

Autumn Dinner Table

A Menu by Chef Dom Ruane

Table for 12 by 12 Tomatoes

Radicchio Salad with Toasted Hazelnuts, Dried Cherries & Parmesan Shavings

Pan - Fried Garlicky Green Beans

Grilled Pork Tenderloin with Cherry Bourbon Sauce

Goat Cheese Mashed Potatoes with Crispy Shallots

Apple Pear Crisp with Salted Caramel & Chai Whipped Cream

Radicchio Salad with Toasted Hazelnuts, Dried Cherries, & Parmigiano Shavings

Serves: 6

- 1 head radicchio
- 3 oz. baby arugula, torn
- 1/2 cup dried cherries
- 1/3 cup hazelnuts, chopped and toasted
- 1/2 cup Parmigiano cheese, shaved

For vinaigrette:

- 1 tablespoons honey
- 2 tablespoons extra virgin olive oil
- 2 tablespoons balsamic vinegar
- 1/2 lemon, juiced
- 1/2 orange, zested
- Kosher salt & freshly cracked black pepper, to taste

1. Soak dried cherries in boiling water for 10 - 12 minutes, or until softened
 2. Whisk the vinaigrette ingredients in a bowl until emulsified, then season with salt and pepper.
 3. Taste for seasoning.
 4. Toss the arugula and radicchio together, and lightly toss with 3/4 of the vinaigrette.
 5. Layer half the salad in a bowl, followed by half of the cherries, toasted hazelnuts, and shaved parmigiano. Repeat layering and drizzle with remaining vinaigrette.
 6. Enjoy!
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Fried Garlicky Green Beans

Prep/Cook: 15/30 min | Serves: 6

- 2 lbs. green beans, trimmed
- 1/2 cup vegetable oil
- 8 garlic cloves, minced
- 1/2 teaspoon crushed chili flake
- 1 lemon, juiced
- Kosher salt & freshly cracked black pepper, to taste

1. Preheat a wide pan over medium high heat with vegetable oil until the pan starts to smoke.
2. Add one batch of green beans to the pan stirring constantly. Should just coat the bottom layer and be covered by oil. (you may need to add more oil as you cook)
3. Let green beans cook over medium high heat for 1-2 minutes or until wrinkly, then remove to a pan.
4. Add minced garlic, crushed peppers and cooked beans to the hot pan and lightly toast for 30 seconds. Turn off the heat, season with salt and lemon juice.
5. Plate up.
6. Enjoy!

Grilled Pork Tenderloin with a Cherry Bourbon Sauce

Prep/Cook: 15/20 min | Serves: 6

- 2 (1.5lb) pork tenderloins, trimmed silver skin
- 1/4 cup rice vinegar
- 4 garlic cloves
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce
- 1 tablespoon sriracha
- 1 tablespoons dijon mustard
- 2 teaspoons chinese five spice powder
- 1 1/2 teaspoons kosher salt
- 1 teaspoons ground black pepper
- 1 tablespoon vegetable oil
- 1 tablespoons olive oil
- 1 shallots, minced
- 2 cloves garlic, minced
- 2 tablespoons balsamic vinegar
- 1/4 cup brown sugar
- 1 tablespoon dijon mustard
- 1/2 cup orange juice
- 3 tablespoons bourbon
- 1/2 teaspoon allspice
- 1/4 teaspoon cayenne pepper
- 10 oz. frozen cherries
- A pinch of kosher salt
- 1/2 fresh lemon, juiced

For cherry glaze:

1. Remove any silverskin on the pork tenderloin using a paring knife. Place in a shallow glass bowl and set aside.
 2. Combine all ingredients in a bowl until combined. Pour marinade over pork tenderloin and let marinate for 30 minutes.
 3. Start the cherry bourbon glaze by adding the shallots, garlic, and olive oil to a pot over medium high heat. Cook until the onions are softened for 1 - 2 minutes.
 4. Add the balsamic vinegar, brown sugar, dijon mustard, orange juice, bourbon, allspice, and cherries. Bring mixture up to a boil and reduce to a simmer. Let mixture cook for 12 - 15 minutes until the consistency of the sauce has thickened. Season with salt and finish with lemon juice.
 5. Preheat a grill pan over high heat and let heat up for 4 - 5 minutes.
Brush grill pan with vegetable oil and sear pork tenderloin for 2 minutes on 3 sides.
 6. Temp the pork tenderloin to 140 F and let rest for 5 minutes.
 7. Slice on the bias into 1/2 in pieces, and plate with cherry bourbon sauce.
Enjoy!
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Goat Cheese Mashed Potatoes topped with Crispy Shallots

Prep/Cook: 15/30 min | Serves: 6

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| ● 2.5 lbs. Red potatoes, diced | ● 2 tablespoon fresh chives, minced |
| ● 1 1/4 cups whole milk | ● Kosher salt and freshly cracked black pepper |
| 6 tablespoons unsalted butter | |
| 4 garlic cloves, smashed | For fried shallots: |
| ● 1 bay leaf | ● 2 shallots, sliced into thin rings |
| ● 5 oz. goat cheese | ● 1/3 cup cornstarch |
| | ● 1 1/2 cups vegetable oil, for frying |
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1. Bring a pot of potatoes in salted water to a boil and cook until potatoes are fork tender.
Drain and use a wooden spoon to lightly mash the hot potatoes.
 2. Heat up milk, butter, garlic, bay leaf and goat cheese until steaming. Let the spices steep for 10 minutes.
Strain mixture.
 3. Add hot milk mixture to the mashed potatoes and combine.
 4. Taste for seasoning and hold in a warm oven.
 5. Toss the shallots in a small bowl with cornstarch
 6. In a wide pan, fry shallots in vegetable oil over medium high heat in batches, until golden brown. Drain shallots on a paper towel lined sheet tray and season with kosher salt.
 7. Top shallots on top of mashed potatoes.

Apple Pear Crisp with Salted Caramel & Chai Whipped Cream

Prep/Cook: 15/35 min | Makes: 10-12 Ramekins

- 5 bosc or bartlett pears, peeled & sliced thin
- 4 granny smith apples, peeled & sliced thin
- 1/4 cup granulated sugar
- 2 tablespoons cornstarch
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 lemons, juiced
- Pinch of salt

For crumble:

- 1 cup flour
- 1/2 cup old fashioned oats
- 1/2 cup butter, cubed
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- A pinch of salt

For salted caramel:

- 1 1/3 cup sugar
- 2/3 cup water
- 2/3 cup heavy cream
- 1/2 cup butter
- 1 teaspoon kosher salt

For whipped cream:

- 1 1/2 cups heavy cream
- 1/3 cup powdered sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/8 teaspoon cardamom
- 1 teaspoon vanilla extract
- A pinch of salt
- Orange zest, for garnish

1. Preheat the oven to 350 °F and prepare a sheet tray with ramekins.
2. Combine all ingredients for streusel topping in a bowl. Cut in the butter with your fingertips until pea-sized. The mixture should resemble crumbly dough.
To make the salted caramel, add the sugar and water to a pan over medium heat. Using a wooden spoon, mix sugar into water until it dissolves then stop stirring. Slowly swirl the mixture as the sugar begins to caramelize.
When the sugar turns a deep golden brown, turn off the heat and add in the cream. IT WILL STEAM BE CAREFUL.
Slowly add the butter to the mixture until melted, then add the sugar. Let cool and set aside.
3. In a bowl, combine all ingredients for the apple/pear crisp until thoroughly mixed. Stuff the fruit into the ramekins and pack in as tight as you can.
4. Top with streusel topping and bake for 25 - 30 minutes.
Using a kitchen aid or hand mixer, combine all ingredients for whipped cream in a bowl (besides the orange zest) until fluffy into soft peaks. Set aside.
5. Remove crisps from the oven and drizzle with caramel and top with whipped cream.