

CHAPTER

1

IN THIS CHAPTER

Filet Mignon with Quail Eggs, Sunflower Greens & Cracked Pepper Hollandaise Sauce
Creole Eggs Benedict with Tasso Ham, Jalapeño Sweet Potato Hash & Caviar Hollandaise
Salmon Scrambled Eggs over Potato Cakes with Tomato & Cucumber Concassé
Eggs Florentine with Parmesan Roasted New Potatoes & Asparagus Sauce
Tarragon Egg Soufflé with Fried Oysters & Crème Fraîche
Southwest Egg White Omelet with Spanish Olive & White Corn Salsa
Serrano Ham, Broccoli & Cheese Frittata with Pico De Gallo
Huevos Rancheros with Poblano Hominy Griddle Cakes
Chorizo Eggs over Scallion Potato Cakes with Manchégo-Stuffed Piquillos & Adobe Molé
Gooseberry Mascarpone & Cream Cheese Blintzes
Pumpkin Pancakes with Butter Pecan Syrup
Banana Chocolate Chip Waffles with Maple Syrup & Coconut Crème Fraîche
Lemon & Honey Ricotta-Stuffed French Toast with Huckleberry Syrup

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IN THIS CHAPTER

Tropical Banana Nut Bread

White Chocolate Raspberry Muffins

Cranberry Orange Bagels

Boysenberry Scones with Lemon Verbena Icing

Blueberry Wheat Beignets

Dark Chocolate, Cherry & Almond Biscotti

Candied Pecan & Cane Sugar Cornbread

B R E A D S

IN THIS CHAPTER

Brie & Smoked Salmon Quesadillas with Mango Chutney & Cilantro Cream
Fried Alligator Medallions over Cajun Stewed Red Beans & Rice
White Cheddar Crawfish Macaroni & Cheese
Eggplant-Stuffed Soft-Shell Crabs with Scallion Tartar Sauce & Red Hot Remoulade Sauce
Goat Cheese & Chorizo-Stuffed Chile Rellenos with Roasted Yellow Pepper Sauce
Roasted Duck Tacos with Mango Salsa & Pepper Jack Con Queso
Meatball Calzone with Garlic Tomato Sauce & Parmesan Crust
Thai Shrimp Pizza with Grilled Ramps & Spicy Peanut Sauce
Barbecue Chicken Pizza with Smoked Gouda & Masa Crust
Cajun Andouille Burger with Firecracker Shoestring Potatoes
Angus Inferno Burger with Avocado, Tabasco-Dusted Onions & Parsnip Chips
Turkey & Fontina Club Sandwich with Honey Mustard & Parmesan Pomme Frits
Ciabatta Deli Sandwich with Curry & Linguica Potato Salad
Grilled Albacore Tuna Melt with Lobster Mushrooms & Roasted Garlic Mayonnaise
Fried Catfish Po' Boy Sandwich with Hot Pepper Mayonnaise & Sweet Potato Fries
Spiced Shrimp Wrap with Spanish Rice & Ancho Chili Crème
Grilled Truffle & Smoked Gruyère Sandwich with Roasted Tomato Couf's
Grilled Portabella Mushroom Panini Sandwich with Romano Cheese Focaccia

IN THIS CHAPTER

Summer Fruit & Berry Bellini

Sweetheart Mimosa

Ginger Jalapeño Sidecar

Long Beach Iced Tea

Blazing Mary with Ancho Chili Salt

Blue Agavé Margarita

Mardi Gras Trifecta Margarita

Spiked Apricot Thai Tea

Island Sunset

Mango Banana Colada with Fried Banana Chips

Five Alarm Mai Tai

Petrified Passion Cocktail

Grasshopper Martini

Sour Melon Martini

Vanilla Lattini

Crimson Cream Cocktail

Double Chocolate Stout Float

White Mocha Russian

Drunken Snowman

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Spring Greens with Hazelnut-Crusted Goat Cheese & Sherry Dijon Vinaigrette
Arugula Salad with Mussels, Garlic Deviled Eggs & Aged Balsamic Syrup
Grilled Sirloin Salad with Roasted Peppers & Avocado Dressing
Coriander Lime Shrimp Salad with Mandarin Oranges & Apple Mustard Dressing
Creole Blue Crab Salad & Fried Green Tomato Napoleon
Bay Scallop Ceviché with Avocado & Hearts of Palm
Southwest Chicken Salad with Chipotle Ranch Dressing & Fried Tortilla Strips
Thai Basil, Roasted Duck & Cellophane Noodle Salad with Spicy Peanuts
Spinach Salad with Roasted Fennel & Warm Red Wine Vinaigrette
Prosciutto & Olive Salad-Stuffed Beefsteak Tomatoes with Champagne Vinaigrette
Honey-Nut Chicken Salad with Mango Stilton & Honey Mustard Dressing
*Balsamic Tomato & Artichoke Salad over Polenta Cakes with White Bean Purée
& Herbed Bocconicini*
*Frisée Salad with Gorgonzola, Cabernet-Smoked Pears, Candied Walnuts & Passion
Fruit Gastrique*

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IN THIS CHAPTER

French Onion Soup with Smoked Gruyère Croutons
Lobster & Corn Bisque with Cognac Tamalé Cream
Butternut Squash Soup with Linguiça & Asiago Cheese Biscuits
Ham & Split Pea Soup
New Orleans Clam & Shrimp Chowder
Turkey & Black Bean Chili with Guacamole & Jalapeño Cornbread
Baked Potato Soup with Fried Potato Skins
Rabbit, Quail & Okra Gumbo
Kale & Andouille Soup
Brazilian Shrimp Stew with Wild Rice
Lamb & Potato Stew with Irish Soda Bread
Caprésé Roasted Tomato Soup with Mozzarella & Basil Pesto Crostini

SOUPS

CHAPTER

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IN THIS CHAPTER

Camembert En Croute with Rosemary & Red Currant Preserves
Apricot-Studded Stilton with Poppy Seed Crackers & Fennel Tops
Lavender & Pine Nut-Crusted Orange Honeyed Goat Cheese Balls
Point Reyes Blue Cheese with Caramelized Apples & Pecans
Manchégo & Marcona Almonds with Braised Swiss Chard & Chili Oil

CHEESES

IN THIS CHAPTER

Duck & Blue Cheese Galette with Vidalia Onion Marmalade

New Potato Canapé with Chauriçe, Sweet Corn Mousse & Garlic Crème Fraîche

Beet & Jicama Tower with Lemon Tarragon Ricotta

Crab, Avocado & Roma Tomato Stack with Tabasco Oil

Venison & Gruyère-Stuffed Mushrooms with Black Pepper Zinfandel Reduction Sauce

Coconut-Crusted Popcorn Shrimp with Sweet Corn Succotash & Papaya Relish

Roasted Pumpkin with Curried Pork & Mint Yogurt Sauce

Ahi Tuna Tartare with Wasabi Roe & Soy-Dressed Microgreens

Prosciutto-Wrapped Citrus-Smoked Scallops with Melon Carpaccio & Serrano Lime Syrup

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IN THIS CHAPTER

Spinach & Artichoke Dip with Sourdough Croutons
Spice-Boiled Crawfish with Dirty Rice & Sauce Piquant
Artichoke, Mushroom, Pepper & Eggplant Napoleon with Parmesan Fricos
Seared Diver Scallops with Ginger Orange Sauce & Soy Reduction
Tempura Tiger Shrimp & Vegetables with Sesame Lemongrass Dipping Sauce
Rock Shrimp & Cabbage Spring Rolls with Sweet & Sour Sauce
Cream Cheese Won Tons with Chili Oil, Ginger Soy Vinaigrette & Grapefruit Gastrique
Stuffed Bell Peppers with Tomato Rice Dressing
Roasted Pepper Risotto with Manchégo & Chauriçe
Sweet Potato Ravioli with Sage Brown Butter Sauce
Crab, Brie & Wood Ear Mushroom Pizza with Garlic Truffle Crust
Mushroom Confit Lasagna with Walnut Ricotta & Vodka Sauce
Shredded Pork Navajo Cakes with Molé Sauce & Fire-Roasted Corn Salsa
Santa Fe Sweet Corn Crab Cakes with Brandy Chive Remouláde & Roasted Tomato Coullis
Blackened Chicken Empanadas with White Corn & Black Bean Mâque Choux

APPETIZERS

IN THIS CHAPTER

Sausage & Fontina Vol Au Vents with Beaujolais Porcini Reduction

Champagne Salmon Almandine with Citrus Buerre Blanc & Steamed Vegetables

Orange Roughy En Papillôte with Citron Peppercorn Sauce

Cherry-Glazed Duck with Cranberry Pecan Bread Pudding & Rosemary Roasted Fingerling Potatoes

Maytag Blue Filet with Caramelized Onions, Potato Mushroom Napoleon & Petite Syrah Reduction

Bacon-Wrapped Prawns with Wild Rice & Andouille Biscuits

Creole Chicken Cordon Bleu with Tasso Cream Sauce & Pecan Rice Pilaf

Rabbit Boudin-Stuffed Quail with Tasso & Mirliton Pepper Sauce

Fried Catfish over White Bean Jambalaya

Remoulâde-Crusted Snapper Smothered with Crawfish Gravy

Jambalaya Fettuccine with Creole Cream Sauce

Baked Lobster with Oyster & Bay Scallop Dressing

Linguine with Clams & White Wine Tomato Sauce

Shrimp & Artichoke Farfalle with Sun-Dried Tomato Alfredo Sauce

Mozzarella-Stuffed Chicken Breasts over Spaghetti with Puttanesca Sauce

Eggplant & Mushroom Tortellini with Pancetta, Swiss Chard & Dijon Mascarpone Sauce

Spinach & Feta Cheese Ravioli with Porcini Mushroom & Kalamata Olive Cream Sauce

Four Cheese Lasagna with Sausage, Spinach & Mushrooms

Potato Gnocchi with Spinach, Exotic Mushrooms, Walnut Gorgonzola Cream Sauce & Truffle Oil

Veal Scaloppini with Black Truffle Risotto

Pear & Goat Cheese-Stuffed Chicken Thighs with Spring Vegetable Risotto

Macadamia-Crusted Sea Bass with Ham & Pineapple Island Rice

Jerk-Marinated Yellow Fin Tuna with Rum-Glazed Sweet Potatoes & Mango Habañero Sauce

Hoisin Pulled Pork with Fried Plantains & Scotch Bonnet Coulis

Jamaican Jerk Oxtails with Stewed Collard Greens & Coconut Rice Pudding

Brazilian Steaks with Black Beans, Rice & Fried Bananas

Tandoori Chicken Skewers with Roasted Eggplant Couscous

Chili-Glazed Slipper Lobster Tails with Fermented Black Bean Potato Cakes

Tuna Au Poivre De Mélange with Sweet Hot Mustard & Fennel Slaw

Korean Grilled Spare Ribs & Scallions with Orange Rice

*Hoisin-Glazed Pork Tenderloin
with Garlic Mashed Potatoes,
Apple Risotto & Sweet Onion
Bordelaise Sauce*

*Mu Shu Pork with Brown Rice,
Toasted Macadamia Nuts &
Blue Corn Crêpes*

*Turkey & Pumpkin Tamales
with Cranberry Jalapeño
Compote & Maple Butter*

*Southwestern Pork Wellington
with Chipotle Gravy, Cheddar
Mashed Potatoes, Avocado
Relish & Cilantro Crème*

*Tortilla-Crusted Chicken with
Avocado Relish & Sweet Corn
Pudding*

*Shellfish-Stuffed Salmon
Steaks with Truffle Roasted
White Asparagus*

*Maple-Glazed Pork Chops with
Mashed Yams, Candied Pecan
Butter & Chicory Red Eye Gravy*

*Santa Fe Steaks with Honey
Margarita Shrimp & Brabant
Potatoes*

*Southwest-Spiced Halibut with
Roasted Pepper & Sweet Corn
Salsa, Serrano Buerre Blanc &
Mashed Parsnips*

*Southwest Lamb Chops with
Caramelized Onions & Bourbon
Sweet Potato Mash*

*Cornbread-Stuffed Pork
Roulades with Chanterelle &
White Bean Ragout & Brandy
Baked Apples*

*Bacon-Wrapped Crab &
Shiitake-Stuffed Filet Mignon
with Scallops in Purple Potato
Nets & Champagne Béarnaise
Sauce*

IN THIS CHAPTER

Chocolate Eruption Cake with Dark Chocolate Truffles & Vanilla Vodka Whipped Cream
Triple Chocolate Decadence Cheesecake
Chocolate Pumpkin Cheesecake with Peanut Butter Pralines
Black Forest Cake with White Chocolate Sauce & Cherry Whipped Cream
Maple Walnut Torte with Cinnamon Cream Cheese Frosting
Tropical Upside-Down Cake with Toasted Coconut & Malibu Rum Sauce
Mixed Berry Shortcake with Late Harvest Chardonnay Lemon Curd
Orange Shortcakes with Pistachio Mascarpone & Blood Orange Sherbet
Marsala-Glazed Pear & Apple Vanilla Pudding Tarts
Grand Marnier Crêpes with Strawberry Mint Compote
Candied Sweet Potato Pies with Pecan Pralines & Marshmallow Cream
Hazelnut Bômbe with Peppermint & Mocha Almond Ice Creams & Chocolate Ganache
Mango Banana Parfait with Toasted Macadamia Nuts & Coconut Chantilly Cream
Gingerbread Pudding with Golden Cinnamon Crème Anglaise Sauce
Amaretto Crème Caramel with Burnt Sugar Hazelnut Brittle
Dulcé De Leché Gelato in Baked Cinnamon Crisp Cups with Milk Chocolate Sauce
Kona Island Crème Brûlée with Chocolate-Covered Espresso Beans
Bananas Foster Crème Brûlée with Flambéed Bananas & Pecans

IN THIS CHAPTER

Sugar Tuille Cookies with Lemon Sorbet & Raspberry Coulis
Espresso Mousse Éclairs with White Chocolate Whipped Cream
Citrus Profiteroles with Meyer Lemon Icing
Petite Coconut Cakes with Caramelized Bosc Pears
Kahlúa Cheesecake Bites with Milk Chocolate Sauce

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