

Romantic Dinner for Two

Smoked Salmon Quesdillas

Romaine Salad with Caesar Dressing

Scallops with Herbed Cream in Puff Pastry Shells

Chocolate Mousse with Whipped Cream

Smoked Salmon Quesdillas

2 flour tortillas
¼ package Boursin cheese, softened (1.5 ounces)
2 ounces smoked salmon
½ tablespoon capers
1 tablespoon finely chopped shallots
¼ cup shredded Monterey Jack cheese

¼ cup sour cream
2 tablespoons mayonnaise
½ tablespoon fresh dill, finely chopped
Fresh lemon juice, to taste
Salt and pepper

1. Lay a the tortillas on a clean work surface.
2. Spread Boursin cheese over half of each tortilla.
3. Finely chop salmon and sprinkle over Boursin cheese.
4. Sprinkle caper and shallots over salmon. Top with Monterey Jack cheese. Season with salt and pepper and fold tortilla over to cover filling.
5. Bring a skillet to medium high heat. Add the quesadilla to pan and cook, turning once, until nicely golden and cheese is melted. Remove from pan and set aside to cool slightly.
6. Mix together the sour cream, mayonnaise and fresh dill. Season with lemon juice, salt and pepper.

Romaine Salad with Caesar Dressing

1 clove garlic, minced
2 anchovies (optional)
1 egg yolk
1 teaspoon Dijon mustard
1 tablespoon lemon juice
½ teaspoon Worcestershire Sauce
1 tablespoon red wine vinegar
½ cup vegetable oil
Parmesan cheese
Salt and pepper

½ head romaine lettuce
½ cup croutons

1. In a large mixing bowl, mash the garlic and anchovies into a paste with a fork.
2. Mix in the egg yolk, mustard, lemon juice, Worcestershire and vinegar. Season with salt and pepper.
3. Slow drizzle in the oil, whisking constantly, until the dressing is combined.
4. Add parmesan cheese and adjust seasoning (if sauce is too thick, whisk in a small amount of water). Transfer dressing to a small bowl.
5. Trim romaine and discard core. Cut into 1-inch pieces and add to the mixing bowl along with the croutons.
6. Toss salad with enough dressing to coat the leaves (reserve remaining dressing). Season with salt and pepper and serve.

Scallops with Herbed Cream in Puff Pastry Shells

1 tablespoon oil
4 large sea scallops
1 tablespoon butter
½ large leek, finely sliced
¼ cup smoked Andouille sausage, diced
¼ cup white wine
¼ cup fish stock
½ cup cream
¼ cup peas
Fresh thyme
2 puff pastry shells
Salt and pepper

1. Bring a sauté pan to medium-high heat and add the oil.
2. Season the scallops with salt and pepper. Cook scallops, turning once, until both sides are nicely browned and the center is just cooked. Set aside.
3. Lower heat and add the butter. Cook the leek and sausage until leek is tender and the sausage is lightly browned.
4. Add the white wine and cook reduced to a syrupy consistency.
5. Add the fish stock and the cream and cook until flavors are concentrated and it is a sauce consistency.
6. Add the peas and the reserved scallops and cook until warmed.
7. Season with thyme, salt and pepper. Serve in puff pastry shells.

Chocolate Mousse

2 tablespoons brewed coffee
5 ounces chocolate, coarsely chopped
1 tablespoon dark rum
 $\frac{3}{4}$ cup heavy cream

1. Bring a small pot of water to a gentle simmer over medium heat.
2. Combine the coffee, chocolate and rum in a medium metal bowl. Place the bowl on the pot and heat until the chocolate is melted, stirring often.
3. When the mixture is smooth, remove from the heat and let cool, whisking, until room temperature.
4. Meanwhile, whip the cream until it forms soft peaks, about 1 minute.
5. Fold half of the cream into the chocolate until combined.
6. Add the remaining cream in two batches, mixing to fully incorporate when the last batch is added.
7. Transfer to a individual cups or a serving dish and refrigerate at least four hours.

Fresh Whipped Cream

1 cup heavy cream
 $\frac{1}{2}$ teaspoon vanilla
1 tablespoon confectioner's sugar

1. Add cream to a mixing bowl and stir in vanilla and sugar.
2. Whip until stiff peaks form. Serve.