

# A Trip to Italy

## starters

### Carpaccio di Manzo

On a CHILLED plate, lay down a sheet of sliced seared beef tenderloin. In a bowl, toss the arugula with lemon juice. Mound it in the centre of the plate. Top with dollops of truffle dijon aioli and curls of parmigiano.

### Ultimate Caprese Salad

Smear the pesto on the bottom of a large plate. Fan out the slices of fior de latte and tomato, with a basil leave between each. Season with salt and pepper as you go. Top with EVOO and balsamic reduction.

### Meatballs & Focaccia

Put mozzarella on top of meatball. Reheat in 375- 400 degree oven, COVERED for approx. 15-20 minutes or until heated through. Reheat the focaccia, UNCOVERED, as the same time. Remove the focaccia from the oven. Broil the meatballs (uncovered) until cheese becomes crispy, about 3-4 minutes. Top with basil and peperoncino.

### Funghi Assoluti

Reheat mushrooms in 375-400 degree oven, UNCOVERED, for 15-20 minutes, or until heated through. Stir halfway through. Toss the arugula with rosemary vinaigrette, walnuts, and half the parmesan. Lay on the bottom of a serving bowl. Top with the mushrooms, more shaved parm, and crispy parm shards. Drizzle with aged balsamic reduction.

### Italian Burrata

Preheat oven to 425 degrees. Reheat crostini for 2-3 minutes, or until just warmed and crisp. Slice the burrata in half and serve it centre up on a platter. Alternatively, simply score the top to create a well. Season with salt & pepper, and EVOO. Top your crostini with the italian burrata and your favourite accompaniments. Smear a crostini with pesto or tapenade, garnish with confit tomatoes, and top with a generous amount of burrata.

### Grilled Calamari Salad

Toss arugula, grape tomatoes, and sliced cucumber in the lemon vinaigrette. Mound on a plate, and lay grilled calamari on top. The calamari is delicious served at room temperature, but can also be reheated at 400 degrees for 3-4 minutes, until just warm.

### Seasonal Arancini

Preheat oven to 425 degrees (preferably convection). Heat through arancini UNCOVERED until crispy and hot, about 5-10 minutes. Top with parmesan & basil oil. Heat marinara sauce in microwave or in a small pot. Serve alongside arancini for dipping.

## primi

### Rigatoni al Matriciana

Add one tbsp of water to a saute pan. Add the sauce to the pan and heat on MEDIUM heat until the sauce is simmering. Add the pasta and continue heating gently until completely heated through. Remove the pan from the heat. Add the butter and parmigiano and stir until the pasta sauce is nicely thickened and emulsified. Add the clams. Add fresh herbs, and plate. Garnish with any additional herbs.

### Clam Pasta

Add one tbsp of water to a saute pan. Add the sauce to the pan and heat on MEDIUM heat until the sauce is simmering. Meanwhile, in a separate saute pan, saute the gnocchi on high heat until they are just browned on each side. Once the sauce is simmering, add the mushroom duxelle. Bring the sauce back up to a simmer. Quickly add the pasta and stir. Be mindful not to overcook. Serve, and pour any remaining sauce on top. Garnish with parmigiano, chives, and crispy shallots.

### Gnocchi & Truffle Alfredo

Add one tbsp of water to a saute pan. Add the sauce to the pan and heat on MEDIUM heat until the sauce is simmering. Add the pasta and continue heating gently until completely heated through. Remove the pan from the heat. Add the butter and parmigiano and stir until the pasta sauce is nicely thickened and emulsified. Add the clams. Add fresh herbs, and plate. Garnish with any additional herbs.

### Spring Pea Risotto

Preheat oven to 400 degrees (convection). Heat through COVERED for 10 minutes. Remove top and stir well until parmesan & butter is well incorporated and "creamy". Put back in oven for another 5-10 minutes, or until heated through. Top with crispy pancetta and dollops of ricotta.

## protein

### Garlic Prawns

Preheat oven to 400 degrees. Reheat shrimp for 9-10 minutes, until just warm. Once warm, give the shrimp a toss to ensure that they are evenly coated in garlic and peperoncino.

### Braised Lamb Shank Osso Buco

REMOVE LID & HEAT UNCOVERED  
Preheat oven to 375°F. Reheat osso bucco for approximately 20-25 minutes - or until heated through. Remove from heating vessel, plate and garnish with chopped parsley.

### Chicken or Eggplant Parm

Reheat in 400 degree oven, UNCOVERED for approx. 10 - 15 minutes or until heated through. Do not overcook. Add the cheese and sauce. Finish by broiling for 2-3 minutes, until the cheese is crispy.

### Stuffed Branzino

Reheat in 400 degree oven, UNCOVERED for approx. 10 minutes or until heated through. Do not overcook or fish will be dry. If you like crispy skin, finish by broiling for 2-3 minutes.

### Vegan Meatballs in sauce

Put mozzarella on top of meatballs. Reheat in 375- 400 degree oven, COVERED for approx. 15-20 minutes or until heated through. Broil the meatballs (uncovered) until cheese becomes crispy, about 3-4 minutes. Top with basil and peperoncino.

### Braised Beef in Barolo

REMOVE LID & HEAT UNCOVERED  
Preheat oven to 350°F. Reheat osso bucco for approximately 15-20 minutes - or until heated through. Remove from heating vessel, plate and garnish with chopped parsley.

## dessert

### Cannoli Kit

Cut the tip off the piping bag. Pipe mascarpone into the cannoli shells. Dip the ends in the mini chocolate chips or pistachios. Dust with icing sugar.

### Dulce de Leche Panna Cotta & Zeppole

Ready to enjoy with a cup of espresso!

## sides

### Cast Iron Rapini & Grilled Veggies

Reheat in 400 degree oven, UNCOVERED for approx. 5-10 minutes or until heated through.

### Roasted Fingerlings

Reheat in 400 degree oven, UNCOVERED for approx. 12-15 minutes or until heated through.



# A Trip to France

## starters & sides

### Classic Steak Tartare

In a mixing bowl, combine the steak, dijon dressing, and vegetable mix. Mix together with a spoon. Separate the yolk from your egg - to do so, gently crack the egg into a bowl, and scoop out the yolk. Be mindful not to crack the yolk. Create a well, and place the yolk in the well. Garnish with fried capers and pea shoots.

### Duck Confit Rilette

Preheat the oven at 400 degrees. Reheat the crostini in the oven for 2-3 minutes, until just warm and crispy. Top with duck rilette. Use a fork to scoop up pieces of crostini to top your crostini. When you've finished, shoot the cherry port! Don't let it go to waste!

### Warm Chevre Salad

Preheat oven to 425 degrees. Reheat the croquettes, uncovered, for 6-8 minutes, until heated through and crispy. In a bowl, toss the asparagus, radish, peas, and sugar snap peas together with the vinaigrette. Plate in the centre of a plate. Me

### Gruyere Gougere

Preheat oven to 400 degrees. Reheat gougères for 2-3 minutes, until just warm. Slice the gougère in half width-wise. Top with dijonnaise, a slice of brie, and jambon. These are delicious enjoyed as is,, or can be warmed up for 2-3 minutes until just warm.

### Smoked Mussels

Preheat oven to 400 degrees. On a sheet tray, reheat brioche for 2-3 minutes, or just until warm. Top the brioche toast with gribiche, smoked mussels, and chives.

### Seared Tuna Nicoise

In a bowl, toss the green beans, grape tomatoes, potatoes, red onion and olives together with the shallot vinaigrette. Mound in the centre of a plate. Place the sliced tuna on top, and top with quail eggs.

### Lyonnais Salad

In a bowl, toss together the frisee and greens and butternut squash together with the lemon vinaigrette. Smear dijonnaise on the bottom of a plate. Lay the butternut squash on top.. Mound the frisee in the centre of the plate. Top with pancetta and jammy egg. Slice the egg and let the yolk run over the salad.

### Seasonal Galettes

Preheat oven to 375 degrees. Reheat the galette on a sheet tray, uncovered, for 12-15 minutes, or until heated through.

### French Cheese & Charcuterie Board

Allow your cheese & charcuterie board to come to room temperature before enjoying!



## shared plates - mains

### Gigot D'agneau (roast leg of lamb)

Preheat oven to 400 degrees. Reheat, uncovered, for 8-10 minutes, just until warm. Be mindful to not overcook - we recommend enjoying this lamb medium rare.

### Mushroom Parpadelle (veg)

In a pan, reheat the mushroom on medium-high heat until they are just sputtering. Reduce to medium heat. Add the cream. Once the cream is simmering, add the pasta, toss, and allow to heat up for 1 minute. Do not overcook! Plate, and pour any extra sauce on top.

### Bouillabaisse

Reheat halibut in 375 degree oven for 10 minutes or until just heated through - careful not to overcook. Bring bouillabaisse broth to a boil in a pot or sautee pan. Once simmering, throw in seafood (mussels, shrimp, clams). Bring to a simmer once more and turn heat off IMMEDIATELY to avoid overcooking the seafood.

### Steak au Poivre

Bring the steak to room temperature. Preheat oven to 400 degrees (convection) or 425 (non-convection). Reheat the steak, uncovered, for 8 minutes for rare. For medium rare, cook for 9 -10minutes. For medium, cook for 11-12 minutes. We do not recommend cooking past medium. However, if you like your steak well-done, go for it. Once your steak reaches your desired temperature, allow to rest for 5 minutes. The steak will continue to cook as it rests, so if you are using a thermometer to gage temperature, pull it out 5 degrees before your desired temperature. Meanwhile, reheat the poivre sauce in a small saucepan until just simmering.

### Whole Arctic Char

Reheat in 400 degree oven, UNCOVERED for approx. 12-15 minutes or until heated through. Do not overcook or fish will be dry. If you like crispy skin, finish by broiling for 2-3 minutes. Our recommendation is to err



## dessert

### Apple Tarte Tatin

Preheat oven to 400 degrees. Reheat the tarte tatin for 8-10 minutes, or until just warm. Serve, and spoon calvados cream on top.

### Choux a la Creme (profiteroles)

Allow the Choux to come to room temperature. Once they do, the cream will be soft and fluffy. Enjoy!

### Chocolate Pot de Creme

Ready to enjoy!

### Lemon Meringue Pie

Ready to enjoy!

