



SIGNATURE ROLLED OMELET WITH LAURA CHENEL GOAT CHEESE, MICRO GREENS

8 Eggs

2 Cups Heavy Cream

1 Tbsp Salt

½ Tsp Pepper

4 Tbsp Laura Chenel Goat Cheese

1 Cup Micro Greens

3 tbsp Round Pond Spanish Olive Oil

Directions:

1. Place the eggs, cream, salt and pepper in a mixing bowl and whisk until fully combined. You can also use a stick blender for this process.
2. Spray an 18"x13" half sheet tray with non-stick spray and then place a piece of parchment paper on the tray, pressing it into the corners. Then spray the top of the parchment paper, making sure the you cover the entire thing with spray.
3. Pour the egg mixture into the pan and then crumble the goat cheese on top.
4. Place the sheet tray into a 375 degree oven and bake for 8-10 minutes or until the egg mixture has just set up.
5. When done pull the tray out of the oven and slide it off the sheet tray onto a cutting board.
6. Let it rest for a few minutes and then begin to roll the omelet like a jelly roll using the parchment paper and a means of rolling the eggs.
7. Cut the roll into 6 equal portions and garnish with micro greens and Spanish olive oil.



SMOKED SALMON & AVOCADO TOAST AND TROUT ROE ON GRILLED LEVAIN BREAD

1 Loaf Levain Bread	3/4 Cup Sangiovese Blend Red Wine Vinegar
(2) 4 Ounce Pkg Sliced, Smoked Salmon	1/4 Cup Water
2 Each Avocado	2 Tbsp Sugar
4 Tbsp Meyer Lemon Oil	1 Tbsp Salt
1 Tsp Salt	1 Cup Baby Arugula
2 Each Radish, Sliced thin	1 Small Jar Trout or Salmon Caviar
1/2 Each White Onion, Julienned	

Directions:

1. Begin by making the pickled onions. Place the red wine vinegar, water, sugar and salt into a small pot and bring to a simmer.
2. When at a simmer, remove from the heat and pour over the julienned onions. Let cool completely.
3. To make the avocado spread, simply cut your avocado in half and remove the pit. Scoop the meat out of the skin and place in a mixing bowl.
4. Add the Meyer lemon oil and a pinch of salt and mash with a fork until only small chunks remain.
5. Check the seasoning and adjust if needed.
6. Set aside and start grilling your bread. Using a grill or a grill pan, get either of them hot.
7. Slice your bread into slices that are about 1/2" to 3/4 "thick. Drizzle with olive oil and season with salt.

8. Place the bread onto the grill and toast until it is lightly charred and crispy. Flip the bread over and do the same to the other side. When both sides are nice and charred remove from the heat and start assembling the toast.
9. Place a large spoonful of mashed avocado on the bread and spread it evenly over the top.
10. Next top the avocado with about 2 ounces of smoked salmon.
11. Then place the pickled onion and radish on top of the salmon.
12. Add a couple small spoonful of trout or salmon caviar on top.
13. Finish with a few leaves of baby arugula and a drizzle of Meyer lemon oil.



STEAK & POTATO HASH WITH GARDEN HERB CHIMICHURRI

2 each 10 oz. NY Strip Steaks (or your favorite steak)

½ Each Red Bell Pepper, Diced

½ Each Yellow Bell Pepper, Diced

½ Each Yellow Onion, Sliced

1 Pound Fingerling Potatoes, Blanched and Sliced

2 Each Garlic Cloves, Minced

1 Tbsp Thyme, Chopped

3 Tbsp Parsley, Chopped

½ Tsp Smoked Paprika

3 Tbsp Butter

1 Bunch Tarragon

1 Bunch Parsley

3 Each Garlic Cloves

¼ Cup Cab-Merlot Red Wine Vinegar

¾ Cup Italian Olive Oil

1 Tsp Salt

Directions:

1. Start by making your chimichurri sauce. Place the tarragon, parsley, garlic, salt and vinegar in a blender and puree.
2. While pureeing, add the oil until all incorporated. Puree for a few seconds more and then pour it into a bowl and reserve for later.
3. Next, place the fingerling potatoes into a pot of salted, boiling water and cook for about 10-15 minutes or until they are fork tender.
4. Strain the water out of the potatoes and let them cool. Once cool, cut the potatoes into coins and set aside.
5. Season your steak and place on a grill or sear in a sauté pan until your desired temperature.
6. While the steak is cooking, get a sauté pan hot. Add about a tablespoon of oil and then add potatoes.
7. Sear the potatoes until they start to form a crust on the side that's on the cooking surface. Then add the peppers, onions and garlic.

8. Toss all those items around in the pan and then add the butter.
9. Continue to cook until the peppers and onions have softened. Season with salt, pepper and paprika.
10. Then add the thyme and parsley.
11. Give it a toss and turn off your heat. Pull your steak off the grill or out of your sauté pan and let it rest for a few minutes.
12. Once rested, slice the steak and start plating. Place a few spoonful of hash down on a plate and then a few slices of steak on top.
13. Finish by spooning some of the chimichurri on top and enjoy.