



DINNER MENU

Starter

Dungeness Crab Cakes
with Mustard Mayonnaise

Wines

Angeline Russian River Sauvignon Blanc \$
Bevan Cellars Unfiltered Sonoma Sauvignon Blanc \$\$

Entrée

Chicken Cordon Bleu with Roquefort
and Smoked Salmon
Bourbon-Glazed Acorn Squash Rings with Petits Pois

Louis Chavy Bourgogne Pinot Noir \$
Domaine Vougeraie Nuit St. Georges Les Damodes \$\$\$

Dessert

Lovers' Baked Alaska

Villa Lanata Moscato d'Asti \$

CRAB CAKES WITH MUSTARD MAYONNAISE

2 cups	crab meat, fresh or canned, preferably Dungeness
1/3 cup	red bell pepper, finely diced
1/4 cup	red onion (or green onion), finely chopped
2 TBSP.	mayonnaise
3/4 cup	Panko bread crumbs (or Italian bread crumbs if Panko is not available)
2 TBSP.	Dijon mustard
15 drops	Tabasco
2	eggs, beaten slightly

Angeline Russian River Sauvignon Blanc (\$) is crisp, with citrus and flowers, with a touch of honeydew.
Bevan Cellars Unfiltered Sonoma Sauvignon Blanc (\$\$) is a unique unfiltered SB that is an astounding mélange of flavor and texture. Truly remarkable.

If using fresh crab, remove leg clusters from body part of shell and dispose of body shell, or save it for making bisque (see p. 68). Place leg clusters in a large pot of boiling water and boil (or steam) until red in color, about 8 minutes. Remove from water and place in a colander in the sink. Pour ice cubes over the crab to cool quickly. Once the crab is cool, remove meat from shells, or refrigerate until later.

If using canned crab, use only chunk crab (try to avoid snow crab or other small-pieced varieties, as the texture and flavor of the higher-grade crab makes for a nicer cake). Drain and squeeze as much liquid out of the meat as possible.

In a medium-size bowl, mix all ingredients together until well blended. The mixture should be the consistency of ground beef. If it is too wet, add a few bread crumbs, or if it is too dry, add a little more mayonnaise.

Form mixture into 10 patties, using about 1/4 cup per patty, pushing it firmly together to help it stick together.

Sauté the patties over medium heat in a small amount of oil, turning to brown both sides. Place on paper towel to remove excess oil. Serve immediately.

MUSTARD SAUCE

1/4 cup	mayonnaise
1 TBSP.	Dijon mustard
5 drops	Tabasco (or other hot sauce)

Mix all ingredients together in a small bowl. Refrigerate in a covered container until ready to use.

PRESENTATION

Place 1 or 2 patties on a bed of lettuce and serve with mustard sauce on the side.

CHICKEN CORDON BLEU WITH ROQUEFORT AND SMOKED SALMON

CHICKEN

6	chicken breasts, boneless and skinless Cajun mix (see p. 12) salt and pepper (see p. 13)
12 thin slices	cold-smoked salmon (or prosciutto)
6 slices	blue cheese, preferably Roquefort
1 pkg. (16 oz.)	frozen spinach, thawed, drained, and squeezed dry (optional)

This famous dish, traditionally made with Swiss cheese, was given its name for winning blue ribbons in competitions. I've made it even bluer (and tastier) by using blue cheese.

Put each chicken breast in between 2 pieces of waxed paper, skin side up. Pound with a meat tenderizer or the edge of a plate until the breast is double in size. Turn over onto baking sheet. Repeat for all 6 pieces.

Season the chicken with a pinch of Cajun mix and a pinch of S&P mix and rub both in. Leaving the edges free, place 1 piece of smoked salmon (or prosciutto) on one side of each piece, then add cheese on top. Add spinach if desired. Top with a final piece of smoked salmon (or prosciutto). Fold chicken in half over the filling and seal edges by squeezing the 2 layers of chicken together firmly. Repeat for all 6 pieces.

COATING

Place the following items in three separate bowls:

Bowl 1	
½ cup	flour
½ tsp.	S&P mix
Bowl 2	
2	eggs, slightly beaten
5 TBSP.	milk
Bowl 3	
1 cup	bread crumbs
1 TBSP.	Italian seasoning mix (see p. 13)
½ cup	fresh parmesan cheese, finely grated
1/3 cup	clarified butter, or ghee (see p. 8)

Louis Chavy Bourgogne Pinot Noir (\$) is elegant with the classic cherry and truffle note.
Domaine Vougeraie Nuit St. Georges Les Damodes (\$\$\$) is pure liquid velvet. Black fruit, Indian spices and seamless tannins.

Preheat oven to 350°F.

Dip the stuffed chicken breasts in each of the bowls consecutively, making sure they are properly coated with each mixture. Place them on a baking sheet and let rest for 15 minutes.

Fry in pan in ¼" clarified butter (ghee) over medium high heat for 3 minutes on either side or just until golden brown. Remove from oil and place on clean baking sheet. Place baking sheet with chicken breasts in oven to finish cooking, approximately 20–30 minutes.

Serves 6.

BOURBON-GLAZED ACORN SQUASH RINGS WITH PETITS POIS

3	acorn squash, small
6 TBSP.	pure maple syrup
6 TBSP.	bourbon
2 TBSP.	butter
¾ tsp.	salt
½ tsp.	nutmeg, fresh finely grated (or ground)
1 lb. (3 cups)	small sweet peas, fresh

Preheat oven to 375°F.

Remove ends of squash and cut each crosswise into 3–4 rings, 1" thick. Remove seeds and threads and discard. Do not peel squash rings. Place squash on a buttered baking sheet and poke with a fork in several places.

Combine remaining ingredients (except peas) in a small pot and place on medium heat until butter is melted and ingredients blend together.

Brush tops of squash with mixture and bake until squash is tender when poked with a fork, about 30 minutes, basting every 10 minutes or so, using most of the glaze.

Turn on broiler.

Baste again and put squash under broiler until the surface starts to brown and bubble, about 1–2 minutes. Reserve a little glaze for later.