

Cocktails

The Lady Sybil

Ingredients

- 1 oz gin
- 3/4 oz St. Germain elderflower liqueur*
- brut champagne, chilled

Preparation

1. Combine the gin and St. Germain over ice in a shaker.
2. Shake and strain into a champagne glass.
3. Top with champagne.

*If you cannot find or afford (it usually \$39 a bottle) St. Germain, Ikea sells an elderflower concentrate, it's not alcoholic, but it will give you the flavor you are looking for in this drink.

Lady Mary

Ingredients

- 1.5 oz Lillet Blanc*
- .75 oz fresh-squeezed lemon juice
- 4-5 basil leaves
- brut champagne, chilled

Preparation

1. Add the basil and lemon juice to your shaker and muddle.
2. Add Lillet and ice and then shake and strain into a glass.
3. Top with champagne.

* Lillet Blanc (*found it at BevMo*) is a French aperitif wine. It is a blend of Bordeaux region wines and citrus liqueurs. It is strong stuff. I only use it in mixed drinks but I do not have a sweet pallet so that may just be me.

Lady Edith

Ingredients

- 1 1/2 ounce Lingonberry Juice*
- 1/2 ounce Gin*
- Brut champagne, chilled*

Preparation

1. Add the juice and Gin to a glass.
2. Top with champagne.
3. Stir and serve.

*Original recipe called for fresh ruby red grapefruit juice, which was out of season. Sloe Gin, which was impossible to find in any BevMo or liquor store I went to. And Sweet roseé champagne, I have mentioned I don't have a sweet pallet so I chose to stick with the Brut I was using in the other two drinks.

Hors d'oeuvres

Bacon-Wrapped Apricots With Sage

Ingredients

- 24 small fresh sage leaves
- 24 large dried apricots
- 8 slices bacon, cut crosswise into thirds
- Pure maple syrup
- toothpicks, for serving

Preparation

1. Heat oven to 375° F.
2. Place a sage leaf on each apricot, wrap with a piece of bacon, and place seam-side down on a baking sheet, lined with parchment paper.
3. Bake until the bacon is beginning to crisp, 6 to 8 minutes per side.
4. Remove from oven and brush with the maple syrup.
5. Serve with toothpicks.

Sun-Dried Tomato Tapenade

Ingredients

- 1/2 cup sun-dried tomatoes, dry, not packed in oil, sliced (I used a combo of regular & smoked)
- 1 tbsp. good olive oil or Grapeseed oil
- 1 pkg. [Trader Joe's Marinated Olive Duo with Lemon and Herbs](#) (you will need to pit these)
- 1/4 tsp. dried oregano (not ground powder)
- 1/2 tsp. lemon zest
- 1 tbsp. lemon juice
- 2 cloves garlic, crushed (*I like to use Dorot crushed garlic cubes. 1 cube=1 clove*)
- Kosher salt and freshly ground black pepper, to taste

Preparation

1. Place tomatoes in a bowl and cover with 1 cup boiling water. Soak until soft, about 15 minutes; drain,
2. Add them to the bowl of food processor with oil, olives, oregano, zest, juice, garlic, salt and pepper and puree until smooth.
3. Set aside in fridge to let flavors blend, at least 1 hour.

Serve this with a baguette, sliced, brushed on both sides with grape seed oil and toasted in the oven on the top rack. About 10 to 15 minutes or toast in your broiler.

First Course

Leek Soup

Ingredients

- 8 medium leeks (3 pound), trimmed, leaving white and pale green parts only, and chopped (retain the dark green parts for flavoring the stock)
- 1 medium onion, chopped
- 1 large carrot (white or yellow if you can find them), chopped
- 1 medium Parsnip (*optional, but I love them*)
- 2 celery ribs, chopped
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Olive Oil or Grape seed oil
- 1 russet potato, peeled and chopped
- 1/2 cup dry white wine
- 3 cups chicken stock or reduced-sodium chicken broth (you can also use veggie broth)
- 3 cups water
- 1 large bay leaf
- 2-3 sprigs thyme or 2-3 tsp dried thyme
- 2 cloves Garlic, minced or crushed (*I used 3 Dorot crushed garlic cubes, I like garlic*)
- 1 1/2 cups fresh flat-leaf parsley leaves, rough chop

Preparation

1. Bring leek greens, broth and water to a boil in a large saucepan over high heat. Reduce heat to low, cover and simmer for 20 min.
2. Pour the broth thru a strainer into a med. bowl, pressing on the greens to extract as much liquid as possible, and set aside.
3. Cook leeks, onion, carrot, celery, salt, and pepper in oil in a 5- to 6-quart heavy pot over moderate heat, stirring occasionally, until softened, about 8 minutes.
4. Peel potato and cut into 1/2-inch cubes, then add to onion mixture along with wine, stock, water, garlic, and bay leaf.
5. Bring to a boil, and then reduce heat and simmer, partially covered, until vegetables are tender, about 15 minutes.
6. Stir in parsley and simmer soup, uncovered, 5 minutes. Discard bay leaf and keep soup at a bare simmer for another 10 minutes. Then turn off heat and let cool.
7. When the soup has cooled, use an immersion blender to process the soup until completely smooth. You can also do this in a regular blender in batches. Reheat if necessary, and then season with salt and pepper to taste.

This soup is best when made 1 to 3 days ahead (it allows flavors to develop). Chill soup, uncovered, until completely cooled and then cover to store in fridge. Reheat; thinning with water or broth if necessary, I always prefer to use unsalted broth to thin my soups.

Second Course

White Fish en Papillote (white fish wrapped in paper)

Ingredients

- 1 zucchini, julienned
- 1 large carrot, julienned
- 1 clove garlic, minced (*I used Dorot crushed garlic cube*)
- 1 tablespoon extra-virgin olive oil or grape seed oil
- 4 fillets of white fish (*I used Talapia*)
- 1 lemon, thinly sliced, seeds removed
- 8 sprigs fresh thyme
- 1/4 cup White wine (*I use Sauvignon Blanc, I like dry wine*)
- Kosher salt and freshly ground black pepper
- 1/4 cup [Brianna's French vinaigrette](#)
- 1/3 cup Low Sodium Chicken Broth

Preparation

1. Preheat oven to 375 degrees F.
2. Cut 4 heart shaped pieces of parchment paper*. The size should be large enough for your fillet & veggies to fit in when the paper is folded in half, and make allowances for when you have to fold the edges over to seal it. (*I started out with 4 12x12 pieces of parchment paper, folded each in half and cut away only the bits needed to create a half heart so both sides would match.*)
3. I like to marinate my fish for at least an hour. I combine the French Vinaigrette, chicken broth and white wine with the fillets in a bag and set aside in the fridge.**
4. In a bowl, mix together the onion, zucchini, carrot and garlic. Add the oil, season with salt and pepper, to taste, and toss to combine. Let sit for 15 minutes.
5. Arrange the vegetables on the parchment paper, dividing evenly.
6. Remove the fish from the marinade, discarding the bag. Place each fillet on top of the veggies and season each with salt and pepper to taste.
7. Top the fillet with 2 lemon slices, 2 sprigs thyme and 1 tablespoon white wine (*or a touch more if you like, I eyeball this really*).
8. Fold the parchment paper around the edges tightly to create a half moon shape. Make sure you press as you crimp and fold to seal the packets well, otherwise the steam will escape.
9. Arrange the packets on a baking sheet. Bake until the fish is cooked through, about 12 minutes, depending on the thickness of the fish.
10. To serve, cut open the packets and serve directly in the parchment on a plate or remove the fish to the plate using a spatula, being sure you don't leave the juices behind.

* You can also use foil in place of paper, but I don't think it's as pretty a presentation.

** The use of chicken broth is something I learned from one of my favorite restaurants. . It helps build a base for the fish to create a flavorful broth when it cooks. It also helps remove any "fishiness" from prepackaged fish. Yes, I used frozen fish, sue me.

Entrée

Roasted Duck (6 Breasts)

Ingredients

- ½ cup Fresh Rosemary, chopped
- ½ cup Fresh Thyme, chopped
- 6 cloves Garlic, minced
- 4 Shallots, minced
- ½ cup Brandy
- 1 cup chicken broth

Preparation

1. Score the fat side of the duck breast, creating a cross hatch design.
2. Rub the breast with the rosemary, thyme, garlic and shallot.
3. Wrap up in a bag and let set in the fridge overnight.
4. Warm the oven to 275 degrees
5. Sear the duck breast in a hot pan with grape seed oil, cast iron is best, about 7 to 10 minutes depending on the thickness of the breast. Flip the breast and sear the other side for 5 to 7 minutes then set aside in a baking dish.
6. When all the breasts are seared off and in the baking dish, add a little chicken broth, cover with foil and put in the oven to finish cooking for 30-45 minutes, depending on your preference for rare, medium, well. Duck is best served rare but I prefer medium personally.
7. Remove from oven to a clean cutting board to rest and tent with foil.
8. Slice when ready to serve.

Brandied Apricot Sauce

Ingredients

- 1 tablespoon olive oil (or butter)
- 2 tablespoons shallots, minced
- 1/3 cup brandy
- 1 cup orange juice
- 2/3 cup apricot preserves
- 1 cup beef or chicken stock
- 1 tablespoon balsamic vinegar (preferably white balsamic)
- 1 tablespoon fresh thyme, chopped
- Pinch of salt
- Pepper to taste

Preparation

1. In a small saucepan on medium-high heat, add the butter and heat until melted and sizzling. Add the shallot and cook until tender and slightly colored.
2. Taking the pan away from the heat, add the brandy, orange juice, apricot preserves, stock and vinegar.
3. Return to the heat and let the sauce reduce on medium low heat for several minutes. Add the thyme and continue to reduce until the sauce coats the back of a spoon. Season the sauce to taste with salt and pepper.
4. Keep warm until needed. If the sauce thickens too much, just add a small amount of water or stock to loosen it up again.

Parsnip Puree

Ingredients

- 10 medium parsnips, peeled and chopped into 1/2-inch-thick slices
- 1/2 cup chicken stock or low-sodium chicken broth
- 2 cloves of garlic, minced
- 1 tablespoon fine sea salt
- 2 teaspoons freshly ground black pepper
- ½ cup fresh chopped parsley (*optional but I love it*)

Preparation

1. In large pot combine parsnips with enough cold water to cover. Place over moderately high heat, cover, and bring to a boil. Continue boiling until tender, about 30 to 45 minutes. Drain.
2. Puree* parsnips, garlic and chicken stock until smooth. Working in batches if needed.
3. Transfer to large bowl, stir in parsley, salt and pepper, serve immediately.

*I used a hand potato masher to start then used my immersion blender to make it a smooth puree.

Dessert

Apple Galette

Ingredients

- 1 premade pie crust (you can also make your own, but I was busy enough)
- 1 1/2 pounds Granny Smith apples, cored, cut into 1/8-inch-thick slices (*if you have a mandolin this is so much easier, I don't I did it by hand*)
- 4 tablespoons sugar
- 1 lemon, juiced.
- A bowl of water
- 1/4 cup apricot preserves, add hot water to thin slightly so as to be brush able
- 1/4 cup dried cranberries, rehydrated in orange juice or Muscat wine

Preparation

1. Preheat oven to 450°F.
2. Added lemon juice to water in the bowl.
3. Slice the apples thinly, and add them to the bowl of lemon water to keep them from browning.
4. On a piece of parchment paper roll out the pre-made crust.
5. Arrange apple slices in concentric circle, overlapping slightly. Be sure to leave enough of an edge to fold the crust over slight to bake. Depending on how large your apples were, sometimes you can do more than one circle.
6. Add the rehydrated cranberries to the center of the apple circle.
7. Fold up the edges of the crust, pinching slight to help the folds stay in place.
8. Brush crust and apples with thinned preserves and Sprinkle with sugar.
9. Bake galette 20 minutes. Reduce oven temperature to 375°F and continue baking until crust is golden, about 30 minutes longer. Remove from oven.
10. Slide long thin knife between parchment and galette to loosen. Let stand at least 10 minutes.
11. Cut into wedges and serve warm or at room temperature.

With the Menu items chosen I got to work on sourcing the necessary ingredients.