of beet ravioli. Top with walnuts and drizzle with vinaigrette

**Orange Rosemary Vinaigrette:**

In a small bowl, whisk together marmalade, mustard and vinegar. Slowly drizzle in olive oil until combined. Stir in rosemary and season with salt and pepper

Orange Rosemary Vinaigrette

2 Tablespoons orange marmalade

1 Sprig rosemary, finely chopped

2 Tablespoons red wine vinegar

1 Tablespoon Dijon Mustard

4 Tablespoons olive oil

Salt

Pepper

roasted beef tenderloin & polenta

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DIRECTIONS

**Garlic Herb Paste:**

In a food processor blend garlic, mustard and herbs and slowly drizzle in olive oil until a paste forms.

INGREDIENTS

Garlic Herb Paste

1 Head of garlic

¼ Cup Dijon mustard

Fresh Rosemary

Fresh Thyme

½ Cup olive oil

**Roasted Beef Tenderloin**

Place Beef Tenderloin on a large baking sheet and slather with garlic herb paste. Allow to sit at room temperature for about an hour. Place in a 450-degree oven for 20 minutes or until the crust begins to brown. Reduce heat to 375 and roast until internal temperature of 125 for medium rare. Let rest for AT LEAST 20 minutes. Slice and serve.

Roasted Beef Tenderloin

Beef Tenderloin

Garlic Herb Paste

Olive oil

**Creamy Parmesan and Thyme Polenta**

In a large pot, grate as much garlic as you like into the milk season liberally with salt and pepper. Gently bring milk up to a simmer. Once the milk is simmering whisk the polenta into it slooooooooowly, so it doesn’t get lumpy. Gradually add in the water, whisking continuously. Cover the pot and let it simmer on low for about 10 minutes and give it another good whisk. It may need a little more water at this point. Cover and cook another 5-10 minutes until it’s nice and soft. Whisk in the butter, cream cheese, parmesan and thyme and serve soft or let set in a baking dish until firm to slice and pan fry later.

Creamy Parmesan and Thyme Polenta

2 cups water

2 cups whole milk

Garlic

Salt & Pepper

1/3 Bag polenta or stone-ground grits

1/2 Block cream cheese or 1 small container mascarpone

1/2 Cup shredded parmesan

3 Tablespoons butter

Fresh Thyme

Massaged Kale Salad

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DIRECTIONS

Strip the stem from the kale and thinly slice the leaves. Place in large bowl and drizzle with balsamic and olive oil and season with salt and pepper. Massage the leaves until evenly coated and beginning to soften. Mix in orange zest.

INGREDIENTS

½ bunch curly kale

Balsamic reduction

Drizzle of olive oil

Fresh orange zest

Salt and pepper

Caramelized pineapple

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*Amoretti Cookie crumble and swetened crème fraiche*

DIRECTIONS

**Caramelized Pineapple:**

Slice Pineapple into rings or wedges and sprinkle evenly with brown sugar. Using a kitchen torch, carefully Brûlée the sugar until melted and hardens.

INGREDIENTS

Caramelized Pineapple

1 Pineapple, peeled and cored

Brown sugar

**Amoretti Cookie Crumble:**

In a large Ziploc bag combine all ingredients and crush with hands or with a rolling pin to create a crumbly texture.

Amoretti Cookie Crumble

1 package amoretti cookies

2 Tablespoons Butter

1 Tablespoon Brown Sugar

**Sweetened Crème Fraiche:**

In a small bowl whisk all ingredients together and chill.

Sweetened Crème Fraiche

8 oz crème fraiche

2 Tablespoons powdered sugar

1 lemon zested

**Assembly:**

Place caramelized pineapple in the center of the plate and sprinkle the crumble over the top. Dollop with the sweetened crème fraiche and garnish with fresh mint and a little more lemon zest if desired.