

Happy Valentine's Day

from

The Alinea Group



Before we get started, please **preheat your oven to 350°F**.

Note that we have combined or consolidated elements of each course into one container to make your meal preparation as user-friendly as possible. Please **save and reutilize these containers** for future meals!

Included in the box is a **disposable tablecloth** – make sure to save this for the final dessert!

If you received your meal shipped, please make sure to **remove all tape** on containers intended for the oven. Note that the packing peanuts are starch-based and biodegradable.



Osetra Caviar

1. Remove the lid from the **Passion Fruit Bavarois** and turn the container upside down on a clean surface.
2. With a knife, puncture a hole on the bottom of the plastic container.
3. Gently squeeze and shake the container to release the bavarois onto the center of a plate.
4. Using a small spoon, place the **Champagne & Ginger Gel** on top of the bavarois between 8 and 12 o'clock. (Imagine a round plate as the face of a clock!)
5. Using a small spoon, place the **Regiis Ova Caviar** on top of the bavarois next to the Champagne & Ginger Gel to cover the remaining surface of the bavarois.
6. Place the **Herb** garnish on top of the gel and roe where they come together.

Smoked Squash Soup

1. Transfer the **Smoked Squash Soup** to a medium sized saucepan and bring to a simmer over medium heat, while whisking very frequently to prevent scorching.
2. Using a spoon, place each portion of **Crab Salad** in the center of your favorite soup bowl.
3. Divide the **Cilantro, Cucumber, and Papaya Salad** into two portions, then place on top of the crab salad.
4. Pour the hot soup around the crab salad.
5. Sprinkle the pumpkin seeds over the soup.



Cured & Seared Diver Scallops

1. Remove the lid from the **Onion Rings** and place the tin directly into the preheated oven for 10-15 minutes, or until hot.
2. Transfer the **Leek & Orzo Salad** to a medium saucepan over low heat and stir occasionally until hot.
3. Transfer the **Black Truffle Coulis** to a medium saucepan over low heat and stir occasionally until hot.
4. Heat a large non stick pan on medium high heat and add the provided **Grapeseed Oil** until the oil begins to lightly smoke.
5. Add the scallops, lower the heat to medium and cook for 3 minutes or until browned.
6. Flip the scallops, add the butter & aromatics (located in the 4 compartment container, underneath the herbs), and cook, basting often for 3 more minutes.
7. Transfer the scallops to a paper-lined plate or tray.
8. Using a medium spoon, place the Leek & Orzo Salad onto the center of your plate.
9. Place the scallops on top of the Leek & Orzo.
10. Place the Onion Ring leaning on the scallops.
11. Drizzle the Black Truffle Coulis around the Orzo & Scallops.
12. Arrange the **Herbs** over the scallops to finish the dish.



Ribeye of American Beef

1. Remove the **Wild Mushroom Tart** from the packaging and place directly into the preheated oven for 30 minutes, or until heated through.
2. Transfer the **Cherry Bordelaise Sauce** to a medium sized pot and heat over low heat, stirring occasionally until hot.
3. Remove the beef from the foil container, leaving the parsnips. Place the **Parsnip Butter** (located in the **Preparation & Garnish Kit**) into the foil container with parsnips. Place directly into the preheated oven for 20 minutes, or until heated throughout.
4. Place a medium-sized saute pan over medium-high heat and add the provided **Grapeseed Oil**.
5. When the oil begins to smoke lightly, add the beef from the foil tin (leave the aromatics in the container for the time being) and turn the heat down to medium. Allow the meat to brown on all sides by continuing to rotate it until all the sides are caramelized evenly.
6. Add the butter & herbs from the **Preparation & Garnish Kit** and adjust the heat to low, rotate and baste the meat for 2 more minutes.
7. Transfer the beef to a paper towel lined cutting board, and allow the meat to rest for at least 5 minutes.
8. Carefully cut the Wild Mushroom Tart in half. Place the cut tart in the center of your plate.
9. Spoon the hot parsnips next to the Wild Mushroom Tart.
10. Slice the meat directly in half, and place the cut side up, on top of the parsnips.
11. Spoon the hot Cherry Bordelaise Sauce around the beef and garnish.
12. Finish each dish with a pinch of the **Herbs** between the beef and Wild Mushroom Tart.

Alinea Tabletop Dessert

This is our “At Home” interpretation of the tabletop dessert that we first introduced in 2009 at Alinea – the memorable year I couldn’t stop questioning the limitations of plate and bowl. After a visit to the Tate Modern with Nick, I wondered how we could make giant plates on the scale of the canvases that artists in a museum used. We sat on the idea for 2.5 years before Martin Kastner from Crucial Detail had the idea to not make a giant plate, but a tablecloth you could eat off of. This would make it practical to move the service piece through the dining room and provide a surface that could be effectively washed and sanitized (they don’t make dishwashing machines big enough for 40” square plates!).

1. Feel free to buy your favorite ice cream to complement this course. Any will do - but my recommendation would be mint chocolate chip. Tip: If you want a visual guide for this presentation you can Google image search “Tabletop Dessert Alinea” There are pictures and YouTube videos showing how we do it in the restaurant.
2. Unfold the tablecloth flatly on your table. For multiple guests eating together, overlap the tablecloths for a larger surface.
3. Remove the individual lids for all the sauces and garnishes for your tabletop dessert.
*If you ordered nationwide shipping, remove the dry components from the **Trinkets**. The sauces can be emptied into that 4 compartment container and used like a painter’s palette.
4. Gently stir each of the sauces in their individual containers.
5. Put on your favorite song and get your wrists warmed up.
6. Plating the sauces first is the way we do it at the restaurant. Spoon up a generous amount, and with the flick of your wrist throw it down on the table. Repeat many times.

Chef tips: Be aggressive. It actually requires a good snap of the wrist plus the aid of gravity to get the teardrop shapes and gentle rounded mounds of puddings. Use the tip of your spoon for fine points and the side for swaths. Hold the plating spoon like you would a pencil.

7. Flip over the **Milk Chocolate** onto the tablecloth.
8. Place the other garnishes randomly around on the tablecloth and sprinkle some over the top of the custard.
9. Enjoy your dessert – when you’re finished eating, cleaning up is as easy as it gets – wrap up the tablecloth and dispose of it.

