

MENU



Stuffed Artichokes with Prosciutto

91002
6/89 oz/cs
Whole Artichoke
with Stem

Stuffed Artichokes with Prosciutto

- 6 slices Prosciutto (Sliced Thin)
- 1 oz Breadcrumbs
- 2 oz Goat Cheese
- 1 tbsp MENU Black Olive Cream
- 6 pces MENU Whole Artichoke with Stem
- 6 pces MENU Soleggiati (chopped fine)

Stuffed Artichokes with Prosciutto

Cut stems off of artichokes and set aside. Mix goat cheese, black olive cream, and chopped soleggiati together. Open artichoke tops and stuff with cheese mixture. Wrap prosciutto around artichoke and top with bread crumbs. Bake in preheated oven at 350° for 8 minutes.



91013
6/27 oz/cs
Grilled
Artichokes

Seared Salmon with Grilled Artichokes and Key Lime Beurre Blanc

Seared Salmon with Grilled Artichokes and Key Lime Beurre Blanc

- 8 oz Salmon
- 1 qt Warm Water
- 5 oz HACO Veloutee Paste, finished use 2oz to serve
- 1 cup Heavy Cream
- 2 Key Limes (Juiced)
- 1 pinch Basil (Julienned)
- 1 tbsp Extra Virgin Olive Oil
- 1 oz Unsalted Butter
- ½ oz Herb Seasoning
- ½ ea MENU Grilled Artichokes
- 3 ea MENU Soleggiati (Julienned)

Seared Salmon with Grilled Artichokes and Key Lime Beurre Blanc

Mix warm water, veloutee paste and bring to a boil. Lower heat and simmer, add juice of key limes, basil and butter and mix well. Finish with cup of heavy cream, remove from heat and set aside. Season salmon with herb seasoning, sear with extra virgin olive oil until you get a nice caramelization on each side. Put in preheated oven at 350° and bake for 4-6 minutes until medium well or as desired. Garnish salmon with basil, serve with sauce and grilled artichokes and soleggiati.