

# ASIAN TUNA TARTARE

Serves 4

**Restaurant Associates**  
DELIVERING HOSPITALITY EXCELLENCE  
TO PREMIER CLIENTS

1 ½	cups	tuna, bluefin, chopped, no sinew
¾	tsp.	garlic, peeled and minced
1	tsp.	ginger, peeled and minced, extra fine
2	tsp.	chives, chopped fine
1	tsp.	mint, chopped fine
¼	tsp.	kosher salt
3	tsp.	soy sauce
1	tsp.	sesame oil (Chinese black)
1	tsp.	ketjap manis
½	tsp.	tobasco sauce

## Wasabi Whipped Cream:

2	Tbbs.	wasabi paste
¼	cup	heavy cream

## Garnish:

4	Tbbs.	seaweed salad, chopped
½	tsp.	ketjap manis
2	tsp.	Wasabiko caviar
4	sprigs	radish sprouts
4	sprigs	fennel tops

## For the Tuna:

Chop the cleaned tuna well. It should be chopped fine and to an even consistency. Store covered, in a metal non-reactive container on ice until ready for use.

## For the Wasabi Whipped Cream:

To make the wasabi paste, add enough water to the wasabi powder until it is the consistency of a soft dough.

In a clean, dry and well chilled stainless steel bowl add ¼ cup of heavy cream. Using a balloon whisk, begin whipping the cream over an ice bath.

As cream begins to thicken, add the wasabi paste. Whip the cream to a stiff peak, but do not over whip. The wasabi can curdle the cream easily. Cover and store well chilled until ready for use.

## For the Garnish:

Chop the prepared seaweed salad roughly. Set aside.

## Prepare the Tartare:

In a well chilled bowl, add the prepared tuna, garlic, ginger, chives and mint. Then add salt, soy sauce, sesame oil, ketjap manis, and tobasco. Using a fork, mix all the ingredients well until it is almost emulsified.

## Presentation

Using four 2 ½ inch round molds, lightly pack about 3 ounces of the prepared tartare into each mold.

Top each of the molds with 1 heaping tablespoon of the chopped seaweed salad.

Place each serving in the center of a plate and unmold. Top each tartare with a small teaspoon sized quenelle of the wasabi whipped cream.

Using a squeeze bottle, decoratively garnish the plate with a small amount of ketjap manis (about 1/8 of a teaspoon per serving).

Top each wasabi cream quenelle with about ½ teaspoon of Wasabiko

Finish the presentation with the radish sprouts and fennel tops placed in the wasabi whipped cream. Serve immediately.

# SMOKED STURGEON PARFAIT WITH SALMON PEARLS AND AMERICAN CAVIAR

Makes 8 Portions

**Restaurant Associates**  
DELIVERING HOSPITALITY EXCELLENCE  
TO PREMIER CLIENTS

1	cup	heavy cream
2	each	whole eggs
Salt & Pepper to taste		
1/3	lbs.	smoked sturgeon, flaked apart
2	Tbls.	dry white wine
1	Tbls.	water
1/8	lbs.	sweet butter
1	bunch	fresh chives, chopped
1	tsp.	fresh lemon juice
2	Tbls.	salmon roe
2	oz.	american hackleback caviar

Preheat oven to 325 degrees.

In a non reactive bowl combine cream, eggs and season.

Distribute sturgeon equally between 8 clean votive glasses.

Pour mixture into glasses approx. ½ full.

Place glasses in a baking dish and fill ½ way with very hot water.

Cover with aluminum foil and bake for approx. 20 minutes or until just set.

In a small non reactive saucepan, combine wine and water, boil.

Add butter and boil once and remove to side (emulsified).

Add Chives, Lemon and Roe mix and pour into baked cups almost to top.

Add American caviar to top.

# SAUTÉED SHRIMP WITH ARUGULA PESTO RISOTTO

Serves 4

**Restaurant Associates**  
DELIVERING HOSPITALITY EXCELLENCE  
TO PREMIER CLIENTS

## For the Pesto:

10	ea.	clean basil leaves
½	bu.	clean arugula leaves
1 ½	Tbbs.	pine nuts
2 ½	Tbbs.	grated parmesan cheese
1	ea.	clove fresh garlic, peeled
¼	Cup	extra virgin olive oil

Place all ingredients in the bowl of a food processor, process till smooth, refrigerate.

## For the Risotto:

2	tsp.	olive oil
½	ea.	small white onion, peeled, fine diced
1	Cup	arborio rice
¼	Cup	dry white wine
3	Cups	light chicken or fish stock, may not need all (water is OK)
1	Tbbs.	soft butter
Salt & freshly ground black pepper		

In a non-reactive medium sauce pan heat oil on medium fire. Add onion and sweat gently without color until translucent. Add rice and cook while stirring 1 minute. Add wine and bring to simmer while stirring. Add stock ¼ cup at a time, stirring constantly until rice is tender (may not use all). Off the fire add pesto and butter, stir vigorously, season salt & pepper.

## For the Shrimp:

1 ½	tsp.	olive oil
1	Tbbs.	butter
2	ea.	fresh shallots, peeled, fine diced
3	ea.	cloves garlic, peeled, minced
¼	tsp.	red chili flakes
1 ¾	lbs.	jumbo shrimp, peeled, deveined, tail on
½	Cup	dry white wine
¼	Bu.	Italian parsley, roughly chopped
1 ½	tsp.	fresh lemon juice
¼	tsp.	fresh lemon zest
Salt & freshly ground black pepper		

In a medium sauté pan heat the Olive Oil and ½ the butter at medium heat. Add the Shallots, Garlic and Chili Flakes, sauté without color until translucent. Increase the heat to high, add shrimp and sauté briefly, stirring occasionally. Add wine and remaining butter, bring to a boil to emulsify. Add Parsley, lemon juice and zest, season Salt & Pepper.

## Assembly:

In the center of a large plate (1 per guest) Spoon out Risotto. Place ¼ of the shrimp on each. Optional: Garnish with Arugula Leaves, Drizzle Extra Virgin Oil.

# MOLTEN CHOCOLATE CAKE

Makes 8 Portions

**Restaurant Associates**  
DELIVERING HOSPITALITY EXCELLENCE  
TO PREMIER CLIENTS

½	lb.	bittersweet chocolate
½	lb.	butter
4	ea.	whole eggs
4	ea.	egg yolks
½	cup	granulated sugar
4	tsp.	flour

With additional butter, grease 8 ea. 4 oz. Aluminum Molds

With additional flour dust the molds

Gently melt chocolate and butter

Beat eggs, yolks and sugar till light

Beat chocolate mixture, add egg mixture, then quickly add flour & mix to combine

Pour into molds equally

Bake 12 minutes @ 450 degrees

Remove from oven, invert rest 10 seconds remove mold

Sprinkle with powder sugar

Optional: Serve with a quenelle of tempered Pistachio or Vanilla Ice Cream.