

Tuna Tartar with soy, yuzu kosho

1 pound sushi quality big eye or blue fin tuna
2 tsp. togarashi
2 Tbsp. white soy sauce
1 Tbsp. toasted sesame oil
1 tsp. yuzu kosho

It is very important to combine these ingredients just before serving. Do not make ahead. Dice the tuna with a very sharp knife into ¼ inch cubes. Whisk the yuzu kosho, soy, and sesame together and add this and all the other ingredients to the tuna and combine and adjust to your taste preference for salt and spiciness. The yuzu kosho is very potent.

Grilled shrimp, goat cheese, beets, mizuna

1 pound shrimp (16-20 count), peeled, deveined
¼ cup good olive oil
Juice of one lemon
Fine sea salt
Fresh Ground Black Pepper

1 pound beets, green tops removed, washed
2Tbsp. olive oil
¼ cup kosher salt

½ pound fresh goat cheese
2 shallots, minced
2Tbsp. sherry vinegar
2Tbsp. good olive oil

½ pound Mizuna
2 ounces good olive oil
Juice of 1 lemon

Season beets with salt and pepper dress with olive oil, wrap in foil and roast in oven on a small layer of kosher salt on a sheet pan at 400 degrees (F) until tender all the way through (check with a small pairing knife). When done, remove from oven, allow to cool slightly, then remove skin with a pairing knife. Place in refrigerator to cool.

Combine goat cheese, shallots, vinegar, olive oil. Adjust seasoning to taste. Some goat cheeses require a bit of seasoning.

Season shrimp and dress with olive oil. Grill approximately two minutes per side. Time may vary due to variations in grills. When done, remove from grill and add lemon juice.

Dress mizuna with olive oil and lemon juice, salt and pepper.

To serve:

Slice beets and arrange on plate with goat cheese, shrimp and mizuna.

Crab Salad with spicy tomatoes

1 pound picked crab meat, preferably Peekytoe, for its sweetness
3 Tbsp good olive oil
1 bunch chives, chopped finely
1 pinch cayenne
sea salt
fresh ground black pepper
Juice from one lemon

Combine crab, olive oil, chives, cayenne, and lemon juice. Be sure to add the lemon juice before adding salt, as the acidity from the juice will accentuate the taste of the salt. Season with salt and pepper to taste.

1 pound Sweet 100 tomatoes, split in half
1 serrano chili pepper, seeded and minced
½ cup rice wine vinegar
¼ cup sugar
1T fine sea salt

Bring vinegar to a boil in a very small pot, add sugar and salt and allow to return to a boil for one minute. Remove from heat and add the serrano pepper, then refrigerate to cool. When cool, combine with tomatoes gently to avoid smashing them. Adjust seasoning to taste.

Lobster salad with fennel

2 gallons water
1 quart white wine vinegar
2 cups white wine
1 large carrot, ½ inch thick slices
1 medium onion, ½ inch thick slices
3T black pepper, toasted

Green tops from two fennel bulbs (see below)

Combine all the above in a pot large enough to cook the two lobsters. Bring to a boil and allow to simmer for 30 minutes. Remove the solid items with a wire skinner and allow the liquid to return to a boil before cooking the lobsters.

2 lobsters (1 ½ pounds each)

1 pound butter

To cook the lobsters, drop the claws in, wait two minutes and drop in the tails. Allow them to cook together for 7 minutes. Remove the lobster from the pot and put in an ice bath until thoroughly chilled. After removing the meat from the shells, they can be warmed gently in a small pot of beurre monte. To make the beurre monte, start with 2 tablespoons of water in a small pot, bring it to a boil and whisk in the butter, off the heat until all the butter is incorporated. Season to taste with salt and pepper. When warming the lobster, be sure to avoid boiling the beurre monte. This will break the sauce and make the lobster tough.

2 bulbs fennel

3 Tbsp good olive oil

½ cup Pernod

Fine sea salt

Fresh ground black pepper

Remove the cores and slice into ¼ inch julienne. Sauté gently with olive oil in a flat bottomed pan over medium heat until tender. Be sure to season with salt and pepper early in the cooking. When the fennel is about half cooked, add the Pernod and continue cooking uncovered until tender. All the alcohol should have evaporated by then.

Carrot & ginger soup in a shot glass

2 pounds carrots, peeled, in ¼” thick slices

6 ounces ginger, peeled, sliced thin, across the fibers

1/8 cup rice wine vinegar

1/8 cup mirin

fine sea salt

fresh ground black pepper

In a medium pot, sauté the carrots and ginger together until carrots are completely tender, being careful to avoid developing any color. Add the vinegar and mirin and finish with enough water to just cover the carrots. Simmer for twenty minutes, then puree in small batches until smooth in a high speed blender. Pass through a fine mesh strainer and serve.

Miso marinated grilled beef

2 pounds hanger or skirt steak, cleaned, ready to cook
½ cup red miso paste

Coat the meat with the miso paste, being sure to cover all of it. Wrap in plastic wrap and refrigerate until ready to cook. It should marinate for at least two hours. When ready, grill over high heat 4-5 minutes per side to get a good sear, then move to moderately hot area of grill to finish cooking to desired doneness. Slice against the grain and serve.