

**Wine Bar**

Roasted Peppers with Olives  
Mushroom and Fontina Strudel  
Smoked Salmon Quesadillas  
Kung Pao Chicken Nuggets  
Mango Cheesecake with Fruit Coulis

**Mushroom and Fontina Strudel**

2 large peppers  
1 cup kalamata olive, sliced  
Olive oil  
Balsamic vinegar  
Salt and pepper

1. Place peppers over an open flame, turning occasionally, until completely charred. Transfer to a bowl and cover with plastic wrap; let cool. Peel pepper and remove core and seeds. Slice.
2. Add peppers and olives a mixing bowl. Dress with olive oil and balsamic vinegar; season with salt and pepper. Serve with crostini and smoked mozzarella.

**Smoked Salmon Quesadillas**

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.

**Mushroom Strudel**

2 tablespoons oil  
½ pound sweet sausage  
8 ounces mushrooms, sliced  
1 sheet puff pastry  
1 cup ricotta cheese  
1 egg yolk, mixed with 1 tablespoon water  
Salt and pepper

2 tablespoons olive oil  
¼ cup finely chopped shallots  
2 clove garlic, crushed  
1 cup good red wine  
1 cup pureed tomatoes  
Salt and pepper

1. Bring a large sauté to medium heat and add 1 tablespoon of the oil. Cook the sausage, breaking it up with a spoon, until nicely browned. Transfer to a strainer set over a mixing bowl. When drained, add to the bowl of a food processor.
2. Add the remaining oil and increase the heat to high. Add the mushrooms and cook until nicely browned. Season with salt and pepper. Strain and then add to the food processor with sausage (reserve drained liquid). Pulse the mushrooms and sausage until finely chopped. Let cool completely.
3. On a lightly floured board, roll out the puff pastry until it is approximately 16-inch by 20-inch. Cut in half crosswise so that you have two sheets about 8-inch by 10-inch. Turn each so that the long side is facing you. Spread ½ of the ricotta cheese on each, leaving a 1-inch border at the top side. Spread half of the sausage mixture over the ricotta cheese.
4. Brush the top border with egg wash. Roll up strudels place seam side down on a sheet pan lined with parchment paper. Brush each roll with more egg wash and refrigerate until nicely chilled.
5. Preheat oven to 400 degrees. Bake until nicely golden. Remove and let cool slightly.
6. Meanwhile, bring oil to medium heat in a small saucepan. Add the shallots and garlic and cook, stirring occasionally, until nicely softened but not browned. Add the wine and bring to a gentle simmer. Cook until reduced by a third. Add the tomatoes and bring back to a simmer. Season with salt and pepper and cook gently until flavors combine, about 30 minutes. Add the juices from the drained mushrooms and sausage, adjust seasoning, and serve with strudel.

**Kung Pao Chicken Nuggets**

¼ cup vegetable oil  
 1 garlic clove, minced  
 1 tablespoon finely grated fresh ginger  
 ½ cup sugar  
 ½ cup soy sauce  
 ¼ cup white wine  
 2 tablespoons chile pepper paste  
 1 teaspoon red wine vinegar  
 ½ cup chopped scallions  
 Sesame seeds

Flour  
 Eggs  
 Panko bread crumbs  
 1 pound chicken breast, cut into chunks  
 Vegetable oil, for frying

1. Bring a medium saucepan to medium heat and add the oil. Cook the garlic and ginger until softened. Lower the heat and add the sugar, soy sauce, wine, chile pepper paste and vinegar; simmer until the sugar dissolves, about 5 minutes. Remove the sauce from the heat, stir in the scallions and let stand until cool.
2. Place flour, eggs and bread crumbs in separate bowls. Dredge chicken in flour, then eggs and then in bread crumbs, turning to coat. Place on a sheet pan and let rest 10 minutes.
3. Add oil to a large pot and heat to 360 degrees. Fry chicken in batches until golden brown. Toss with sauce and serve.

**Mango Cheesecake**

Crust  
 1-½ cups graham cracker crumbs  
 ½ cup sugar  
 6 tablespoons (¾ stick) unsalted butter, melted

Filling  
 1 cup pureed mangoes  
 3 8-ounce packages cream cheese, room temperature  
 1-¼ cups sugar  
 1 teaspoon vanilla extract  
 4 large eggs

1. Preheat oven to 325 degrees. Lightly butter 9-inch springform pan. Stir cracker crumbs and sugar in medium bowl to blend. Add melted butter and stir until evenly moistened. Press crumb mixture firmly onto bottom of prepared pan. Bake until crust is set, about 12 minutes. Cool completely.
2. Beat cream cheese, sugar, and vanilla in large bowl until smooth. Add eggs 1 at a time, beating well after each addition. Add mango puree and beat until well blended. Pour filling over crust in pan.
3. Bake cake until set and puffed and golden around edges, about 1 hour 25 minutes. Cool cake 1 hour. Refrigerate uncovered overnight. Run small knife between cake and sides of pan to loosen. Remove pan sides. Transfer cake to platter. Cut into wedges and serve.