



**Recipes by**

**Lauren Simon, Executive Chef**

**Strawberry**

**cucumber endive boats**

Executive chef | Lauren Simon

DIRECTIONS

In a small saucepan, combine half the strawberries with the white balsamic vinegar and bring to a boil.

Reduce the heat to simmer and cook for about 10 minutes. Turn off the heat and allow the mixture to cool.

Strain the mixture and refrigerate until ready to use.

In a mixing bowl, combine, mascarpone and gorgonzola until smooth. Fold in remaining strawberries, cucumber, walnuts and parsley. Season with salt and pepper.

Fill endive leaves with 2-3 teaspoons of the cheese mixture and drizzle with the strawberry infused vinegar.

INGREDIENTS

1 Pint fresh strawberries, hulled and quartered

1/2 Cup white balsamic vinegar

1/2 Seedless cucumber, diced

2 Heads endive

4 oz crumbled gorgonzola

2 oz mascarpone cheese

1/2 Cup toasted, chopped walnuts

Fresh parsley

Salt and pepper

**Lemon and zucchini fregula**

**with fresh tomato salad**

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DIRECTIONS

In a small bowl, whisk together the Dijon mustard, honey and red wine vinegar until smooth. Season with salt and pepper.

Slowly whisk in 4 tablespoons of olive oil while whisking until emulsified.

In a large sauté pan, heat 2 tablespoons of olive oil over medium heat. Sauté the onion and garlic until soft. Add the zucchini and sauté until just beginning to soften, but still firm.

Add the Fregula and toss to combine. Turn off the heat and drizzle with the vinaigrette while still warm. Top with a few dollops of ricotta, the fresh tomatoes and basil and an extra drizzle of olive oil.

INGREDIENTS

1/2 Cup onion, chopped

1 Garlic clove, minced

1 Large zucchini, diced

Olive Oil

Salt and pepper

3 Cups cooked Fregula

2 Tablespoons red wine vinegar

1 Tablespoons Dijon mustard

4 Tablespoons olive oil

1 Tablespoon honey

Fresh Ricotta

Baby Heirloom Tomatoes

Fresh Basil

**herb crusted**

**beef tenderloin**

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DIRECTIONS

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

Liberally season with salt.

INGREDIENTS

**Garlic Herb Paste**

1 Head garlic

¼ Cup Dijon mustard

Fresh Rosemary

Fresh Thyme

½ Cup olive oil

Salt

INGREDIENTS

**Roasted Beef Tenderloin**

Beef Tenderloin

Garlic Herb Paste

Olive Oil

DIRECTIONS

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.

**Warm bacon succotash**

**and fresh herb salad**

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DIRECTIONS

Heat a large sauté pan over medium low heat and gently cook the bacon until crisp. Remove the bacon to drink on paper towel. Leave the remaining bacon drippings in the pan and use it to sauté the red onion until soft.

Add the thyme.

Add the corn, bell pepper and lima beans and cook until tender, about 5 minutes.

Season to taste with salt and pepper.

Finish with a splash of red wine vinegar and a drizzle of honey.

INGREDIENTS

4 Slices of thick cut, center cut bacon

2 Ears of fresh corn, cut from the cob

1 Cup frozen lima beans, defrosted

1/2 Red bell pepper, diced

1/2 Cup red onion, diced

1-2 Teaspoons Fresh Thyme

Salt and pepper

Red wine vinegar

Honey

**fresh berry ice cream**

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DIRECTIONS

In a large bowl, whisk the cream until frothy.

Add I condensed milk and salt and whip until soft peaks form.

Fold in fresh berries and transfer to a sealable container and freeze until solid, at least 3 hours.

INGREDIENTS

2 Cups heavy cream

1 Can sweetened condensed milk (14 oz)

Pinch of salt

1 Cup mixed berries of choice.

**Tropical white**

**chocolate bark**

Executive chef | lauren simon

INGREDIENTS

1/2 Pound white chocolate

1 Cup toppings such as dried kiwi, papaya, mango, coconut or pineapple

DIRECTIONS

Gently melt chocolate in a double boiler or in the microwave.

Pour into a parchment lined cookie sheet and spread evenly to 1/4-inch thickness.

Top with mix of toppings quickly before the chocolate sets.

Allow the bark to set at room temperature overnight or refrigerate for an hour.

Break into pieces before serving.