

**DORIS & ED'S**

Classic & Contemporary  
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive  
Highlands  
NJ 07732

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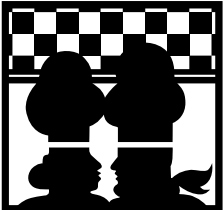
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## 2004 RECIPES

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## **SAUTEED STURGEON WITH SHIITAKE MUSHROOMS, SUNDRIED TOMATOES, BASIL AND ROASTED PINE NUTS**

*Serves Two*

- 4 3 to 4 oz Medallions of Fresh Sturgeon
- 1 Cup Sliced Shiitake Mushrooms
- 3 Tbsp. Julienne Sundried Tomatoes
- 2 Tbsp. Chiffonnade of Basil
- 1 Tbsp. Roasted Pine Nuts
- 3 Tsp. Chopped Shallots
- 1 Cup Dry White Wine
- 3-4 Tbsp. Cold Sweet Butter
- Pinch of Salt & Pepper to taste
- 2 oz Blended Oil (75% Canola Oil & 25% Olive Oil)

Heat a medium size saute pan on high, add blended oil and turn down to medium heat.

Season Sturgeon with salt & pepper and lightly dredge in flour.

Place in hot oil and cook for about 2-3 minutes on both sides.

Take out of pan and keep warm, add a little more oil if needed.

Add mushrooms and toss, add shallots and sundried tomatoes.

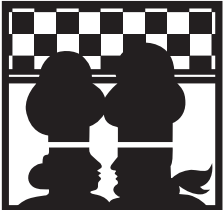
Saute until shallots take on a little color, then deglaze with white wine.

Reduce to one third.

Add fresh basil and cold butter to make a sauce, stirring constantly until butter is melted, add a pinch of salt & pepper.

Place sauce over warmed Sturgeon, garnish with pine nuts and serve with your choice of vegetable or potato.

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## **BLACK SEA BASS WITH CORN AND JUMBO LUMP CRAB SAUTÉ**

*Serves 4*

- 4 8 oz. Black Sea Bass Filets (cleaned, scaled, skin on)
- 1 Cup diced Onion
- 3 Ears Fresh Sweet Corn cut off the Cob
- 2 Red Bell Pepper, diced
- 4 Tbsp. Diced Poblano Pepper
- 8 oz. Jumbo Lump Crab (Picked over, removing any cartridge)
- 2 Tsp. Chopped Garlic
- 3 Tbsp. Minced Chives
- 3 Tsp. Chopped Fresh Thyme
- 1 Cup Chicken Stock
- 4 Tbsp. Sweet Butter (Cold)
- 4 oz. Blended Olive Oil
- 12 Roasted Fingerling Potatoes
- Salt & Fresh Ground Pepper

1. Score skin side of Sea Bass Filet.
2. Pre-heat sauté pan and add 2 oz. of oil. Season filet with salt and pepper & when oil is smoking add filet, skin down on high heat, then turn heat to medium and press filet with spatula to crisp skin. When skin is browned, turn over to finish the flesh side (total of five minutes). Remove Bass and keep warm.
3. Add remaining olive oil to sauté pan and add onions, corn, pepper, and poblano pepper. Sauté for one minute. Add Lump Crab Meat, garlic, chives and thyme. Taste and correct seasoning. Add chicken stock and whisk in cold butter to form sauce.
4. Arrange sauté in large bowl, top with the Bass Filet and Roasted Fingerling Potatoes and garnish with a sprig of thyme.

*Preparation Time: 45 Minutes*

*Cooking Time: 7 to 10 Minutes*

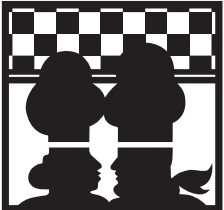
### **RECOMMENDED WINES FOR THIS DISH:**

*Patz & Hall 2002 Napa Chardonnay*

*or*

*"J" 1999 Nicole's Vineyard Pinot Noir*

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## **GRILLED OR SAUTÉED SOFT SHELL CRAB BLT ON PEPPERED BRIOCHE**

*Serves 4*

8 jumbo soft shell crabs, cleaned

Blended olive oil, for grilling

Flour, for dredging when sautéing

Salt and freshly ground black pepper

1-1/2 cups Basil Mayonnaise (*recipe follows on page 2*)

4 thick slices of brioche, grilled or toasted (*recipe follows on page 3*)

24 arugula leaves, washed and dried

8 slices of beefsteak tomato

12 thin slices of pancetta, cooked and kept warm

4 sticks of rosemary, for garnish

### **If grilling:**

Brush the crabs lightly with a blended olive oil and salt and pepper to taste.

### **If sautéing:**

1. Season the crabs with salt and pepper, and dredge lightly in flour.
2. Cook the crabs for about three minutes per side over medium heat. When the crabs are done, set aside and keep warm.
3. Place the toasted brioche in the center of a plate and cover generously with the Basil Mayonnaise. Layer the arugula leaves, tomato slices, and warm pancetta in that order on top of the brioche. Top with the warm crabs and squeeze more Basil Mayonnaise over the plate and the crabs. Spike with rosemary and serve with shoestring potatoes or chips.

*Preparation Time: 30 minutes*

*Cooking Time: 10 Minutes*

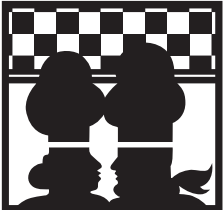
*Serving suggestion: Shoestring potatoes (preferably homemade) or potato chips*

### **RECOMMENDED WINES FOR THIS DISH:**

*Tandem 2001 Ritchie Vineyard Chardonnay*

*Belle Glos 2001 Pinot Noir*

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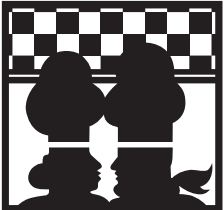
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## **BASIL MAYONNAISE**

2 egg yolks  
2 teaspoons warm water  
1 cup basil leaves, medium packed  
1-1/2 cups blended oil

1. Pinch salt and freshly ground black pepper
2. Place the egg yolks in a food processor and pulse in the water. Add the basil. Turn on the processor and add the oil through the top feed. Add the salt and pepper to taste. If the mayonnaise is too thick, add a little water.
3. Place Basil Mayonnaise in a squeeze bottle for use.

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## PEPPERED BRIOCHE

8 tablespoons dry yeast  
1/2 cup sugar  
3 teaspoons salt  
2/3 cup warm water, 105° to 110° F  
7 cups all-purpose flour  
10 eggs, room temperature  
2 pounds unsalted butter, room temperature  
1 tablespoon black butcher pepper

*Yield: 2 large loaves*

1. Mix the yeast, sugar, and salt with the warm water. Allow to stand for 15 minutes.
2. Add all the flour at this time and mix on low speed. Slowly add the eggs one at a time, mixing well and scraping down the sides of the bowl. Add the butter one tablespoon at a time. Add the pepper and continue to beat for 5 minutes. Scrape mixer bowl into a large stainless steel bowl. Cover with plastic wrap and let rise until doubles in size. (About 1-1/2 hours). Punch down, cover with plastic wrap and refrigerate overnight.
3. When ready to continue with preparation, pre-heat the oven to 375° F.
4. Separate the dough into two large loaf pans and let rise again until it is 3/4 of the way up the side of the pan. This will take about 1-1/2 hours. Bake for 45 minutes.

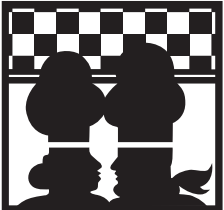
*Preparation Time: 30 minutes*

*Inactive Time: Overnight plus rising time.*

*Will vary with temperature of kitchen.*

*Cooking Time: 45 minutes*

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## ROASTED CORN AND LOBSTER CHOWDER

*Serves 10 to 12 6 oz. Portions*

|                            |   |
|----------------------------|---|
| 3 teaspoons chopped chives | 1/2 to 1 quart heavy cream ( <i>add the amount of cream you like depending on the thickness of the chowder you like</i> ) |
| 5 ears sweet corn in husk  | Sea salt  |
| 1 quart chicken stock      | White pepper  |
| 1/2 cup diced celery       | Meat from two 1-lb cooked lobsters*   |
| 1/2 cup diced onion        | 2 cups diced potatoes   |
| 1 bay leaf                 |   |
| 2 tablespoons sweet butter |   |

\*Cook the lobsters in salted boiling water for 10 minutes. Chill in an ice bath. When cool pick all of the meat and chop to a medium dice.

1. Preheat oven to 350 degrees.
2. Place corn on a baking sheet, season with blended oil, salt and pepper and roast in the pre-heated oven for approximately 30 minutes. Take out and let cool. Husk the corn and cut the kernels off the cob. Place the cobs back in the oven to take on some color from the roasting pan.
3. In a heavy bottom soup pot, melt the butter; add onion, celery and bay leaf. Sauté until translucent. Add the roasted corncobs, chicken stock and simmer for 30 minutes.
4. Remove the cobs, add 1/2 of the corn kernels, the potatoes and just bring back to a simmer.
5. In a blender puree the rest of the corn and add it along with the cream to the stock. Bring back to a simmer, but do not boil.
6. Add the lobster meat, season with salt and pepper to taste. Garnish with the chopped chives and serve.

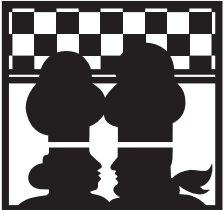
*Preparation Time: 30 Minutes*

*Cooking Time: 30 minutes*

### RECOMMENDED WINE:

*A glass of Lustau Don Nuno Dry Oloroso Sherry*

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## **GRILLED JUMBO SHRIMP WITH ROASTED TOMATO PURÉE ON POLENTA**

*Serves 4*

24 U 10 or U 12 Shrimp with tail  
Blended oil (75% Canola Oil & 25% Olive Oil)  
1 Shallot, minced  
Chopped Parsley  
Salt & Pepper

1. Thaw and clean shrimp leaving tail fan on.
2. Toss with the blended oil, shallot and salt and pepper to coat.
3. Marinate for 30 minutes.
4. Grill shrimp over medium heat, 3 minutes per side.

### **PLATE PRESENTATION**

Place square of warm polenta on plate, ladle 2 tablespoons of Tomato Purée next to polenta, then stand up shrimp around the polenta. Garnish with a little chopped parsley.

### **ROASTED TOMATO PURÉE**

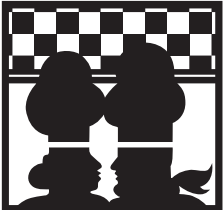
12 Plum Tomatoes, halved, stem removed  
Extra Virgin Olive Oil  
1 Tbsp. Chopped Garlic  
2 Tsp. Dried Oregano  
2 Tsp. Dried Basil  
Kosher Salt  
Fresh Ground Pepper

1. Place tomatoes on a sheet tray skin side down. Drizzle with olive oil, season with garlic, oregano, basil, salt and pepper.
2. Roast in a 275° oven for 2-3 hours.
3. Let cool, then place in food processor, scraping the caramelisation from pan also and purée.
4. Adjust seasoning with salt and pepper and add small amount of olive oil to taste.

*Preparation Time: 3 Hours*

*Cooking Time: 15 Minutes*

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## POLENTA

*6 to 8 Portions*

2 Tbsp. Olive Oil  
1/2 Tbsp. Chopped Garlic  
2 Tbsp. Unsalted Butter  
1/2 Tbsp. Pepper Flakes  
2/3 Cup Water  
1/3 Cup Plus 1 Tbsp Half and Half  
1/2 Cup Chicken Stock  
3 Turns Fresh Cracked Pepper  
1/2 Tbsp. Kosher Salt  
1/2 Cup Cornmeal  
3/4 Cup Grated Pecorino Romano Cheese

1. Slowly sauté first four ingredients in a heavy bottom saucepan to bring out the flavors.
2. Then add the next five ingredients and slowly bring to a boil.
3. Gradually whisk in corn meal in a slow stream.
4. Turn heat down to low and cook stirring continuously for 20 minutes. Then add 1/2 Cup of the grated Pecorino Romano Cheese and layout polenta on a small sheet tray.
5. Lightly run cold butter over polenta to prevent skin forming. Chill until set.
6. Cut into diamond shapes and top with the remaining grated Pecorino and bake to bring up to temperature.

*Preparation Time: 15 Minutes*

*Cooking Time: 30 Minutes*

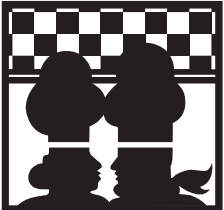
The finished polenta will cool in about 1 hour. This step may be done one day ahead.

### **RECOMMENDED WINES:**

*Arrowood 2000 Pinot Blanc*

*Paul Hobbs 2000 Russian River Pinot Noir*

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## **HERB SEARED HALIBUT OVER ROASTED AUTUMN SQUASH RAGOUT**

*Serves 4*

2 Tbsp. + 2 tsp. each of Fresh Chopped Tarragon, Chives & Parsley  
16 Red Pearl Onions, & 16 White Pearl Onions, peeled and caramelized  
1 cup Butternut Squash, split, roasted and then diced  
24 French Beans, blanched, chilled in ice water and cut into thirds  
Salt & Pepper to Taste  
4- 8 oz. Halibut Fillets  
1 Tbsp. + 1 tsp. Chopped Chives  
1 Tbsp. Butter  
Pumpkin Seed Oil

1. Season fish with salt & pepper, moisten with a little olive oil, top fish with mixed herbs, dust fish with flour. Sear fish in olive oil, herb side down first. Finish in 375° oven.
2. Sauté onions and squash in hot pan; add cut green beans, season with chives, salt & pepper and a little whole butter. Place in the center of a bowl or plate and top with fish then drizzle with lemon butter sauce dotted with Pumpkin Oil.

### **LEMON BUTTER SAUCE**

1/2 lb. Sweet Butter Cubed Cold  
1/2 Lemon (Juiced)  
Pinch of Cayenne Pepper  
Pinch of Kosher Salt  
1/4 Cup Water

In a saucepan heat water to boil reduce to just enough to coat bottom of the pan. Add butter cubes one at a time and whisk constantly till all butter is melted. Remove from heat and add lemon, cayenne and salt. Strain and keep warm (not hot).

*Preparation Time: 1 hour*

*Cooking Time: 10-12 minutes*

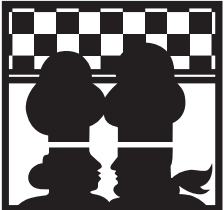
### **RECOMMENDED WINES FOR THIS DISH:**

*Caymus 2002 Conundrum*

*or*

*DuMol 2001 Russian River Pinot Noir*

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## **SEARED BAY SCALLOPS OVER ANSON MILLS CREAMY POLENTA**

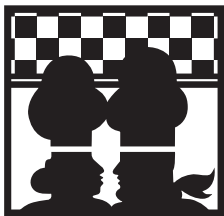
*Serves 4*

### **CREAMY POLENTA**

2-1/2 Cups Half & Half  
1-1/4 Cups Chicken Stock, homemade or low salt  
1/2 Tsp. Crushed Red Pepper Flakes  
1/2 Tsp. Garlic, chopped  
1/2 Tbsp. Salt  
5 Rounds Fresh Ground Pepper  
1/2 Tbsp. Extra Virgin Olive Oil  
1/4 Lb. Butter, unsalted  
3/4 Cup Pecorino Cheese, grated  
1/2 Cup Corn Meal

1. Put first seven ingredients in a heavy bottom saucepot. Bring to a boil.
2. Just as it boils gradually whisk in the polenta. Keep whisking on medium high heat for 5 minutes.
3. Turn down heat to low and cook out for 30 minutes, stirring every 5 to 10 minutes.
4. Remove from heat, whisk in Pecorino, then the butter. Stir until the butter is completely incorporated.
5. Keep warm in a hot water bath until ready to plate the Scallops.

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## **BAY SCALLOPS**

2lbs. Bay Scallops, cleaned  
4 Cups Creamy Polenta  
1 Cup Mixed Micro greens  
1/2 Tbsp. Extra Virgin Olive Oil  
1/2 Cup Blended Oil  
Salt & Pepper

1. Heat sauté pan to high heat.
2. Separate scallops into 4 portions of 8oz. each and season with salt and pepper.
3. Add 2 Tbsp. Blended oil to the pan, get the oil hot, then add one portion of scallops and quickly sear scallops, moving them in the pan. The sauté is about 30 to 45 seconds.
4. Ladle one-cup polenta into a serving bowl and place scallops on top.
5. Repeat with other 3 portions of scallops.
6. Season micro greens in a small mixing bowl with Extra Virgin Olive Oil, salt & pepper.
7. Garnish with micro greens on top of scallops and serve.

*Preparation Time: 45 Minutes*

*Cooking Time: 1 Minute or less*

## **RECOMMENDED WINES**

*Chalk Hill 2001 Pinot Gris*

*Stony Hill 2001 White Reisling*

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## **BUTTER POACHED STONE CRAB WITH SEARED FOIE GRAS AND MELTED LEEKS**

*Serves 4*

2 Leeks, White part only, Julienne Cut  
1/4 Cup Chicken Stock, Unsalted or Low Sodium  
1/4 Cup Dry Vermouth  
1 Oz. Unsalted Butter  
Sea Salt & Fresh Ground Pepper  
Enough Clarified Butter to cover Stone Crab Claws  
1 Lemon, Juiced  
Cayenne Pepper  
4 Large Stone Crab Claws, meat removed, cleaned and chopped into a large dice  
2 Oz. Foie Gras

1. Slice Leeks thinly, wash twice to remove sand and sweat in pan with Chicken Stock and Vermouth.
2. When they are tender, add the butter, stir and finish with Sea Salt and Pepper to taste.
3. Hold in a double boiler to keep warm.
4. Poach the Stone Crab Claw Meat to warm in clarified butter with Juice of 1/2 Lemon, Cayenne Pepper and Sea Salt to taste.
5. Cut Foie Gras into 1/2 oz. Pieces, score, season with Sea Salt, Pepper and sear in hot skillet to medium rare.
6. Place warm leeks in the bottom of Martini Glass, place warm Stone Crab on top of leeks and top with a skewered piece of Foie Gras.

*Prep Time: 30 min.*

*Cooking Time: 10 min.*

### **RECOMMEND WINES**

*"J" Sparkling Wine, California*

*Veuve Clicquot N.V. Yellow Label Brut Champagne, France*

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