



*Joint Congressional Committee on
Inaugural Ceremonies*

MAINE LOBSTER AND GULF SHRIMP

serves 10 people

Ingredients:

- 5 Maine Lobster, 1 ¼ lbs., tail and claw meat, partially blanch, remove from shell, grilled
- 20 Gulf shrimp, size 16-20, peeled and deveined, split by length, grilled or sautéed
- 10 oz. Fava beans, fresh or frozen, blanch and season with butter, sea salt and pepper
- 10 oz. Butternut squash pearls, roast squash and then scoop with sofrino scoop (small dice will work also), quick sauté with butter, sea salt
- 120 Potato dumplings, blanch, sauté with olive oil *
- 40 oz. Saffron lobster sauce*
- 2 T Olive oil
- 2 cups Virginia peanut and hickory syrup crumble*
- 1 cup Edible flowers or Micro Greens, available from specialty market

Directions:

Poach whole lobsters in boiling salted water for 6 minutes, remove from water and immediately place in an ice water bath and allow to cool for 4 minutes. Remove all lobster meat from tails, claw and knuckles and dice to bite size piece (each lobster should give you about 6 oz. of meat). Set meat aside in refrigerator until ready to serve. Reserve 2 or 3 of the shells to make the sauce (see recipe).

Grill or sauté shrimp cooking only 50% of the way, set meat aside in refrigerator until ready to serve.

When ready to serve, pre-heat a sauté pan and add olive oil. Toss in lobster meat and shrimp and cook on medium heat for 3 minutes. Add the dumplings and lobster sauce and allow sauce to come to a low simmer.

In a separate pan on medium heat combine the fava beans and the butternut squash until warm.

In a soup plate, place 12 dumplings with about 4 oz. of sauce, 4 halves of shrimp, 3 oz. of lobster meat. Top this with 2 tablespoons of the fava bean and butternut squash mix.

Sprinkle 2 tablespoon of the Virginia peanut and hickory syrup crumble on top and garnish with 4 or 5 edible flowers or a sprinkling of micro greens.

*Denotes recipe below

** Can be purchased online



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SAFFRON SAUCE

Ingredients:

- 2 Lobster bodies, chopped
- 1 Carrot, peeled and chopped
- 1 Shallot, peeled and diced
- 4 Plum tomato, chopped
- 2 Garlic cloves, rough chopped
- 2 cups Dry Sherry
- 2 T Butter
- 4 cups Fish stock
- 4 cups Heavy cream
- 1/4 oz. Saffron
- Salt and pepper, to taste

Directions:

In a large pan over medium heat, melt the butter and sauté lobster carcass, shallot, garlic and carrot for five minutes, add the tomatoes, Sherry and reduce by half.

Add the fish stock and lower the heat and allow to simmer for 10 minutes. Add the heavy cream and saffron and reduce this by half. Blend in a food processor then pass twice through a chinois.

Season to taste with salt and pepper. This can be made up to 2 days ahead.

PEANUT CRUMBLE

Ingredients:

- 1/2 cup Virginia peanuts, chopped, salted & roasted
- 1/2 cup Pumpkin seeds, chopped toasted
- 1/2 cup Rice cereal
- 1/2 cup Hickory syrup**
- 2 T Vegetable oil
- 1/2 t Cayenne pepper
- 1 t Vanilla powder**

Directions:

Pre-heat oven to 275°F.

Mix all ingredients in a mixing bowl. Spread crumble over a baking sheet with parchment paper and bake in oven for 10 to 12 minutes or until crispy. Let cool down and break crumble into peanut size pieces. Keep covered in a dry and cool place



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POTATO DUMPLING

Ingredients:

4 each	Idaho potato, medium sized
2 each	Egg yolks
4 oz.	Parmesan cheese, grated
3/4 oz.	Fresh basil, leaf only, finely chopped
1/2 oz.	Fresh tarragon, leaf only, finely chopped
1 t	Granulated garlic
3 oz.	All purpose flour
1 t	Granulated onion
2 T	Butter

Directions:

Pre-heat oven to 350°F. Bake potatoes for an hour or until done. If you can poke holes into the potato with a skewer they are ready.

Mix dry ingredients together; all purpose flour, granulated garlic, and granulated onion.

Let potatoes cool slightly, and scoop out the potato from the peel. Press them through a tamis. Mound the milled potatoes and place 1/2 of the flour mixture into the mound then add the eggs, parmesan cheese, basil and tarragon followed by the remaining flour mixture. Chop up potato mixture with a dough scraper. Work quickly, 15 to 30 seconds, as to not overwork the mix causing it to become very dense. Cover with a slightly damp towel. Gather a handful of the mixture and roll it lightly on a floured surface to make a thin log, approximately 3/4 inch in diameter. You will then cut small pieces of rolled dough about 1.25" long into dumplings.

To cook, place them in boiling salted water until they float and use a slotted spoon to take the gnocchi out of the water and dry them on a paper towel. Place dry dumplings onto a greased pan and refrigerate until ready to serve.

Pre-heat a non-stick pan and melt a small amount of butter and sauté about 30 dumplings at a time until golden brown. 12 dumpling per portion.



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GRILLED SEVEN HILLS ANGUS BEEF

serves 10 people

Ingredients:

10 portion	Beef tenderloin, 6 oz. steak, charcoal grilled
50 pieces	Baby carrots, 3 colors, toss with olive oil and sea salt, roasted**
1 oval dish	Potato gratin*
10 oz.	Dark chocolate cabernet sauce*
2 cup	Parsnip puree*
70 pieces	Asparagus, pencil thin size, toss with olive oil, roasted, season with salt and pepper
30 pieces	Brussels sprout leaves, blanched, toss with sea salt
10 oz.	Oyster Mushrooms, sauté with shallot, olive oil and sea salt
2 oz.	Herb oil

POTATO GRATIN

Ingredients:

3 lbs.	Idaho potatoes (6 large potatoes)
2 cups	Heavy cream
1 cup	Gruyere cheese, grated
1 cup	White cheddar cheese, grated
1 cup	Parmesan cheese
1 t	Kosher salt
½t	Black pepper, ground

Directions:

Pre-heat oven to 275°F.

Mix all 3 cheeses and set them aside. Peel the potatoes and then thinly slice them using a mandolin or slicing machine to 1/16 inch slices. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 ½ cups of mixed cheeses, salt, and pepper and mix well.

Pour the potatoes into a 14 inch oval oven proof casserole dish. Press down to smooth the potatoes. Loosely cover with aluminum foil and bake for 1 hour.

Remove from oven, add the remaining ½ cup of cream, sprinkle on top with 1/2 cup of mixed cheeses and bake uncover for half an hour or until the potatoes are very tender and the top is brown and bubbly. Remove from oven and allow to set for 10 minutes, clean the edges and sides of the French oval with a damp towel and serve.

*Denotes recipe below

** Can be purchased online



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DARK CHOCOLATE JUNIPER JUS

Ingredients:

10 oz. Veal demi glace, can be purchased at gourmet market or online
4 oz. Cabernet wine
3 oz. Dark chocolate, grated
1 Shallot, minced
1T Olive oil

Directions:

In a saucepot, sauté the shallot on medium heat until lightly brown and tender.

Add the cabernet wine and simmer until wine is reduced until about 1 oz. remains

Add the veal demi glace sauce and allow to simmer for approx. 10 minutes

Whisk in the chocolate and hold warm until ready to serve

PARSNIP PUREE

Ingredients:

12 oz. Parsnips, peeled and sliced
1 1/2 cups Heavy cream
2 Garlic cloves, cut in 1/2 horizontally
3 oz. Unsalted butter or extra-virgin olive oil
Black pepper, to taste
Salt, to taste

Directions:

Put parsnips in a pot, season with salt and cover with water. Place over medium heat and bring to a simmer. Cook until tender - the tip of a paring knife should easily go through without resistance, approximately 15 minutes.

In a medium saucepan place the heavy cream and garlic over low heat and bring to a simmer.

Drain parsnips and reserve 2 cups cooking liquid. Place parsnips in a food processor or high power blender with butter and a couple of tablespoons of reserved cooking liquid. Begin to process and add heavy cream until desired consistency. Season with salt and pepper, to taste, and puree until very smooth.



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HERB OIL

Ingredients:

1 cup Parsley, chopped
1 cup Basil, chopped
2 cups Olive oil

Directions:

Blend oil and herbs together in a high-speed blender for 1 minute.

In a medium saucepot bring all ingredients to a boil for 3 minutes.

Remove from heat and strain through a piece of cheesecloth.

Return the oil to the saucepot and bring to a boil for 3 more minutes.

Remove from heat and strain through the cheesecloth again, allow to cool.

You can store this for up to 4 or 5 day before it will lose the nice green color.

Transfer to a squeeze bottle for service.



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CHOCOLATE SOUFFLE WITH CHERRY VANILLA ICE CREAM

serves 10 people

Ingredients:

2/3 cup Cocoa powder, 100% chocolate
6 oz. All purpose flour
8 Egg yolks
3 3/4 cups Whole milk
1 1/4 t. Vanilla extract
5 1/2 oz. Sugar
7 1/2 oz. Butter, softened
12 Egg whites, whipped to stiff peaks
1/4 cup Granulated white sugar
10 Soufflé dishes or ramekins, individual
1/2 cup Powdered sugar, in shaker
10 Cherry vanilla ice cream, scoops*
20 oz. Chocolate sauce*

Directions:

Mix together flour and cocoa powder and set aside.

Place the milk and sugar in a small saucepan over medium heat to warm and melt the sugar. In a separate small saucepan, melt 5 1/2 oz. of the butter over medium heat. Add the flour and whisk for about 2 minutes.

Remove flour butter mixture from heat and whisk in 1/3 of milk to form a smooth mixture without lumps. Whisk in another 1/3 of the milk and then the final third and the vanilla extract. Return to medium heat and whisk, bringing to a simmer. Simmer for 30 seconds then remove the pan from the heat. Place this mixture in the bowl of a stand mixer and whip at medium speed adding the egg yolks one at a time until all are incorporated.

Brush your ramekins generously with the remaining 2 oz. of softened butter covering all the inner surface of each ramekin; coat them with the granulated sugar, dumping out the excess sugar.

In a large bowl, or the bowl of your stand mixer, whisk the egg whites until firm peaks form. Do not over whisk the whites. Gently fold about 1/3 of the egg whites into the chocolate mixture to combine and lighten the batter. Fold the remaining whites in 1/3 at a time.

Spoon the soufflé into the prepared ramekins to almost reach the top of the pan. Bake the soufflé anywhere from 12 to 17 minutes or until it has risen and the top is set (check with a skewer or about 160°F with instant read thermometer).

Serve immediately, dust with powder sugar, chocolate sauce and cherry vanilla ice cream

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CHERRY VANILLA ICE CREAM

Ingredients:

4 Egg yolks
¾ cup Granulated sugar
1 cup Whole milk
2 cups Heavy cream
¼ t Salt
2 t Pure vanilla extract
1 cup Canned or frozen cherries, small diced

Directions:

Use a whisk to cream egg yolks and sugar together until light and creamy.

Meanwhile, in a large saucepan add heavy cream and whole milk. Heat over medium heat stirring frequently until mixture warms and begins to bubble around the edges (but not boiling). Remove from the heat.

Temper the egg yolk mixture by adding some of the milk/cream mixtures to the yolks slowly and then gradually pour the egg yolk mixture into the milk/cream mixture and stir well. Cook over medium heat until mixture thickens and coats the back of the spoon. Remove from the heat and allow to cool.

Once mixture is cooled, transfer yolk/cream mix to a blender, add salt and vanilla and blend on high speed until well mixed. Refrigerate mix until well chilled.

Add your mix to your ice cream machine and follow the manufacturer's directions. With 1 minute left in churning, turn off machine and add your diced cherries and then turn machine back on to allow cherries to blend with ice cream.

Transfer ice cream to a freezer safe container with a tight fitting lid. This can be made up to 2 or 3 days in advance and last for a week or so.

Recipe makes 10, 2 oz. scoops.

CHOCOLATE SAUCE

Ingredients:

2 cups Heavy cream
12 oz. Dark chocolate, use the best quality available

Heat the heavy cream in a saucepan over medium heat. Add the chocolate, stirring, until the chocolate is melted and smooth. Remove from the heat and cool to room temperature.