

APPETIZER

Colors Of Caviar

It comes in a tall, rounded glass, and is composed, like a terrarium, of horizontal bands: a caviar gelée at the bottom, pure caviar at the top, a caviar cream in between. The different textures and forms dispersed the flavor of caviar are worth savoring!

Servings: Approximately 15

From bottom to top:

8 gm Caviar Vinaigrette

8 gm Caviar crème Fraiche

8gm Haricot Vert Puree (Green Bean Puree)

4gm Golden Ostera Caviar

Finished with Caviar Sabayon

Caviar Vinaigrette

- **100gm Sherry Vinaigrette**
- **50gm Caviar**
- **1/2 each Gelatin Sheet**
- **1 cup Very Cold Water**

- 1) **Soak the Gelatin in the cold water until it has rehydrated. This normally takes 5 minutes**
- 2) **Drain the gelatin and add to the Sherry Vinaigrette.**
- 3) **Make a Baine-Marie by filling a small pot with a couple of inches of water and fitting a mixing bowl on top of it.**
- 4) **Put the Vinaigrette with the Gelatin into a bowl and set it over a medium low heat.**
- 5) **Stir until the gelatin dissolves and remove from heat.**
- 6) **Add the Caviar then pulse with stick blender until most of the individual eggs are broken up and the Vinaigrette has turned a light grey color.**
- 7) **Season with sea salt. Set a “verrine” glass on a gram scale and spoon in 8 grams.**
- 8) **Gently tap the “Verrine” on a towel set upon the work table until the vinaigrette is evenly distributed.**
- 9) **When all the glasses are portioned, put them in the refrigerator for at least 20 minutes in order to set.**

Sherry Vinaigrette Base

(for the Caviar Vinaigrette)

- **25gm Sherry Vinegar'25gm Dijon Mustard**
- **1 each Egg Yolk**
- **250gm Grape Seed Oil**

- 1) **In a mixing bowl whisk together the mustard, vinegar and egg yolk.**
- 2) **While whisking, slowly drizzle in the oil to create an emulsion.**
- 3) **Season the vinaigrette with salt and white pepper.**

Caviar crème Fraiche

- **177 gm Crème Fraiche**
- **45gm caviar**
- **1/2 Gelatin Sheet**
- **1 cup Very Cold Water**

- 1) **Soak the gelatin in the cold water until it has rehydrated. This normally takes around five minutes.**
- 2) **Make a Baine-marie by filling a small pot with a couple of inches of water and fitting a mixing bowl on top of it.**
- 3) **Put the crème fraiche and the rehydrated Gelatin in the the bowl and set it over a medium-low heat.**
- 4) **Stir until the gelatin dissolves and remove from heat.**
- 5) **Gently fold in the caviar, season with sea salt then transfer mixture to a clean bowl**
- 6) **When the caviar vinaigrette from the previous step is set, use the gram scale to put 8 grams of the crème fraiche on top and gentle tap until it is evenly distributed**
- 7) **When all the glasses are filled put them in the refrigerator for at least 20 minutes in order to set.**

Haricot Vert Puree

15gm haricot Vert, Fresh

- 1) **Snip both ends off the beans.**
- 2) **Bring a large pot of water to as boil and add salt.**
- 3) **In batches cook the beans until very tender.**

- 4) When the beans are done chill quickly transfer to a blender.
- 5) Roughly chop beans and transfer to a blender.
- 6) Using a small ladle to push the beans down make a thick smooth puree.
- 7) Transfer to a pastry bag and reserve.

Caviar Sabayon

- **6 Eggs Yolks**
- **3oz Water**
- **20 gm Caviar**
 - 1) Place yolks and water in a bowl set over a pot of simmering water
 - 2) Whisk vigorously, incorporating as much air as possible, until sabayon increases in volume by at least 4 times original volume.
 - 3) Continue to whisk until the sabayon is warm to the touch and it is cooked but not scrambled. The sabayon should be at “ribbon” stage, velvety and light.
 - 4) Season with a small amount of salt and carefully fold in the caviar.

TO FINISH

- 1) Pull out “Merriness’ to lightly temper to room temperature. This is important to have the proper consistency when served.
- 2) Carefully squeeze in 8 grams of the haricot vert puree.
- 3) Gently tap glass until puree is evenly distributed.
- 4) Spread 4 grams of Ostra caviar out on top of the puree.
- 5) Finish the dish with a dollop of Caviar Sabayon.
- 6) Serve with a small mother of pearl Caviar Spoon.

**MAIN COURSE
CRISPY SEA BASS**

Ingredients:

- 4 Sea bass fillets, skin on
- 1 kg of Swiss Chard, with leaves
- 500 g Shitake Mushrooms
- 1 bunch Flat parsley Leaf
- 1 Vanilla Bean
- 250 g Butter
- 4 Lemons, Juiced
- Olive Oil, as needed
- Flour, as needed
- Fresh Ginger, 100 gm, Sliced

Spice Mixture: (in pepper mill)

- 1 part black pepper
- 2 parts Sichuan pepper
- 2/3 parts Fennel Seed
- 1/2 part Coriander Seed
- 2/3 parts Black Mustard
- 1/2 parts Poivre de Jamaïque (long pepper)

Preparation

Portion the sea bass

Make fish fumet by placing the bone and head in a stockpot. Cover with warm water and bring slowly to a boil. Reduce the heat to a simmer. Add the vanilla pod and sliced ginger. Simmer until desired flavor is achieved.

Separate the Swiss Chard leaves from the stalk. Cut the stalk into 1/2 inch batonettes, cook in a blanc (1 liter water, 1/4 Cup Flour, juice of 1/2 lemon) cool and reserve. Heat in browned butter.

Brush each chard with olive oil. Layer between plastic film on a microwavable plate. Cook in the microwave on high for 1 1/2 minutes. Layer leaves on a sheet pan with parchment paper and dry in the oven at a low temperature.

Remove stems from the shitake, cut in half quarters depending on size. Saute in browned butter.

Brush each chard leaf with Olive oil.

Season sea bass with flour, spices and salt and pepper. Heat medium sauté pan; add grape seed oil. Sauté fish skin-side-down for 3 minutes; turn and cook 2 minutes. Remove from pan; keep warm.

**DESSERT
VANILLA RICE PUDDING**

Ingredients:

**240 gm Arborio Rice
1500 gm Milk
720 gm Cream
240 gm Sugar
3 each vanilla Bean**

Preparation

bring pot of water to a boil, add rice, turn heat down to medium-low heat and cook slowly for 7 minutes (rice brand may affect cook time).

Strain the rice from the water and return to the pot. Add the Milk, Cream and Sugar and bring to a boil. Once boiling, turn the heat down to arrive at a low simmer.

Cook for approximately 1 hour (or until done), stirring very often to keep from sticking.

Once cooked, cool completely.