

Recipe

Citrus and Tarragon Marinated Tomato Plum Stack

FineMark's Executive Chef, Lauren Peterson

Marinated Plums

Ingredients

- 2 firm plums
- 2 Tablespoons sugar
- 1 tablespoons salt
- ¼ cup white balsamic vinegar

Directions

Thinly slice plums and place in bowl. Sprinkle with sugar and salt. Toss until dissolved and juicy. Just barely cover the plums with vinegar and allow to marinate at room temperature for at least 20-30 minutes.

Citrus Tarragon Vinaigrette

Ingredients

- 2 tablespoons orange marmalade
- 1 tablespoon dijon mustard
- 2 tablespoons apple cider vinegar
- ¼ cup olive oil
- Salt and pepper
- Fresh tarragon
- Lemon zest

Directions

Whisk together marmalade, mustard and vinegar in a wide mouthed bowl. Slowly whisk in olive oil. Season with salt and pepper to taste. Stir in chopped tarragon.

Final Assembly

Ingredients

- Beefsteak tomato
- Yellow heirloom tomato
- Marinated plums
- Arugula
- Goat cheese
- Sliced almonds
- Citrus tarragon vinaigrette

Directions

Slice tomatoes and layer with plums and arugula. Top with crumbled goat cheese and sliced almonds. Drizzle with vinaigrette.

Recipe

Creamy Lemon and Herb Gnocchi

FineMark's Executive Chef, Lauren Peterson

White Wine Cream Sauce

Ingredients

- 1 shallot
- ½ cup white wine
- ¼ heavy cream
- Lemon zest
- Salt and pepper
- Fresh basil
- Fresh chives

Directions

In a large sauté pan, heat about a tablespoon of olive oil over medium heat. Sauté minced shallot until soft. Add white wine and reduce by half. Reduce heat to low and slowly stir in cream. Add lemon zest and herbs. Season with salt and pepper. Serve immediately.

Final Assembly

Ingredients

- Boiled gnocchi
- Blanched chopped asparagus
- Sliced cherry tomatoes
- White wine cream sauce
- Parmesan cheese
- Fresh chopped basil and chives

Directions

Gently fold gnocchi, asparagus and tomatoes into cream sauce. Sprinkle with cheese and herbs.

Recipe

Roasted Beef Tenderloin and Polenta

FineMark's Executive Chef, Lauren Peterson

Garlic Herb Paste

Ingredients

- 1 head garlic
- Fresh thyme
- ¼ cup dijon mustard
- ½ cup olive oil
- Fresh rosemary

Directions

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

Roasted Beef Tenderloin

Ingredients

- 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.

Creamy Parmesan and Thyme Polenta

Ingredients

- 2 cups water
- 2 cups whole milk
- Garlic
- Salt and 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

Directions

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 **slowly** 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.

Massaged Kale Salad

Ingredients

- ½ bunch curly kale
- Fresh orange zest
- Balsamic reduction
- Salt and pepper
- Drizzle of olive oil

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.

Recipe

Deconstructed S'mores

FineMark's Executive Chef, Lauren Peterson

Almond Graham Cracker Crumble

Ingredients

- ½ sleeve graham crackers and cooled
- 1 cup almond meal
- ½ stick butter, melted
- 2-3 tablespoons sugar
- Pinch salt

Directions

Place graham crackers in a ziplock bag and crush into fine crumbs. Add in almond meal and salt, then toss. Pour into bowl and stir in butter and sugar until crumbly.

Whiskey Chocolate Mousse

Ingredients

- ½ cup heavy cream powder
- 1 oz whiskey
- ¼ cup powdered sugar
- 1 tablespoon cocoa
- 2 tablespoons chocolate syrup

Directions

In a large bowl, whisk heavy cream until very soft peaks begin to form. Add whiskey, powdered sugar and cocoa powder and keeps whisking until firm peaks form. Fold in chocolate syrup

Final Assembly

Ingredients

- Marshmallow
- Almond graham cracker crumble
- Whiskey chocolate mousse
- Melted chocolate

Directions

Toast marshmallow with torch or over gas flame. Layer marshmallow with crumble and mousse and drizzle with chocolate.