

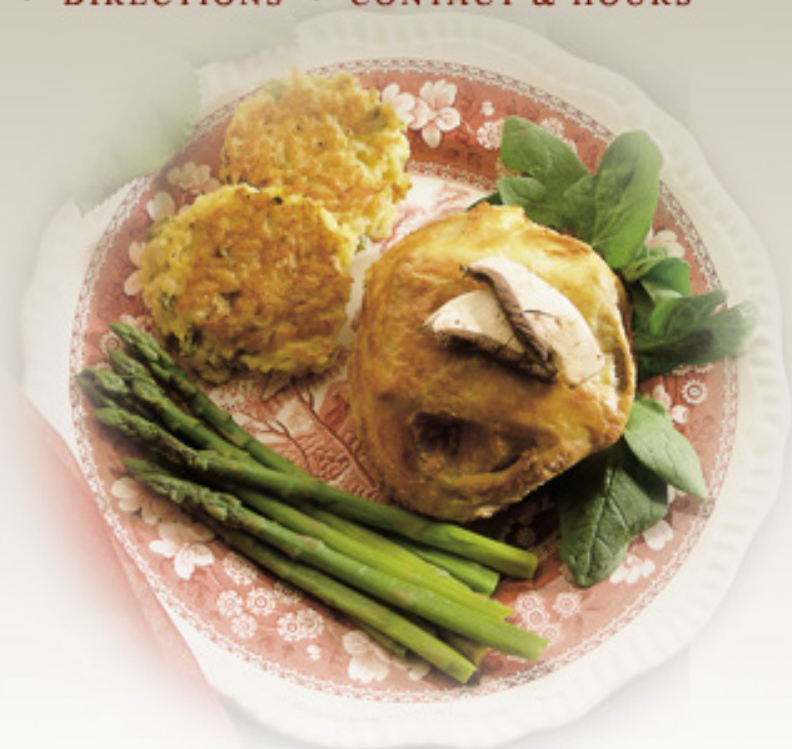


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BEEF WELLINGTON

2 beef tenderloin medallions (3/4" thick)
4 oz chicken livers
2 strips bacon or prosciutto
3 Tbsp butter
thyme, bay leaf, ground clove & pepper
Puff pastry dough, demi-glazed

Pan sear beef in very hot pan, just enough to brown outside, remove and cool. Cook liver, bacon, onion and herbs in covered sauce pan. Remove, blend, cool and spread 1/2 inch thick on top of beef. Roll out dough, cover beef, eggwash. Bake at 360 degrees for 20 minutes and indulge!



turkey soup • lobster corn chowder • peach & blueberry cobbler • encrusted pork
blackened tuna with mango salsa • summer pasta salad • waldorf salad • beef wellington
• pumpkin & prosciutto tart • roasted veggies sandwich

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