



## WINTER 2011 MENU

Serves 8

*Black Bean Soup with Cilantro, Red Onion, Avocado and Crema Fresca*

*Pan-seared Niman Ranch Rib Eye with Chile Demi-glace*

*Served with Poblano Potatoes and 3-Cabbage and Jicama Slaw*

*Honeyed Plantain with Freshly Whipped Cream*

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### **Black Bean Soup**

1 lb. dry black beans, cleaned and rinsed

1 piece smoked ham hock

2 bay leaves

5C vegetable stock

1t salt

Place first 5 ingredients on sauce pot. Bring to a boil. Skim the scum that rises to the surface. Add salt and reduce heat to a brisk simmer. Cook till beans are tender, about 1¼ hours. Turn off heat and do not drain. Discard bay leaf. Remove ham hock, debone and remove fat. Dice meat and set aside.

3T olive oil

2 medium onions diced small

1 large carrot, diced small

3 celery ribs, diced small

6 cloves of garlic, peeled, crushed and chopped

1½ T ground cumin

6C chicken stock

Kosher salt and fresh ground pepper to taste

2T corn starch

2T water

Heat the olive oil in a small stock pot. Add onions, celery, carrots, garlic, salt and cumin. Cook till veggies are just browning. Add beans with their liquid and chicken stock to the vegetables. Bring to a boil and then simmer for 30 minutes. Use a slotted spoon or strainer to remove ½ of the beans and vegetables and reserve. Use an immersion blender to puree the remaining beans and vegetables to smooth consistency. Heat to a soft boil. Add the reserved beans and vegetables. Using a wire whisk or a fork, mix cornstarch and water until thoroughly mixed. Always stir mixture again just before using because the starch settles. Add to soup while stirring to desired consistency. Cook for 5 more minutes. Add diced ham hock. Garnish with fresh cilantro leaves, minced red onion, diced avocado, sour cream (*crema fresca*).

### **Niman Ranch Rib Eye**

8 ea. 7-8 oz. rib eye steaks 1- 1 ¼" thick

2 oz. olive oil

Kosher salt and freshly cracked pepper



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### **Chile Demi-glace**

2 ea. dry chile Pasilla  
2 ea. dry chile Ancho  
2 ea. dry New Mexico chile  
1½C water  
2C demi-glace

Remove stems and seeds from dry chilies. Toast over flame, do not scorch. Add to small sauce pan and cover with water. Bring to a boil and then simmer till tender, Puree mixture till smooth and strain through a fine mesh strainer into a fresh sauce pan. Add demi glace and reduce to 2 cups. Adjust salt and pepper, as needed. Keep warm. Season each steak with salt and pepper. Add oil to a thick bottomed skillet and heat till just smoking. Add steaks to skillet and cook over medium high heat for 3-4 minutes, to your liking. Flip and cook for same amount of time on the second side. Remove steaks from skillet and rest. Add sauce to skillet and bring to a boil, scraping bottom of skillet. Remove from heat and ladle over steaks.

### **Poblano Potatoes**

3 lbs. Red Bliss potatoes cut in ¼  
3 oz. olive oil  
1T kosher salt  
2t fresh ground pepper  
½ large onion, diced small  
3 tomatillos, washed, peeled and diced  
2 fresh poblano peppers, roasted, peeled and seeded

Toss potatoes with 2 oz. of oil, salt and pepper. Roast at 375°F till just tender. Remove from oven and rest. Place a large skillet on stove over medium heat and add remainder of oil. Add onions and tomatillos and cook until the onions are translucent. Add poblano peppers and potatoes and mix well. Keep warm for service.

### **3-Cabbage and Jicama Slaw**

2C Napa cabbage, shredded  
2C red cabbage, shredded  
2C green cabbage shredded  
2C jicama, peeled and cut into fine julienne  
¼C chopped green onion  
4 oz. olive oil  
1½C seasoned rice vinegar  
Kosher salt and fresh ground pepper to taste

Mix oil and vinegar and season to taste. Toss together with cabbages and jicama just at service to keep the crunch of the cabbage.



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### **Honeyed Plantain with Fresh Whipped Cream**

1C heavy whipping cream

3 oz. marshmallow cream

½t pure vanilla extract

In a chilled mixing bowl, whip cream till frothy. Add extract and marshmallow cream and whip to soft peaks. Refrigerate.

4 each plantains, medium size with some black on the peel

2C water

2C piloncillo (if unavailable, substitute dark brown sugar)

1 each 3" piece cinnamon stick

Peel plantain and cut on the bias in ½ inch thick slices and set aside. In a medium sauce pan, mix the water, sugar and cinnamon stick. Mix and bring to a boil. When sugar is dissolved, add the plantains and lower the heat to a soft simmer. Simmer for 20-30 minutes. Cook until plantains are tender. If the syrup is not as thick as you would like it, remove the plantains with a slotted spoon and continue to cook to thickness desired. If it is too thick add a little water to adjust. For service, spoon plantains into small bowls and top with syrup and soft whipped cream.