

3

Isn't She Lovely

- 1 1/4oz Makers Mark
- 1/2 & 1/2
- Fine sugar
- Vanilla extract
- Nutmeg

- Melted white chocolate
- White chocolate whipped cream
- Shaved white chocolate

Pour 1/2 & 1/2 & melted white chocolate into shaker tin. Combine tins & shake until mixture is smooth. Add ice & Maker's Mark, fine sugar, vanilla extract, & nutmeg. Shake & strain over fresh ice & top w/ white chocolate whipped cream, nutmeg, & shavings.
 For white chocolate whipped cream:
 1 cup whipping cream
 2 oz. melted and cooled white chocolate
 1 tablespoon sugar
 1 teaspoon pure vanilla extract
 Whisk whipped cream until soft peaks are formed. Add rest of ingredients & whisk until stiff peaks form.

Truffles with Chocolate Covered Strawberries

Raspberry and Dark Chocolate truffle

- 1 oz Karo syrup
 - 9 oz. Raspberry puree
 - 9 oz. Callebaut dark chocolate
 - 1 oz. butter
- Procedure to follow

Passion fruit and Mango Truffle

- 1 oz. karo syrup
- 3 oz. Mango puree
- 3 oz. Passion fruit puree
- 13 oz. Valhorna passion fruit chocolate discs
- .75 oz. butter

In a small pot, bring Karo and both purees to a boil. Place chocolate into a bowl. Pour Hot mixture over the chocolate discs and emulsify with a hand blender. Cool to 95 degrees before adding butter and processing with a hand blender until smooth. Let mixture cool completely then use a melon baller to scoop in truffles or use truffle molds.

Chocolate covered strawberries

- 1 pint strawberries washed, dried and set out to room temperature
 - 12 ounces chocolate of your choice (Milk, white, dark etc.)
 - 2 tablespoons shortening
- Combined chocolate and shortening until melted and smooth, dip strawberry 3/4 not to cover the whole berry.
 Let cool

Orange whipped cream

- 1/2 cup heavy whipping cream
 - 2 tablespoon powdered sugar
 - 1 tsp orange zest
- Whip until desired consistency. DO not over whip.

Mixology Mixer

3 DRINKS • 3 COURSES



1

Cocktail

Signed, Sealed, Delivered

Appetizer

Eggplant Caesar Salad

2

Cocktail

Maggie May

Entrée

Beef Tenderloin with Rosemary Compound Butter

3

Cocktail

Isn't She Lovely

Dessert

Truffles with Chocolate Covered Strawberries

1

Signed, Sealed, Delivered

¾ oz. Raspberry Vodka
½ oz. Pama Pomegranate liqueur
Squeeze lime
¾ oz. Agave Syrup
Ginger ale
Brown sugared lime garnish

In shaker, add ice and combine Raspberry Vodka and Pama Pomegranate liqueur. Add in Agave syrup and ½ squeeze of lime. Combine tins and shake. Strain over fresh ice in a rocks glass. Top with ginger ale. For garnish, take slice of lime and press each side into rimmer of brown sugar- or for best results, place lime slice into shaker tin along with spoon full of brown sugar and shake until lime is coated.

Eggplant Caesar Salad

Eggplant-1ea, peeled and diced
Cherry Tomatoes-12ea
Romaine Lettuce Heads-1head
Parmesan Cheese-2 cups
Baguette-1ea
Caesar Dressing: 2 oz.

Store eggplant in cold water until you are ready to bread & fry them. Wash tomatoes & lettuce, shake off excess water & cut tomatoes in half, take head of lettuce & peel off the outside leaves & cut in half width-wise. Lay those aside & take the baguette & cut into cubes for croutons. Once cut, toss them with a little olive oil, salt, & pepper. Lay on a sheet tray & cook in a preheated 350 degree oven for 5-10 minutes. Remove eggplant from water & pat dry with a paper towel. Whisk eggs together. Combine the dry ingredients together. Toss eggplant into the egg wash first & make sure they are submerged, then coat them in the cornstarch mixture making sure they get an even coating on all sides & all pieces. Shake the excess cornstarch off & place them in fryer. Lay the half romaine leaf down & in the center place eggplant, tomatoes, & croutons. Once you have filled the romaine leaf, top it with the parmesan cheese & Caesar dressing.



2

Maggie May

¾ oz. Brokers Gin
½ oz. St. Germain Elderflower liqueur
Muddled 2 slices of lemon and 2 slices limes
¾ oz. Rosemary simple syrup
2 dashes Orange bitters
Roasted rosemary sprig garnish and roasted lemon wheel

In small shaker tin, muddle slices of lemon, slices of lime and the rosemary simple syrup. Add ice and combine Brokers, St. Germain Elderflower liqueur, and orange bitters. Shake thoroughly and empty contents into rocks glass. Top with fresh ice as needed. Garnish with roasted sprig of rosemary and roasted lemon.

Beef Tenderloin with Rosemary Compound Butter

Beef Tenderloin-6oz.
Butter-1 lbs.
Rosemary-1/2 cup
Horse Carrots-5 ea.
Sugar-1/8 cup
Orange Juice-1/4 cup
Garlic-4 cloves
Baby Spinach-6 cups
Salt & Pepper

Put butter in a mixing bowl, add the paddle attachment & start mixing it, then add rosemary. Once the butter becomes a nice white color stop the mixer, & remove. Put in plastic wrap & roll it up into a log, place in fridge so it can harden. Season beef tenderloin with salt & pepper & place on sheet tray. Place in a preheated oven at 400 degrees & cook to desired temperature. Remove from oven, let it rest for 10-15 minutes then place in a warm place to hold the meat. Wash carrots & peel them, cut them on a bias (diagonally). Boil a pot of water add salt & carrots. Check carrots periodically to see if they are al dente (not quite cooked fully through). Remove from the pot & drain water off. In a pan add sugar, water, & orange juice, once the sugar has melted & you start to see it boiling & looking syrupy you can add the carrots & coat them in the syrup, when they start to look shiny you can put them in a warm place to keep. Take a pot & add oil to it, let the oil get hot & add the garlic & let the garlic sweat & get a little golden brown, then add the spinach & allow it to wilt down. You can add the juice from the tenderloin if you would like a little more in depth taste to the spinach but that is optional. Once everything is done, slice the beef tenderloin and plate the items. Don't forget to add the butter on top of the tenderloin.