

VERITAGE MIAMI

PRESENTED BY  City National Bank
Bci FINANCIAL GROUP

Stephen Lewandowski Interactive Dinner Menu Friday, March 23, 2007

First Course

Curried Chickpea and Tomato Soup with Cilantro, Chili and Lime

Second Course

Seared Sea Scallops with Corn, Wild Asparagus,
Morsels and Truffle Madeira Vinaigrette

Third Course

Black Trumpet Crusted Lamb Loin with Spring Vegetable,
Orzo and Rabiola Risotto

First Course

Curried Chickpea and Tomato Soup with Cilantro, Chili and Lime

Serves 10

- 1 12 - ounce can chickpeas
- 6 ounces lime juice
- 1 12 - ounce can plum tomatoes (peeled and chopped)
- 1 bunch cilantro (chopped)
- 2 quarts chicken stock
- 1 tablespoon curry powder
- 2 pieces chopped celery
- 1 12 - ounce can coconut milk
- 2 pieces chopped carrots
- ½ teaspoon green curry paste
- 2 pieces chopped leeks
- Salt and pepper
- 1 teaspoon garlic (chopped)
- 1 piece Thai chili
- 6 ounces white wine

In heavy stock pot (4 quarts) sauté vegetables and garlic in 2 tablespoons extra virgin olive oil for 4-6 minutes. Add Thai chili, curry paste, curry powder and canned tomatoes. Sauté for 5 minutes. Add wine and lime juice and reduce by two thirds. Add chickpeas, stock and cilantro and simmer for 10 minutes. Bring back to a boil and whisk in coconut milk and warm through. Season with salt and pepper.

Serves 10 but can easily be halved for a smaller group.

Second Course

Seared Sea Scallops with Corn, Wild Asparagus, Morels and Truffle Madeira Vinaigrette

Serves 4

- 8 large sea scallops (U10)
- 4 tablespoons (1/4 cup) shucked fresh corn
- 4 ounces wild asparagus, trimmed, blanched and cut into 2 inch batons
- 4 ounces morels, sautéed in a small amount of butter (see note)
- 4 ounces corn pudding (recipe below)
- 4 ounces truffle vinaigrette (recipe below)

Dry the scallops and put them in the refrigerator uncovered for an hour. Remove them from the refrigerator 15 minutes before you make the dish (this dries them and makes it easier to get a good sear). Heat a non-stick skillet or sauté pan over medium high heat with a teaspoon of oil. Pan sear the scallops for two minutes on each side, then remove them from the pan and set aside while you finish the dish. In the same pan, add the fresh corn, the asparagus and the morels and quickly sauté, about two minutes (add a bit more oil if needed).

To assemble the dish, put an ounce (about 2 tablespoons) of corn pudding in the center of each of four plates and spread it slightly with the back of a spoon. Put two scallops on top and arrange the corn, asparagus and morel sauté around. Drizzle a spoonful of the truffle vinaigrette over the scallops and vegetables and serve.

Note: fresh morels are difficult to find. The equivalent of four ounces of fresh morels is ½ ounce of dried morels reconstituted in hot water for 20 minutes. Drain and squeeze the morels slightly, then sauté in a pat of butter.

Corn Pudding (makes one pint)

16 ounces fresh corn shucked from the cob (about 4 ears)
4 ounces (1/2 cup) heavy cream
1 tablespoon truffle oil
Salt and pepper to taste

Cook corn, cream, salt and pepper on medium heat for 20 minutes – the starch in the corn will cause it to thicken. Remove and purée in blender while adding truffle oil. Reserve on the side.

Truffle Vinaigrette (makes 8 ounces)

1 large shallot, minced
3 ounces of Madeira (Rainwater or a 5 Year old Reserve) – boil over medium heat until 1 ounce remains
1 ounce of canned or bottled sliced or minced truffles
1 ounce of truffle oil
4 ounces of canola or grapeseed oil
2 teaspoons white wine vinegar

Whisk all the ingredients together in a bowl and refrigerate until needed.

Third Course

Black Trumpet Crusted Lamb Loin with Spring Vegetable, Orzo and Rabiola Risotto

- 2 1-pound lamb loins, cleaned
- 1 tablespoon Dijon mustard
- 2 tablespoon dried black trumpet mushrooms, pulverized in a spice grinder
- 6 ounces uncooked orzo
- 2 ounces (1/4 cup) extra virgin olive oil
- 2 ounces white onion, diced
- 2 ounces chopped pancetta (or bacon)
- 2 ½ cups chicken stock (unsalted is best)
- 8 ounces baby spring vegetables (zucchini, carrots, pattypan squash, snow peas, etc)
- 4 tablespoon Rabiola cheese (an Italian double cream cheese), cut into cubes
- 2 ounces diced tomato (about 1 large plum tomato)
- 2 teaspoon chopped herbs (thyme, mint, chervil)

Preheat the oven to 425°F. Generously season the lamb loins with salt and black pepper. Set aside while you prepare the orzo “risotto.”

To make the orzo, warm your chicken stock in a small pan. In a heavy bottom 2-quart sauce pot, add extra virgin olive oil, onions and pancetta or bacon and sauté until bacon is crispy. Add the orzo and toast about 1 minute. Add *half* of chicken stock and simmer until the liquid has evaporated. Add the remaining stock and spring vegetable(s). Simmer until liquid is almost gone and add remaining ingredients – the tomato, cheese and half the herbs. Stir to melt the cheese. Check for seasoning and add some salt if needed. Keep warm while you finish the lamb.

With a paper towel, dry off the lamb loins. In a sauté pan, add a bit of olive oil and, over medium heat, brown the lamb loin on each side. Then, put the pan in the oven for just 5 or 10 minutes until the internal temperature reads 125°F for medium-rare doneness. Remove to a plate to rest for 5 minutes before slicing.

To plate, slice each loin into 6 pieces. Arrange some of the risotto on a plate in the center and lay 3 slices of lamb around the risotto. Finish with fleur de sel and fresh herbs.

Dessert this year was prepared by Chef Alex Feher and the crew at the InterContinental Miami - sorry, no guest chef dessert this year (but I can tell you the hotel turned out a stunning triple chocolate mousse gateau!)

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