



Ahi Tuna

1 tuna saku loin, marinated
 ¼ fennel, finely julienned,
 tossed in lemon juice, salt and pepper
 9-12 orange sections
 1 tbsp capers
 1 c arugula
 2 oz Italian dressing
 ¼ c lemon pepper aioli

Marinade for Tuna:

Juice from one orange
 Juice from one lemon
 1 tbsp chive, chopped
 1 c olive oil
 ¼ c white balsamic vinegar
 1 tbsp sugar
 ½ tsp crushed red pepper
 Salt and pepper

Lemon Pepper Aioli:

Juice from one lemon
 Zest from one lemon
 Pinch of dried chili flakes
 1 tbsp capers
 ¼ tsp minced garlic
 1 tsp fresh parsley, chopped
 1 c mayonnaise
 ½ tsp Sriracha sauce
 Pinch of cayenne pepper
 Salt and pepper

Marinate the tuna for no more than 15 minutes. Heat griddle to 400 degrees, and sear tuna quickly on all sides, keeping it rare. Remove from griddle and cool quickly.

Toss arugula with just enough Italian dressing to coat. Drizzle one side of the plate with aioli, and lace arugula with the fennel and three fresh orange sections on the other side. Finish with olive oil on top of the tuna and capers. (Serves 3-4)



The reward for the hard work comes with the expression of satisfaction on

Primavera Pasta

1 lb penne pasta, cooked al dente
1 pt Swiss chard, chopped
1 c sliced mushrooms
½ c chopped asparagus
½ c basil chiffonade
1 qt fresh, skinless diced tomatoes
1 tbsp minced garlic
Extra virgin olive oil
4 oz butter
4 oz white wine
1 tbsp shallots
Vegetable broth as needed
Parmesan cheese
Salt and pepper

Heat olive oil in a sauté pan. Cook the asparagus, mushrooms, garlic and shallots until al dente. Deglaze with white wine, and add fresh tomato and a little bit of broth. Let tomatoes cook down for three minutes. Add the pasta, Swiss chard and fresh basil. Salt and pepper to taste. Finish with parmesan and butter. (Serves 5-6)



Italian Galettes Napoleon

2 c all-purpose flour
½ tsp baking powder
½ tbsp vanilla
2 c sugar
½ c milk
2.4 oz butter
3 eggs
½ tsp almond extract
2 c heavy cream
¼ c powdered sugar
1 tsp amaretto

Mix flour, baking powder and sugar. Separate eggs and egg yolks. Add butter to the yolks, and mix well. Add milk, vanilla and almond extract to yolk mixture. Using egg whites, whip meringue to hard peaks.

Fold egg white mixture into egg yolk mixture. Preheat galette irons, and spray with cooking spray. Place one tablespoon of the batter in the center of each galette mold and close lid. After approximately one minute, remove galettes and place on wire rack to cool. Should be a light golden brown color.

Whip the heavy cream with a whisk to a soft peak. Add powdered sugar and amaretto, and whip to hard peak. Top galettes with amaretto whipping cream and fresh strawberries and serve with vanilla ice cream. (Serves 6-7) ■

our guests' faces. For us, there is nothing better than making people happy.

