

**Menu**

Mixed Greens with Cocoa Nibs, Dried Cranberries and Goat Cheese

Roasted Squash and Fresh Ricotta Cannelloni

Beef Braised with Demi-glace and Chocolate

Chocolate Terrine with Crème Anglaise

**Mixed Greens with Cocoa Nibs, Dried Cranberries and Goat Cheese**

2 small shallots, diced  
 1 teaspoon Dijon mustard  
 ¼ cup sherry vinegar  
 ¾ cup olive oil  
 Salt and pepper

8 cups mixed greens  
 ½ cup dried cranberries  
 ½ cup cocoa nibs  
 3 ounces goat cheese

1. Add the shallots, mustard and vinegar to the bowl of a food processor. Pulse to until shallot is minced. With machine running, slowly add olive oil. Season with salt and pepper.
2. Add the greens, cranberries and cocoa nibs to a large mixing bowl. Season with enough dressing to coat the leaves (reserve remaining). Season with salt and pepper. Serve topped with goat cheese.

**Roasted Squash and Fresh Ricotta Cannelloni**

6 large eggs  
 1 cup milk  
 1 cup flour

1 head of roasted garlic  
 1 small butternut squash, roasted  
 1 cup fresh ricotta cheese  
 2 cups grated young Asiago cheese  
 2 large eggs  
 Fresh nutmeg  
 Bechamel sauce  
 Salt and pepper

1. Whisk eggs and milk together. Put flour in bowl of a food processor. Add egg mixture to flour and pulse until thoroughly combined. Let stand in refrigerator for at least twenty minutes. Put a small nonstick pan over medium heat. Rub the inside with butter and add just enough batter to form a thin coating on the bottom of the pan. As soon as you add the batter lift and rotate the pan so the mixture is evenly distributed. Cook about 1 minute of until the batter is set. Flip and cook for additional 30 seconds on other side. Remove from pan and repeat until batter is finished.
2. Remove the garlic clove from the skin and mash. Add to a mixing bowl. Puree the squash, add to bowl with garlic. Add the ricotta, 1 cup of Asiago and eggs. Mix well to combine. Season with nutmeg, salt and pepper.
3. Preheat oven to 350 degrees. Spoon 1 cup sauce over the bottom of 13" by 9" glass baking dish (make sure entire surface is covered). Take crepe and put 1 dollop of cheese filling in center. Fold over the sides to form small pillow, invert and place in baking dish. Repeat with remaining crepes. When dish is filled, cover with more sauce; top with remaining Asiago cheese.
4. Bake manicotti covered for 30 minutes; uncover and continue baking until hot and bubbly, about 15 minutes longer. Let stand 15 minutes before serving.

**Beef Braised with Demi-glace and Chocolate**

1 tablespoon oil  
3 pounds boneless chuck meat  
1-½ ounces pancetta, finely diced  
1 cup finely chopped leeks  
½ cup finely chopped celery  
½ cup finely chopped peeled carrots  
3 garlic cloves, sliced  
1 cup dry red wine  
1 cup pureed tomatoes  
1 cup demi-glace  
3 tablespoons grated bittersweet chocolate  
2 tablespoons unsweetened cocoa powder  
1 teaspoon finely chopped fresh rosemary  
Salt and pepper

1. Preheat oven to 325 degrees. Bring a large Dutch oven to medium-high heat. Season beef with salt and pepper. Add beef to pot and cooking until browned; set aside.
2. Add the pancetta, leeks, carrots, celery and garlic and cook, stirring, until fat has rendered out of bacon and the vegetables are nicely softened.
3. Add wine and cook until reduced by half. Add tomatoes and demi-glace and bring to a simmer. Add the beef, cover and transfer to oven. Cook until beef is completely tender, about 2-1/2 hours.
4. Transfer beef to serving platter; spoon fat from surface of sauce. Bring sauce to a simmer; add the chocolate, cocoa powder, and rosemary; stir until chocolate melts. Season with salt and pepper. Serve.

**Chocolate Sponge Cake**

1/3 cup all-purpose flour  
1/3 cup cornstarch  
1/3 cup cocoa powder  
4 large eggs, separated  
¾ cup sugar, divided  
1 teaspoon vanilla extract  
Pinch of salt

1. Preheat oven to 350 degrees. Butter a ¼ sheet pan and line with parchment. Butter the parchment.
2. Sift the flour, cornstarch, and cocoa powder together. Whisk the yolks with half the sugar and the vanilla. Beat until pale and fluffy.
3. In a clean, dry mixer bowl, combine the egg whites and salt. Whip on medium speed until the egg whites are opaque, and beginning to hold a very soft peak. Increase speed and gradually whip in remaining sugar until the whites hold a firm peak.
4. Fold the yolk mixture into the whipped whites, using a rubber spatula. Sift the cocoa flour mixture over the egg mixture, folding it in with a rubber spatula. Pour the batter into prepared pan. Bake about 20 minutes, until risen and firm to the touch in the center.

**Chocolate Terrine with Crème Anglaise**

4 ounces semisweet chocolate, chopped  
¾ sticks unsalted butter  
¼ cup strong coffee  
1/3 cup sugar  
2 eggs, beaten

1. Preheat oven to 350 degrees. Melt chocolate and butter in a double boiler. Add the coffee and sugar and continue to whisk to dissolve the sugar. Continue cooking until very hot (approximately 120 degrees).
2. Remove from the heat and whisk in the eggs. Let cool slightly.
3. Line two small loaf pans with plastic wrap. Cut sponge cake to fit pans. Place layer of cake on bottom of pan. Pour a layer of filling over cake. Place a second piece of cake on top. Fold plastic wrap over cake and refrigerate 8 hours or over night. Slice and serve with raspberry sauce.

**Raspberry Sauce**

½ cup sugar  
½ cup water  
2 cups fresh raspberries

1. Add sugar and water to a small saucepan. Bring to a simmer and cook until sugar is dissolved
2. Add raspberries to blender. Pour hot simple syrup over berries. Puree until smooth. Strain through a fine mesh strainer. Let cool.