

DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

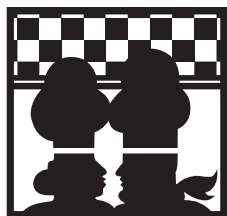
jf@dorisandeds.com

dorisandeds.com

2007 RECIPES

month		page
Feb.	DUNGENESS CRAB AND AVOCADO TIMBOL WITH CHIVE CRÈME FRAÎCHE	2
March	SEARED JUMBO SCALLOP WITH A BLOOD ORANGE VINAIGRETTE AND FENNEL SALAD	3
April	STEAMED PRINCE EDWARD ISLAND MUSSELS WITH FRESH TOMATOES AND BASIL	4
May	SALAD OF SPRING ASPARAGUS, FIDDLEHEAD FERNS & PECORINO	5
June	CARPACCIO OF TUNA WITH SHITAKE MUSHROOM SALAD	6
July	FRIED SHRIMP & CRAB DUMPLINGS WITH SPICY PEANUT DIPPING SAUCE	8
August	TARTAR OF YELLOW FIN TUNA WITH BLACK TRUFFLES & CHIVES	10
Sept.	SPINACH SALAD WITH APPLES, GOAT CHEESE, WALNUTS & SHALLOT VINAIGRETTE	11
Oct.	BRAISED FLORIDA GROUPEL WITH CHORIZO & CLAMS	13
Nov.	BUTTERNUT SQUASH SOUP	14
Dec.	JUMBO LUMP CRAB TART WITH GINGER-SOY VINAIGRETTE	15

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

February 2007

DUNGENESS CRAB AND AVOCADO TIMBOL WITH CHIVE CRÈME FRAÎCHE

Serves 4

1 oz. Chives Cut in 1 inch pieces
1/4 Cup Canola Oil
1/2 Cup Crème Fraîche
2 Tbsp. Whipping Cream
1/4 Cup Chives (Cut Fine)
10 oz. Dungeness Crab Meat (Cleaned)
1-2 Tbsp. Fresh Lemon Juice
1-2 Avocados (ripe but firm and diced)
Kosher Salt & Fresh Pepper

For the Chive Oil:

1. Take 1 ounce cut chives and blanch in boiling water for ten seconds then shock in ice water.
2. Ring out liquid in a towel and place in blender with 1/4 cup canola oil and a pinch of salt then blend. Don't blend too long or you will lose bright green color.
3. Strain through cheese cloth when ready to use.

For Crème Fraîche:

1. Place crème fraîche and heavy cream in a mixer with whip attachment.
2. Whip until soft peaks form, and then add cut chives, 1-2 tablespoons chive oil, salt and pepper. Then whip until stiff peaks form.

For the Crabmeat:

1. Place crabmeat in a stainless bowl and add 1-2 tablespoons lemon juice and season with salt and pepper.
2. Place ring mold on serving plate and put 2¹/₂ ounces of crabmeat in the bottom then top with a layer of avocado then a layer or a dollop of crème fraîche.
3. Remove ring mold garnish plate with drops of chive oil and your choice of chips or crackers.

Preparation Time: 30 Minutes

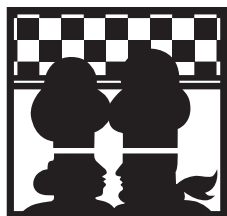
Plate Time: 10 Minutes

RECOMMENDED WINE

Domain Christian Moreau 2005 1er Cru Vaillon Chablis France

Walter Hansel 2002 Cahill Lane Chardonnay California

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

March 2007

SEARED JUMBO SCALLOP WITH A BLOOD ORANGE VINAIGRETTE AND FENNEL SALAD

Serves 4

2 Lbs. Large Scallops (muscles removed)
1/4 to 1/2 Cup Canola Oil for Sautéing
Kosher Salt & Fresh Pepper
1-2 Bulbs Fennel depending on size (*cut core out and slice fine, save tops for garnish*)
5-6 Tbsp. Extra Virgin Olive Oil
1 Shallot, minced
1 1/2 Cups Blood Orange Juice (*7-10 oranges + 1 orange sectioned, for garnish*)
3 Cups Blended Oil
1/2 Cup Champagne Vinegar
2 Tbsp. Honey
2 Tbsp. Fresh Thyme, chopped

For the Vinaigrette:

1. Place shallots, orange juice, champagne vinegar and honey in a stainless steel bowl and whisk together.
2. Slowly whisk in blended oil, thyme and season with salt & pepper. Set aside.

For the Scallops:

1. Heat a sauté pan to medium-high heat.
2. Season scallops with salt & pepper, add Canola oil to pan and sear scallops in batches to a golden brown on both sides, about 1-2 minutes per side.

For the Fennel:

1. While sautéing scallops, toss sliced fennel with extra virgin olive oil, salt & pepper.
2. Whisk vinaigrette and pour on four serving plates.
3. Place a mound of fennel in the center and garnish with fennel tops and orange sections.
4. Place seared scallops around the plate and serve.

Preparation Time: 45 Minutes

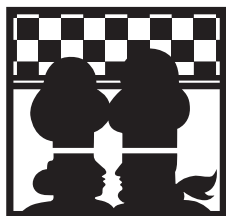
Cook Time: 15 Minutes

RECOMMENDED WINE

DuMOL 2004 Russian River California

Chateau Ste. Michelle 2004 Eroica Riesling Washington State

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

April 2007

STEAMED PRINCE EDWARD ISLAND MUSSELS WITH FRESH TOMATOES AND BASIL

Serves 4

4 Lbs. PEI Mussels, cleaned
4 Tbsp. Garlic minced
2 Tbsp. Shallots minced
2 Cups Tomatoes peeled, seeded & diced
2 Cups Dry White Wine
1 Cup Fresh Cut Basil
4 4-inch pieces sliced Baguette
Canola Oil for Sautéing
Salt & Pepper

1. Heat a medium size sauté pan to medium high heat.
2. Add 1 to 2 tablespoons oil. Add 1/2 tablespoon shallot, then 1 tablespoon of garlic.
3. Sauté for 1 minute until shallots are translucent, not browned.
4. Add one pound of the mussels and a 1/2 cup white wine.
5. Add 1/2 cup of tomatoes and mix.
6. Cover and steam mussels until open, add fresh basil salt, pepper and stir.
7. Place in serving bowl and top with a piece of grilled or toasted baguette.
8. Repeat three more times. However, if you have a pan big enough to hold all the mussels use it, but be careful not to over cook then by over crowding.

Preparation Time: 45 Minutes

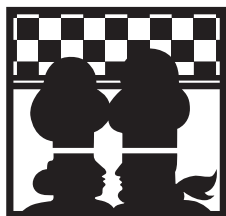
Cook Time: 15 Minutes

Recommend Wine

Schafer 2004 Chardonnay California

Ojai 2005 Sauvignon Blanc California

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

May 2007

SALAD OF SPRING ASPARAGUS, FIDDLEHEAD FERNS & PECORINO

Serves 4

20 Medium Asparagus
20 Fiddlehead Ferns, Cleaned
4 oz. Pecorino Cheese, cut in 1/4 inch dice
2 oz. Extra Virgin Olive Oil
8 Slices preserved Meyer Lemons
1 Red Pepper roasted and sliced
1 Yellow Pepper roasted and sliced
Kosher Salt
Fresh Ground Pepper

1. Trim asparagus down to 4 inch spears. Blanch in boiling salted water for 3 to 4 minutes.
2. Shock asparagus in ice water until chilled, then drain.
3. Place asparagus, fiddleheads and cheese in stainless bowl.
4. Drizzle with extra virgin olive oil, salt and fresh pepper then gently toss until coated.
5. Place 5 spears on each serving plate and top with cheese and fiddleheads.
6. Place a few strips of red and yellow pepper on each side of the plate.
7. Top with two slices of lemon and garnish with some fresh ground pepper around the plate.

Preparation Time: 45 Minutes

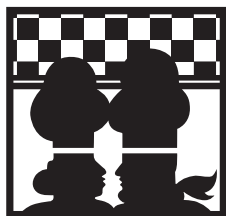
Cook Time: 0 Minutes

Recommend Wine

Ojai 2005 Westerly Vineyard Sauvignon Blanc, California

Gobelsburg 2005 Grüner Veltiner, Lamm Vineyard, Kamptal, Austria

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

June 2007
page 1 of 2

CARPACCIO OF TUNA WITH SHITAKE MUSHROOM SALAD SHAVED PARMESAN CHEESE AND TRUFFLE VINAIGRETTE

Serves 4

4 3 oz. Center Cut Tuna Slices
8 oz. Shitake Mushrooms (stems removed and sliced)
1 oz. Rice Wine Vinegar
4 Scallions (green tops sliced)
4 oz. Extra Virgin Olive Oil (for pounding Tuna)
2 oz. Canola Oil for sauteing mushrooms
1 4 oz. Wedge of Parmesan Cheese to make shavings
Salt & Fresh Pepper

For the Truffle Vinaigrette:

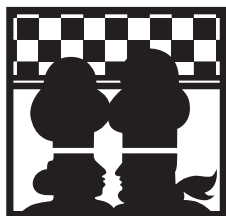
1/2 Cup Champagne Vinegar
1-1/2 Cup Canola Oil
1 Shallot minced
2 Tsp. Dijon Mustard
2 Tbsp. Canned Sliced Black Truffles with Juice
2 Tbsp. Truffle Oil
Salt & Fresh Black Pepper

1. Place shallots, mustard, and vinegar in a stainless bowl, whisk in canola oil and truffle oil.
2. Fold in sliced truffles with juice from can, season with salt and fresh pepper. Keep room temperature until service.

For the Mushrooms:

1. Heat a sauté pan to medium high heat. Add canola oil.
2. Add sliced mushrooms and sauté to create some caramelization or browning, season with salt & pepper. Set aside to cool.
3. In a bowl add mushrooms, scallions and rice wine vinegar. Keep at room temperature until ready to plate.

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

June 2007
page 2 of 2

For the Tuna:

1. Place 1 slice of tuna with some extra virgin olive oil between two double layers of plastic wrap. With the flat side of a mallet pound tuna out to the size of the inside of your serving plate.
2. Remove top plastic and save for the next one.
3. Lift bottom plastic with tuna and place on your serving plate.
4. Smooth out any wholes or heavy spots. Remove plastic and trim overlaps with a sharp knife. Wipe rim and chill until service.
5. Repeat for the next three portions.

For Service:

1. Line four plates up, toss mushroom mix, and place a pile in the center of each plate.
2. Stir vinaigrette and spoon it over the tuna.
3. Take your block of parmesan and make shavings with a vegetable peeler and place them around the plate.
4. You may garnish the rim of the plate with fresh pepper.

Preparation Time: 45 Minutes

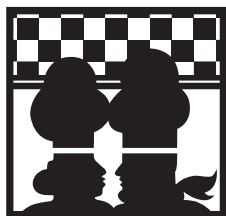
Cook Time: 0

Recommended Wine

2002 Chalk Hill, Estate Vineyard Selection, Pinot Gris, California

2002 Stoney Hill, White Riesling, California

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

July 2007
page 1 of 2

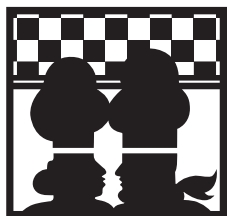
FRIED SHRIMP AND CRAB DUMPLINGS WITH SPICY PEANUT DIPPING SAUCE

Yields: 40 Dumplings

1 Pack Dumpling Wrappers
1/2 lb. Crab Meat picked clean
1/2 lb. Rock Shrimp (cut up if large)
1 Egg
1/8 Tsp. Cayenne Pepper
1/4 Cup Mayonnaise
1/4 Cup Heavy Cream
1/2 Tbsp. Worcestershire Sauce
1 Dash Tabasco Sauce
1 Tbsp. Dijon Mustard
2 Tbsp. Cilantro chopped
1/2 Bunch Scallions cut
1/2 Cup Onions diced
1/2 Cup Shiitake Mushrooms diced
1 Cup Fresh Bread Crumbs
2 Tbsp. Canola Oil for Sautéing
Salt & Fresh Ground Pepper

1. Sauté onions and mushrooms until onions are translucent, then let cool.
2. In a bowl, put egg, cayenne, mayonnaise, heavy cream, Worcestershire, tabasco, mustard, cilantro and scallions together then mix.
3. Add onions, mushrooms, bread crumbs and the shrimp and crab. Season with salt and pepper.
4. Mix and chill.
5. On a table place 4 dumpling wrappers down. Put about 1/2 tablespoon of filling in the center.
6. Brush one edge with water and fold in half moons and seal.
7. Place on a cookie sheet. Repeat till all dumplings are made.
8. Use that day or freeze.
9. Fry at 350° for 2-3 minutes and serve.

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

July 2007
page 2 of 2

Peanut Dipping Sauce:

1/3 Cup Sesame Oil
1/4 Cup Soy Sauce
1 Cup Peanut Butter
1/2 Cup Sugar
2 Cloves Garlic minced
2 Tbsp. Sambal
1/4 Cup Worcestershire Sauce
1 Tbsp. Ginger minced
1/2 Cup Cilantro chopped
Water

1. Place all ingredients in a mixing bowl and stir together. Add water until it is the consistency of mayonnaise.

Preparation Time: 1 hour 15 minutes

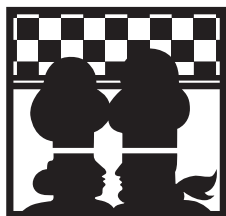
Cook Time: 2-3 Minutes

Recommended Wine

Ferrari-Carano 2006 Fumé Blanc

Lustau-Don Nuno Dry Oloroso Sherry

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

August 2007

TARTAR OF YELLOW FIN TUNA WITH BLACK TRUFFLES AND CHIVES

Serves 4

10 oz. Tuna (sushi quality, diced)
2 Tsp. Cut Chives
2 Tsp. Chive Oil
1 Tsp. Truffle Oil (white)
1/2 oz. Black Truffles diced
20 Grinds of Fresh Black Pepper
4 Pinches Kosher Salt
2 Tsp. Extra Virgin Olive Oil
Micro Greens for Garnish
1 Large Idaho Potato
1 Cup Peanut Oil
Sea Salt

1. Placed diced tuna in a stainless bowl, add chives, chive oil, truffles and truffle oil.
2. Season with salt and pepper and mix.
3. Place tuna mixture in a martini glass.
4. Lightly season micro greens with extra virgin olive oil, salt & pepper.
5. Place a small amount of greens on top of tuna and garnish with three homemade potato chips and serve.

Potato Chips

1. Thinly slice the potatoes lengthwise, preferably with Mandoline.
2. Place in a sauté pan with peanut oil heated to 340°.
3. Deep fried until golden brown. Season with Sea Salt.

Preparation Time: 30 minutes

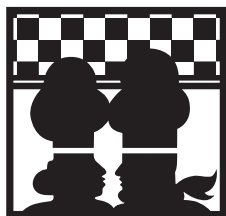
Cook Time: 2-3 Minutes

Recommended Wine

2005 Voss Viognier, California

2006 Cloudy Bay, Sauvignon Blanc, New Zealand

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

September 2007

1 of 2

SPINACH SALAD WITH APPLES, GOAT CHEESE, SPICED WALNUTS & CARAMELIZED SHALLOT VINAIGRETTE

Serves 4

10 ounce Bag of Baby Spinach
1-2 Granny Smith Apples
4 Slices Goat Cheese

For the Vinaigrette:

1/2 Cup Cider Vinegar	2-3 Shallots Sliced in Rings
1 Tsp. Dijon Mustard	Kosher Salt
2-3 Tbsp. Brown Sugar	Fresh Pepper
1 1/2 Cup of Blended Oil	

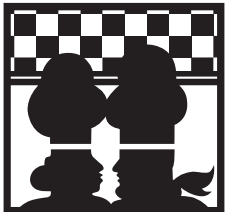
1. Place blended oil and shallots in a sauce pan; slowly heat until shallots are golden brown.
2. Remove pan from heat, strain and reserve shallots and allow oil to cool.
3. After oil is cooled, place cider vinegar, mustard and 2 tablespoons of sugar in a stainless bowl. Whisk in shallot oil or use a hand blender to emulsify.
4. Season with salt and pepper. Taste for seasoning, you may want to add more sugar.
5. Fold in caramelized shallots and hold for service.

For the Walnuts:

1/2 Tsp. Cinnamon	
1/2 lb. Walnuts	1/4 Tsp. Cayenne Pepper
1/4 Cup Brown Sugar	1/4 Tsp. Paprika
1/4 Tbsp. Salt	
1/2 Tsp. Fresh Black Pepper	

1. Place all ingredients (except walnuts) in a stainless bowl and mix well.
2. Blanch walnuts in boiling water for 1 minute and drain.
3. Toss warm walnuts in spice mixture to coat, place on cookie sheet and bake at 350° for 12-15 minutes.
4. Remove from oven, transfer walnuts to a clean cookie sheet (so they don't stick together) and allow to cool.
5. This makes more than you need, use the extra for a great snack!

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

September 2007

2 of 2

For the Salad:

1. Place enough spinach for four servings in a bowl.
2. Dice apples with skin on, reserve some for garnish and toss the rest in with spinach.
3. Stir in vinaigrette and dress the spinach, you won't need all the vinaigrette.
4. Toss to coat, place spinach and apples on serving plates.
5. Garnish with spiced walnuts, apples, a slice of goat cheese then serve.

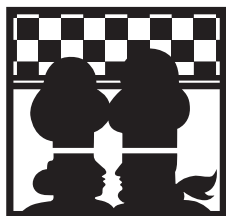
Preparation Time: 45 Minutes

Recommended Wine:

2005 Cakebread Sauvignon Blanc, California

2005 Swanson Pinot Grigio, California

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

October 2007

BRAISED FLORIDA GROUPEL WITH CHORIZO & CLAMS

Serves 4

4 8 oz. Filets of Grouper
20 Little Neck Clams
5-6 Cloves Garlic sliced
6 oz Chorizo Sausage Diced
2 Cups White Wine
2 Cups Clam Broth
5 Tbsp. Cilantro chopped
1/4 Cup Olive Oil for sautéing
1/2 to 1 Cup Wondra Flour for Dredging
Salt & Fresh Pepper
4 Pcs. Baguettes

1. Heat one large sauté pan on medium high heat, add oil.
2. Pat fish dry with paper towels & season with salt & pepper.
3. Dredge in flour. Place fish in pan skin side up.
4. Add chorizo & garlic. Brown fish on one side then turn.
5. Add clams, then deglaze pan with white wine.
6. Reduce for a few minutes, then add clam broth and cover, simmering until clams open.
7. Add cilantro and place in serving bowl, accompanied with bread.

Preparation Time: 25 Minutes

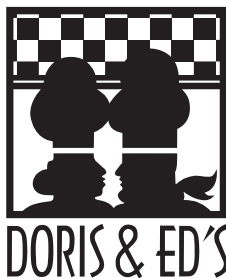
Cook Time: 10-15 Minutes

Recommended Wine:

2006 Pride Voignier, California

2004 Louder Gewürztraminer, California

The fish isn't just fresh. It's wild.



Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

BUTTERNUT SQUASH SOUP

Serves: 16

7 lbs. Butternut Squash
1 Onion Large
3 Qts. Chicken Stock
1/2 Tsp. Nutmeg
2 Cups Heavy Cream
Salt
White Pepper
4 Tbsp. Canola Oil for Sautéing

For the Soup:

1. Peel the butternut squash and pull out the seeds, save the seeds for toasting and garnishing.
2. Cut the squash and onion into 2 inch cubes.
3. Place the oil in a heavy bottom sauce pot and heat; add onions, sauté until onion starts to brown very slightly.
4. Add squash and chicken stock, bring to a boil, and turn down heat to a simmer. Simmer for about 30 minutes or until the squash is cooked and about half the chicken stock is gone.
6. Gently heat the heavy cream in a small sauce pot over a low flame (do not boil).
7. Puree the soup in a blender then add hot cream and season with nutmeg, salt and pepper.

For the Seeds:

1. While your soup is simmering clean the seeds.
2. Wash and pat dry with a paper towel.
3. Season with salt.
4. Dry the seeds in a 350 degree oven for about 10-12 minutes.
5. Use the seeds to garnish the soup.

Preparation Time: 20 Minutes

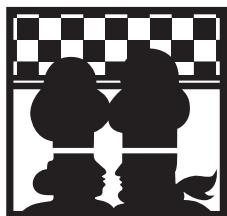
Cook Time: 1 Hour

Recommended Wine

Grgich Hills 2005 Chardonnay, California

Iron Horse 2003 Wedding Cuvee, Sparkling Wine, California

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

December 2007

JUMBO LUMP CRAB TART WITH GINGER-SOY VINAIGRETTE

Serves 4

12 oz. Jumbo Lump Crab Meat (cleaned)	4 Tbsp. Extra Virgin Olive Oil
2 Tbsp. Mayonnaise	Fresh Ground Pepper to taste
1 Tsp. Fresh Thyme chopped	Kosher Salt to taste
2 Tsp. Chives sliced	4 Tsp. Cilantro Leaves sliced for garnish
2 Tbsp. Shallots minced	1 Cucumber peeled and thinly sliced
3 Tbsp. Lemon Juice	2 Tbsp. Rice Wine Vinegar

Ginger-Soy Vinaigrette:

1 Shallot minced
1 1/2 Tbsp. Cilantro chopped
1/4 Cup Rice Wine Vinegar
1 Tbsp. Fresh Ginger grated
3 Tbsp. Low Sodium Soy Sauce
1/2 Cup Peanut Oil

For the Vinaigrette:

1. Place shallots, cilantro, rice wine vinegar, ginger, soy sauce in a stainless bowl, then slowly whisk in peanut oil and reserve for service.

For the Crab Tart:

1. Combine crab, mayonnaise, thyme, chives, shallots, lemon juice, and olive oil in a mixing bowl.
2. Season with salt and pepper. In a separate bowl season cucumber slices with rice wine vinegar and salt then chill until service.
3. Place cucumber slices layered in a circle in the center of four plates.
4. Place a ring mold over cucumbers and fill with crab mixture for each plate.
5. Garnish crab with sliced cilantro, and then spoon some ginger soy vinaigrette around the plate and serve.

Preparation Time: 30 Minutes

Cook Time: 0

Recommended Wine

2005 Lewis Cellars, Chardonnay, California

2006 Cakebread, Sauvignon Blanc, California

The fish isn't just fresh. It's wild.