

**Grilled Romaine & Treviso Salad,
spiced thyme tomato salsa grilled crouton,
boursin cheese, lemon anchovies vinaigrette**
(8ppl)

Spiced Thyme Tomato Salsa

- 2 each Heirloom Tomatoes (washed, cored, cubed)
- ¼ ea fine diced red onion
- ¼ teaspoon thyme sprigs
- 2 tablespoon Olive Oil (mild blend)
- Salt & Pepper to taste

Instruction

- Combine all the ingredients above and season to your taste
- Can be made in advance 4 to 5 hours prior and held refrigerated

Lemon Anchovies Vinaigrette

- 1 tablespoon minced white anchovies
- 1 each fine diced shallot
- ¼ cup Olive Oil
- 3 tablespoon Champagne vinegar
- Juice of one fresh lemon
- 1 tablespoon chopped fresh basil
- 1 tablespoon mild honey
- S&P

Instruction

- Combine all ingredients, season to your taste and set aside
- Can be made up to 2 days in advance

Lemon Oil

- ¼ cup Olive Oil
- Juice of 1 lemon
- S&P

Instruction

- Combine ingredients and season to your taste

Grilled Romaine & Treviso

- 2 each whole Romaine lettuce (cleaned, washed, dried gentle, cut in 4th with the core on)
- 1 each Treviso or Radicchio (cleaned, washed, dried gentle, cut in 8th with the core on)
- S&P

Instruction

- Toss the lettuce with Lemon Oil and season to your taste
- Pre-heat the barbecue grill to 350 degrees
- Grill the lettuce lightly on all sides and remove from grill and set aside, should be used within 30 minutes

Lemon slices

- Cut to lemons into ¼ inch thick slices, remove seeds

Instructions

- Toss lemon slices in lemon oil
- Grill at 350 degrees and set aside

Grilled Bread – Boursin Cheese

- French Bread loaf, cut bias about ¼ inch thick

Instruction

- Season with lemon oil & S&P
- Grill quickly to golden brown and top with Boursin Cheese and serve immediately

Assemble all the ingredients on individual plates or family style and serve the vinaigrette on the side.

Grilled California Halibut, warmed potato salad, grilled baby corn, chorizo vinaigrette

8 ppl

Halibut (in season fresh from March through November, or can be available farm raised from Scotland)

- Have the butcher cut you 6 or 8 oz thick center cut Halibut steaks (bone in for better flavor)
- Season steaks with S&P and the lemon Oil from previous recipe
- Preheat the grill to 375 degrees
- Grill nicely on both sides to medium well or 150 degrees internal temperature
- Serve immediately

Warm Potato Salad

- 1 lb fingerling potatoes, boiled in water with salt & teaspoon Caraway seeds
- When tender remove from liquid and cool at room temperature
- Then cut into 8th or any shape you desire
- Set aside room temperature

Dijon Mustard Dressing

- ¼ Fine diced red Onions
- 4 tablespoon Olive Oil
- 2 tablespoon Champagne Vinegar
- 1 tablespoon Honey
- 1 table spoon Dijon mustard
- 1 table spoon chopped parsley
- S&P

Instruction

- Sautee onion with olive oil lightly season with S&P
- Add the rest of the ingredients
- Season to your taste
- Toss the potatoes and the dressing and set aside in room temperature

Baby Corn

- 1 lb of fresh baby corn
- Remove the husk and clean

Instruction

- Poach till tender in Salt & sugar seasoned water
- Then grill golden brown
- Serve immediately

Chorizo Vinaigrette

- ½ cup Mexican or spanish Chorizo, diced
- ¼ diced red onion
- 3 tablespoon olive oil
- 2 tablespoon fresh chopped garlic
- 1 tablespoon of fresh chopped cilantro
- 1 tablespoon honey
- S&P

Instruction

- Sautee the Chorizo with the olive oil until lightly golden brown
- Add the onions, garlic sauté a little more
- Add the rest of the ingredients
- Seasons to your taste

Arrange components nice on individual plates or family style
Garnish with fresh cilantro

Bon Appétit

By Chef Schmidt