

The Wine Bar

Roasted Pepper with Aged Provolone and Crostini

Shrimp Escabeche

Romaine and Gorgonzola Salad with Roasted Pear Vinaigrette

Penne Puttanesca

Chocolate Mousse

Roasted Peppers

2 cloves garlic, peeled and sliced
1 tablespoon balsamic vinegar
1 tablespoon ketchup
2 tablespoons extra virgin olive oil
1 large jar roasted pepper, drained, rinsed and sliced
2 tablespoons capers, rinsed and drained
Salt and pepper
Aged provolone

1 baguette
Olive oil

1. Preheat oven to 375 degrees.
2. Mix together the garlic, vinegar, ketchup and oil in a mixing bowl.
3. Add tomatoes and capers and toss to combine. Season with salt and pepper and let stand to marinate.
4. Slice baguette in ¼-inch thick slices. Brush with olive oil and season with salt and pepper. Bake until golden brown.
5. Serve peppers with cheese and crostini.

Shrimp Escabeche

½ cup guajillo salsa (recipe follows)
1 fresh jalapeno, seeded and minced
¼ cup pickled jalapenos, optional
Juice of 1 lime
2 pounds shrimp, peeled and deveined
Cilantro
Salt and pepper

16 corn tortillas, cut into wedges
1 quart vegetable oil
Smoked paprika
Fine sea salt

1. Mix together the salsa, jalapeno, pickled jalapenos and lime in a large mixing bowl. Season with salt and pepper.
2. Bring a large pan of water to a boil. Cook shrimp until center is opaque (do not overcook). Drain and immediately add to bowl with dressing.
3. Add cilantro and adjust seasoning. Refrigerate at least 2 hours.
4. Add the vegetable oil to a large Dutch oven and bring to temperature of 325 degrees. Fry the chips in batches until golden brown. Transfer to sheet pan lined with paper towels and immediately season with smoked paprika and salt.
5. Let shrimp come to room temperature and serve with chips.

Guajillo Salsa

6 Guajillo chiles, stemmed and seeded
2 tomatillos, husks removed
1 plum tomato
1 clove garlic
2 teaspoons salt
¼ cup water
Sugar, as needed

1. Bring a heavy cast iron skillet to medium-high heat and toast the chiles, pressing down the spatula and turning them often, until nicely toasted. Add to a bowl and cover with boiling water. Let stand until soft. Drain the chiles, reserving ¼ cup of the soaking water. Add both to a blender.
2. Preheat broiler. Broil the tomatillos, tomato and garlic, turning once, until charred and softened. Peel the garlic and add to blender with other vegetables.
3. Puree the mixture and strain into a saucepan. Bring to a simmer and cook, seasoning with salt and sugar, until flavors combine. Cool to room temperature.

Romaine and Gorgonzola Salad with Roasted Pear Dressing

2 Anjou pears, halved and cored
½ cup red wine
½ cup water
1 tablespoon honey
½ cup white wine vinegar
1 teaspoon Dijon
1-½ cup vegetable oil
Salt and pepper

1 head romaine lettuce, cored and cut into bite-sized pieces
4 ounces gorgonzola, crumbled
½ bag croutons

1. Preheat oven to 350 degrees. Lay pears cut-side down in a baking dish just large enough to hold them in a single layer. Roast until tender, adding a little more water if the pan starts to run dry (you should have a ¼ cup of liquid at the end). Let cool completely.
2. Remove the pears from the pan; reserve the juice. Peel pears and add to bowl of a food processor along with the reserved juice. Puree until smooth and strain. Wipe out the bowl of the food processor and add back the pear pulp.
3. Add the honey, vinegar and Dijon; pulse to combine. With the machine running, slowly add the oil. Season with salt and pepper. Set aside.
4. Add romaine and croutons to large mixing bowl. Toss in enough dressing to coat the leaves. Season with salt and pepper. Divide salad among serving plates, top with gorgonzola cheese and drizzle with additional dressing (reserve remaining dressing). Serve immediately.

Penne Puttanesca

3 tablespoon extra virgin olive oil
4 cloves garlic, peeled and sliced
1 teaspoon red pepper flakes
1 cup fish stock
1 28-ounce can of tomato puree
¼ cup capers, rinsed and drained
¾ cup kalamata olive, pitted and quartered
Salt and pepper

1-½ pounds mini penne pasta

1. Add the oil to a sauté pan and bring to medium heat. Add the garlic and red pepper flakes and cook until golden.
2. Add the fish stock and tomato puree; season with salt and pepper and bring to a simmer; cook until flavors combine, about 20 minutes.
3. Meanwhile, bring a large stockpot of water to a boil; season generously with salt. Cook the pasta until tender. Drain and add to pasta sauce. Adjust seasoning and serve topped with parmesan cheese.

Chocolate Mousse

2 tablespoons brewed coffee
1 tablespoon hazelnut liquor
5 ounces chocolate, coarsely chopped
1 cup heavy cream

1. Bring a small pot of water to a gentle simmer over medium heat.
2. Combine the coffee, hazelnut liquor and chocolate 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.