



s.w.e.e.t.h.o.m.e.c.a

Make yourself comfortable.

## Lady's Luncheon Dish Entertains Menu

Appetizer: Pistachio-Dusted Date and Chèvre “Truffles”

Soup: Parsnip, Celery Root and Green Apple Soup

Main Dish: Pan-Seared Scallops with Leek and Tarragon Sauce

Dessert: Stewie's Carrot Cake

### Pistachio-Dusted Date and Chèvre “Truffles”

Chèvre  
Cream cheese  
Cassis or port  
Salt and pepper  
Dates  
Pistachios (lightly toasted and ground)

### Parsnip, Celery Root and Green Apple Soup

Grapeseed oil  
2 large onions  
White wine  
1 large celery root  
5 Granny Smith apples  
2 large parsnips  
Vegetable stock (optional)  
Kosher salt and freshly ground pepper  
Vinegar (or apple cider, Champagne or white wine)  
35% cream (optional)

### Pan-Seared Scallops with Leek and Tarragon Sauce

18 medium sea scallops (10/20 size)  
Salt and freshly cracked pepper  
Canola or grapeseed oil  
Olive oil  
Frisée lettuce or any other bitter green  
Butter  
2 shallots  
2 leeks  
Garlic  
White wine  
35% cream  
Fresh tarragon  
Salt and pepper

### Stewie's Carrot Cake with Cream Cheese Icing

Sugar  
Vegetable oil  
Eggs  
Vanilla  
All-purpose flour  
Baking soda  
Cinnamon  
Kosher salt  
Carrots  
Golden raisins  
Crushed pineapple  
Cream cheese  
Unsalted butter  
Icing sugar