

The following menu and recipes have developed by David McCallum Executive Chef Proprietor and Jerry Howerin, Head Chef featuring the bounty of the Bay and the farm

Menu

Crab and Mango Napoleon with Raspberry- Horseradish Jam

Rockfish & Corn Chowder (Oysters may be substituted for Rockfish when available)

Porcini Seared Rack of Lamb with Wild Mushroom Risotto

Pecan Tart with Ice Cream & Chocolate Sauce

Crab & Mango Napoleon with Raspberry

Horseradish Jam

6 servings

12 oz. Chesapeake Bay lump crab meat
2 Tbs. Tilghman Island New Bay house spice blend

18 wonton wrappers

Salsa:

2 mangoes peeled & diced

1 medium red onion diced fine

2Tbs. finely chopped cilantro

1 jalapeno pepper seeded & diced fine

juice of 1 lime

2 medium tomatoes peeled seeded & diced fine

2 dashes of tobasco or other favorite hot sauce

1 t salt & 1t pepper or to taste

1)Mix salsa ingredients refrigerate 2-4 hours

2) Fry wonton wrappers in about an inch of fat until crisp & golden

3)Assemble Napoleon just before serving:

Toss crabmeat with spice blend & then with 18 oz. Of salsa

Place a wonton on each of 6 serving plates

Divide 1/2 of the between the wontons top with a wonton

Repeat ending with a wonton on top

Garnish the top and the plate with jam & remaining salsa

Raspberry- Horseradish Jam

2 pints fresh raspberries

½ c sugar

1/4 c raspberry vinegar

½ c balsamic vinegar

2 Tbs. Minced shallots

1 lemon zested

1) Bring sugar, vinegar, lemon juice, & shallots. Add berries cook until syrupy

2) Adjust sweetness to taste

3)Strain through a fine sieve

4)Fold in horseradish & lemon zest

5)Refrigerate several hours or overnight

Tilghman Island New Bay Seasoning

1 T paprika

1 t cayenne pepper

1 t garlic powder

½ t white pepper

½ t thyme

½ t oregano

1 t salt

½ t celery salt

mix all ingredients

Rockfish & Corn Chowder

6 servings
2 medium potato, diced
1 carrot, finely chopped
2 ribs celery, chopped
2c fish stock or clam juice
1 qt. Milk
2Tbbs. onion, chopped
½ red pepper
½ green pepper, diced
2 Tbs flour
4Tbbs butter
1 lb. Skinned rockfish (striped bass) cut in half inch pieces or 1 pint shucked Chesapeake Bay Oysters
2 c. corn kernels

- 1) In large saucepan, saute onion, peppers, carrot & celery in 2Tbbs of butter add potatoes & stock, cook until tender. Drain. Add milk, salt, pepper & corn bring to a boil.
- 2) cream flour with 2Tbs. Butter & gradually add to boiling mixture. Cook, stirring until thickened.
- 3) add fish to soup cook 10 minutes until fish is just done
- 4) serve immediately sprinkled with parsley.

Porcini Seared Rack of Lamb with Wild Mushroom Risotto

6 servings
1 lb arborio rice
3 Tbs. olive oil
½ c onion finely diced
1/4 c white wine
2Tbs. Porcini mushroom powder (Can be made by grinding dried porcinis to a powder in a blender)
4 oz. Shiitake mushroom caps sliced
4 oz. Portabello mushroom caps sliced
1 qt. Mushroom stock made from the stems

with carrots, onions & celery
6 oz. Parmesan cheese

- 1) Saute onion & mushrooms in olive oil until soft
- 2). Add mushroom powder & deglaze pan with wine
- 3) Add rice cook for 1 minute
- 4) Add stock to cover & simmer
- 5) Continue to add stock stirring frequently as stock is absorbed about 25 minutes
- 6) Keep warm. Add cheese just before serving

Red Wine Demiglaze

3c rich lamb stock
1c red wine
salt & pepper to taste

Mix stock & wine reduce to 1 1/2 c.

Adjust seasoning. Keep warm

Lamb

3 each 8 bone lamb racks frenched & halved
3 Tbs porcini mushroom powder
Olive oil
salt & pepper to taste
Red wine demiglaze

Coat lamb with mushroom powder, salt & pepper. Sear on all sides & roast at 400 degrees 12-15 minutes for medium rare to medium

Mound risotto on plates slice racks & arrange drizzle demiglaze onto plates & chops

Pecan Tart with Ice Cream & Chocolate Sauce

12 servings

Sweet Dough

3 sticks of unsalted butter

2/3 c. sugar

1 whole egg

1 egg yolk

4 3/4 c. cake flour (4c. All purpose)

pinch of salt

Sift together flour, salt and sugar.

Place in food processor

Add frozen butter cut into 1" pieces

Process with short bursts until the texture of course cornmeal

Add eggs process until blended or ball forms

Divide in half (save 1/2 for another tart)

Chill for at least 1 hr.

Roll out between sheets of plastic wrap

Press into 10" loose bottom tart pan

Freeze for 1 hr.

Bake at 375 for 10-15 minutes until very lightly browned

Remove from the oven and cool completely

Filling

2 c. chopped pecans

2 eggs

1/3 c brown sugar

2/3 c corn syrup

1 T vanilla

2 T flour

2 T butter

Place pecans in prebaked shell. Whisk together remaining ingredients. Pour over nuts.

Bake at 325 for 30-35 minutes. Cool before removing tart ring.

Serve with homemade vanilla or cinnamon ice cream or both and optional bourbon chocolate sauce.

Vanilla Ice Cream

2 cans sweetened condensed milk

1 Qt. Half and half

1 Qt. Heavy Cream

3 T. Pure vanilla extract

1/4 c. Gin or Vodka

Mix all ingredients . Place in a commercial ice cream freezer and freeze according to manufactures directions.

Cinnamon Ice Cream

2 cans sweetened condensed milk

1 Qt. Half and half

1 Qt. Heavy Cream

1 T. Pure vanilla extract

1/3 c. Ground cinnamon or more to taste

Mix liquid ingredients whisk in cinnamon . Place in a commercial ice cream freezer and freeze according to manufactures directions.

Bourbon Chocolate sauce

1/2 c Heavy Cream

6 oz. Semi sweet chocolate

2 T. Unsalted butter

2 T. Bourbon

Mix ingredients together and stir occassionally over hot water until chocolate is almost melted.

Then whisk briskly until smoothe.

