

**Menu**

Classic Caesar Salad

Homemade Cheese Ravioli with Fresh Tomato Basil Sauce

Chicken and Mushrooms with an Herbed Pan Sauce

Apple Tarts with Fresh Whipped Cream

**Classic Caesar Salad**

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

1 head romaine lettuce  
Parmesan cheese  
1 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. Slowly drizzle in the oil, whisking constantly, until the dressing is combined. Season with salt and pepper (if sauce is too thick, whisk in a small amount of water). Transfer dressing to a small bowl.
4. Trim romaine and discard core. Cut into 1-inch pieces and add to the mixing bowl along with the croutons and parmesan cheese.
5. Toss salad with enough dressing to coat the leaves (reserve remaining dressing). Adjust seasoning; serve.

**Cheese Ravioli**

½ small container ricotta cheese  
2 ounces package shredded mozzarella  
¼ cup freshly grated Parmesan cheese, plus more for topping  
1 egg yolk  
Freshly ground nutmeg  
Salt and pepper, to taste  
½ batch pasta dough  
Pasta sauce

1. Add cheeses to a mixing bowl and stir to combine. Stir in egg yolk and season with nutmeg, salt and pepper. Set aside.
2. Roll the pasta dough into wide, thin sheets, being careful to roll out sheets about the same size.
3. Place one sheet of pasta on a floured work surface. Place small dollops of filling, evenly spaced on the sheet of pasta. Brush in between the filling and down each edge of the pasta with a little water. Place a second sheet of pasta on top, pressing out any air in the ravioli and sealing the edges. Trim the edges and cut into individual ravioli. Set aside on a well floured sheet pan and repeat with remaining pasta sheets.
4. Bring a large pot of salted water to a boil. Add pasta and cook until tender. Drain and add to pan with just enough sauce to coat. Let cook until flavors combine, about 30 seconds. Serve topped with more parmesan.

**Pasta Dough**

2-¼ cups unbleached all-purpose flour  
4 large eggs  
1 teaspoon salt

1. Add ingredients to the bowl of a stand mixer and mix until dough begins to form a ball. Continue kneading dough until smooth and elastic, about 6 to 8 minutes.
2. Wrap dough in plastic wrap and let stand, refrigerated, 30 minutes to 1 hour.

**Pasta Sauce**

3 tablespoons olive oil  
3 cloves garlic  
Pinch of red pepper  
1 cup white wine  
1 28-ounce can whole San Marzano tomatoes, roughly chopped  
1 cup water  
Fresh basil  
Salt

1. Bring a heavy saucepan to medium heat and add the oil. Add the garlic and cook until just golden. Add the red pepper and cook 30 seconds more. Add the wine and cook until reduced by half. Add the tomatoes and water, bring to a gentle simmer and cook until thickened. Season with basil and salt.

**Chicken and Mushrooms with an Herbed Pan Sauce**

2 tablespoons oil  
2 chicken breasts  
2 shallots, finely chopped  
8 ounces mushrooms, sliced  
½ cup wine  
½ cup chicken stock  
Fresh thyme  
Salt and pepper

1. Bring a heavy sauté pan to medium-high heat and add 1 tablespoon of oil.
2. Season chicken with salt and pepper. Cook, turning once, until golden brown. Set aside.
3. Add the remaining oil to the pan. Cook the shallots and mushrooms until nicely browned.
4. Add the wine and cook until reduced by half.
5. Add the chicken stock and bring to a simmer. Add back the chicken and cook until done.
6. Season with thyme, salt and pepper. Serve.

**Apple Tarts with Fresh Whipped Cream**

1 sheet frozen puff pastry, thawed  
3 medium Golden Delicious apples, peeled, cored, very thinly sliced  
2 tablespoons unsalted butter, melted  
3 tablespoons cinnamon sugar  
Caramel Sauce  
Fresh Whipped Cream

1. Preheat oven to 400 degrees.
2. Place puff pastry sheet on a sheet pan lined with silpat.
3. Using the tines of a fork, pierce the center of the pastry leaving a ½-inch border.
4. Arrange apples on pastry in rows, overlapping apple slices and leaving border clear.
5. Brush apples with melted butter; sprinkle with cinnamon sugar. Bake until golden, about 30 minutes.
6. Serve warm or room temperature with caramel sauce.