

## Rebirth Cocktail

2 oz. Hendricks Gin  
1 oz. syrup (see below)  
½ oz. lemon juice  
½ oz. lime juice  
Splash of soda water  
1 lemon twist  
1 lime twist  
1 lime leaf

### ***Burnt lemongrass ginger syrup***

10 stalks of lemongrass  
5 lbs. ginger  
1 cup water  
2 cups sugar

### **Method:**

To make the syrup, burn lemongrass and ginger over open fire until well charred. Juice ginger and lemongrass. Add sugar, juice and water to a pot and cook until the mixture thickens.

To assemble, pour 2 ounces of Hendricks gin over ice. Add 1 ounce of the syrup you just made and half an ounce of lemon and lime juice. Add a splash of soda water and garnish with both a lemon and lime twist. Top it off with a lime leaf and enjoy!

# Apple + Fennel Salad

## **Vinaigrette**

1 cup honey  
½ cup raw apple vinegar  
2 cups blended olive oil and  
canola oil (75%/25%)  
1 tbsp Dijon mustard  
2 tsp kosher salt

## **Spiced candied walnuts**

4 oz. walnut halves  
¼ tsp. cayenne pepper  
8 oz. powdered sugar  
¼ tsp Kosher salt  
8 oz. water

1 lb. Honeycrisp apples  
1 fennel bulb  
2 oranges  
1 lb. spicy Asian mixed greens  
1 bunch of mint  
1 bunch of tarragon

## **Method:**

Combine all ingredients for the vinaigrette in a blender until emulsified.

In a large pot, bring water to a boil. Boil the walnuts for 2 minutes. Then remove walnuts from water and toss in powdered sugar and cayenne while still hot. Fry them in the fryer at 350°F and then season with salt.

Plate with a handful of mixed greens and add shaved apple and fennel to the top. Add segmented orange and 1 tablespoon of candied walnuts. Dress with 2 tablespoons of vinaigrette, garnish with mint and tarragon then enjoy.

## Greenest Spinach Soup

1 lb. baby spinach  
1 stalk celery  
1 lb. potatoes  
4 qt. chicken stock  
½ lb. onions  
2 stalks leeks, whites  
1 tsp. butter, cold and diced  
Kosher salt  
White pepper

### Method:

Peel and dice potatoes, leek whites, celery and onions. Combine potatoes, chicken stock, celery and onions in a sauce pan and cook until tender. Then add the sauce pan contents into a blender and blend until smooth. While still hot, pour 1 cup into Vitamix blender. Add 2 handfuls of baby spinach and 1 teaspoon of diced cold butter and blend until smooth. Adjust with salt and white pepper to desired seasoning.

## Chinese Broccoli & Farm Egg

3 free range eggs  
2 lbs. Chinese broccoli  
2 cloves garlic  
1 lb. ginger  
1 bunch green onions  
¼ cup soy sauce  
¼ cup Panda brand oyster sauce  
1 tbsp. cooking oil  
1 lb. shiitake mushrooms  
Kosher salt

### Method:

In a large sauté pan, heat up 1 tablespoon cooking oil, stir fry broccoli with garlic, ginger, minced shiitake mushrooms and green onions. Deglaze the pan with soy sauce and oyster sauce. Finish with a poached egg on top. To enjoy, break the yolk and mix with stir fry.

## Fun Vegetable “Noodles”

1 Daikon radish  
2 carrots  
2 zucchinis  
2 large golden beets  
2 large red beets  
Black sesame seeds  
White sesame seeds

### **Garnish**

Cilantro leaves  
Thai basil leaves  
Petite Hearts on Fire leaves

### **Vinaigrette**

½ tbsp. sesame oil  
1 cup black vinegar  
1 Thai chili

### **Method:**

Use vegetable noodle maker to spin radish, carrots, zucchini and beets into noodles. Dress the “noodles” with 2 tablespoons of dressing and sprinkle toasted black and white sesame on top. Garnish with cilantro leaves, Thai basil and Hearts on Fire.

## Kabocha Squash Congee

2 lbs. Calrose rice  
2 gal. water  
1 lb. ginger  
3 kabocha squash  
2 tbsp. dark brown sugar  
2 tsp. cloves  
2 tsp. star anise  
Sesame seeds  
4 tbsp. butter  
8 fresh sage leaves

### Method:

Boil the water with ginger and add rice. When the water returns to a boil, drop the heat to simmer (takes about 40 min. to cook). While the congee is cooking, dice up the kabocha squash. Heat up 3 tablespoons of butter in a large sauté pan. Let the butter brown in the pan and add diced squash into the pan. Add star anise, cloves, sage leaves and 2 tablespoons of brown sugar into sauté pan with the squash, cook till tender.

To plate, add 2 cups of congee on the bottom, add roasted kabocha squash on top, and sesame seeds for garnish.