

Tangerine Pomegranate Smoothie

serves 6

Tangerine Pomegranate Smoothie

1-1/4 cup POM wonderful pomegranate juice
10 honey tangerines, juiced
2 pints raspberries
2 whole papayas, peeled, seeded, diced
1 lemon, zested and juiced
1/2 teaspoon rosewater
1/2 cup ice cubes

Place raspberries and papaya in stainless steel mixing bowl. Place in freezer 30 minutes. Remove from freezer and combine with remaining ingredients in blender or food processor. Blend until smooth and frothy.

Presentation

6 sprigs lavender
6 raspberries
6 sprigs mint

Skewer each raspberry with lavender sprig. Divide smoothie among six tall chilled glasses. Garnish with lavender raspberry skewer and mint sprig.

Smoked Salmon Rilette

Butter Lettuce Salad, Radishes, Hearts of Palm, Blood Orange Vinaigrette

serves 6

Smoked Salmon Rilette

4 ounces smoked salmon
4 ounces fresh salmon fillet, boned, skinned
1/2 cup plain yogurt
1 teaspoon lime juice
2 tablespoons finely chopped chives
1/2 teaspoon chopped mint
to taste sea salt and freshly ground black pepper

Steam fresh salmon, approximately 8 minutes. Place on paper towel. Set aside. Cool. Coarsely chop smoked salmon. Place in mixing bowl. Combine with lemon juice, yogurt and chives. Flake steamed salmon. Fold into smoked salmon mixture. Divide into six ramekins. Chill two hours.

Butter Lettuce Salad

1 head butter lettuce
1 small bunch radishes, thinly sliced
6 medium hearts of palm, cut on the bias
1 blood orange, zested and juiced
1 teaspoon white wine vinegar
1/4 teaspoon salt
3 tablespoons hazelnut oil

Toss lettuce, radishes, and hearts of palm together. Combine orange juice, zest, vinegar and salt in mixing bowl. Whisk in hazelnut oil. Pour over salad. Toss lightly.

Presentation

1/4 cup toasted almonds
2 blood oranges, peeled, cut into segment

Place salad on chilled individual serving plates. Unmold salmon rilette in center of salad. Garnish with toasted almonds and orange segments.

Bon Appetit... Executive Chef Bernard Guillas