

## Sweet Potato-Maple Crème Brulee`

8 oz. Sweet potatoes, roasted, skins removed and mashed  
3 oz. Graham cracker crumbs  
8 each egg yolks  
16 oz. Heavy cream  
½ cup sugar + additional for brulee`  
2 T. Maple syrup

Mix together the sweet potatoes and graham cracker crumbs. Place 2 T. of the mixture into the bottom of 10 ramekins. Using the back of a wet spoon smooth out the top. Mix together the remaining ingredients and pour on top of the potato mixture.

Bake in a water bath @ 325 degrees for 40-45 minutes until well set.

Cool. Sprinkle a light coating of sugar on top and caramelize with a torch.

## Warm Hericot Verte Sahoé, Apple-Pancetta-Brown butter Vinaigrette

2 ½ lb. Hericot Vertes  
3 oz. Pancetta, sm. Diced  
2 oz. Spanish onion, sm. Diced  
8 oz. Butter, med. Diced  
½ oz. Brown sugar  
2 oz. Apple juice  
2 oz. Apple cider vinegar

Trim beans and blanch in salted boiling water. Immediately submerge in ice water to stop cooking, drain well, and keep aside. In a sauté pan on medium heat sauté pancetta until golden brown. Add onions and sweat until translucent add butter and cook over high stirring constantly until just begins to brown. Remove from heat. Add brown sugar, apple juice and vinegar. Toss with the beans.

## Roasted Leek and Butternut Squash Bread Pudding

8 each Eggs

3 cup Heavy cream

T. T. Salt & white pepper

3 T. Flat leaf parsley, chopped

1 lb. Butternut squash, peeled, med. Diced, blanched

$\frac{3}{4}$  lb. Leeks, roasted, med. Diced

1 lb. Sourdough bread, crust removed, med. Diced

Mix together the eggs, season to taste with salt and pepper. Fold all ingredients into the cream mixture. Place in a casserole dish and bake @ 325 degrees for 20-25 minutes until golden brown and a toothpick comes out clean.

## Pan Roasted Venison Rack, Black Figs, Lemon, Sherry, Demi Glace

1 -2 ½ lb. Rack of Venison  
T. T. Kosher salt and black pepper  
½ lb. Dried black figs  
16 oz. Dry Sherry  
38 oz. Veal Glace  
2 T. Whole butter, diced

Season Venison loin with salt and pepper.

In a sauté pan on high heat, sear rack with 2 T. olive oil until browned (2-3min.) on each side. Finish in 375 degree oven to 135 degrees internal temperature. Remove from oven and let rest 5 minutes before slicing.

In the same pan sauté the shallots until translucent add figs and deglaze pan with sherry. Reduce by half, add veal glace and simmer 3-4 minutes, swirl in butter until incorporated. Adjust seasonings.

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