



Washington State University

Taste of the Palouse

Appetizer

Creative King Salmon Poke with
Mango-Cabbage Slaw in a Wonton Shell

Cougar Gold Black Pepper and Chive Crostini
with WSU Honey and Toasted Almonds

Starter

Pear and Gorgonzola Ravioli in a
Brown Butter Sauce

Entrée

Almond encrusted Wild Caught Halibut with
Palouse Lentils, Fresh Cherry Tomatoes,
and Lemon Olive Oil

Dessert

Coconut Shortcake with Ginger-infused
WSU Peaches and a Citrus Chantilly Cream

Washington State University Ingredient List

Menu 1

Appetizers

Salmon poke

- 1 1/3 tablespoons soy sauce
- 2/3 teaspoon sesame oil
- 1/8 teaspoon dried chili flakes
- 2 2/3 teaspoons green onion, sliced thin
- 8-ounces creative king salmon
- 16 each wontons

Cougar gold cracked pepper and chive crostini

- 12 slices baguette, 1/4" thick
- 3 ounces Cougar Gold cracked pepper and chive cheese
- 1/4 cup toasted almonds
- 1/4 cup honey

Starter

Pear and gorgonzola ravioli

Pasta

- 3 cups all-purpose flour
- 6 eggs
- 1/4 teaspoon salt
- 2 tablespoons olive oil

Pear Filling

- 1 1/2 cups ripe pears, peeled, seeded and minced
- 1/2 cup Marscapone cheese
- 1 cup pecorino romano cheese, freshly grated
- 1 teaspoon lemon zest
- 2 teaspoons flat leaf parsley, finely chopped
- to taste salt and pepper

Brown Butter Sauce

- 1/2 cup butter
- 1/2 cup walnuts, rough chopped
- 2 teaspoons lemon zest
- 4 teaspoons flat leaf parsley, finely chopped
- to taste salt and pepper
- 3 ounces mild gorgonzola cheese, cut into wedges or crumbled

Entree

Almond-encrusted halibut
8 each 5 1/2 oz halibut fillet
8 teaspoons good quality olive oil mayonnaise
1 cup almonds, chopped
olive oil, as needed

4 cups Yellow Lentils
40 each cherry tomatoes

Dessert

Coconut Shortcake

3/4 cup unsalted butter, room temperature
1/2 cup granulated sugar
3 each eggs
1 1/2 cups coconut flakes, rough chopped
3/8 cup brown sugar
3/8 cup flour

Ginger-infused peaches

1 cups sugar
1 cups water
1/8 cup Fresh ginger, Peeled and minced
3 cups peaches, Peeled, seeded, and sliced

Honey Citrus Chantilly Cream

1/3 cup Heavy whipping cream
1/4 cup Sour cream
2/3 cup Greek yogurt, honey flavored
2/3 teaspoon Lime juice
1/3 teaspoon Lime zest



Washington State University

Tour of the Northwest

Appetizer

Creative King Salmon Poke with
Mango-Cabbage Slaw in a Wonton Shell

Cougar Gold Black Pepper and Chive Crostini
with WSU Honey and Toasted Almonds

Starter

WSU Green Salad with Goat Cheese,
WSU Tomatoes,
and Cougar Gold Cheese Crackers

Entrée

Braised Beef with Smoked Tomatoes,
Parsnip-Celery Root Puree
and Roasted Beets

Dessert

Chocolate Lentil Cake with Caramel Sauce
and Raspberries

Menu 2

Appetizers

Salmon poke

- 1 1/3 tablespoons soy sauce
- 2/3 teaspoon sesame oil
- 1/8 teaspoon dried chili flakes
- 2 2/3 teaspoons green onion, sliced thin
- 8-ounces creative king salmon
- 16 each wontons

Cougar gold cracked pepper and chive crostini

- 12 slices baguette, 1/4" thick
- 3 ounces Cougar Gold cracked pepper and chive cheese
- 1/4 cup toasted almonds
- 1/4 cup honey

Starter

Green Salad

- 16 cups WSU mixed greens
- 3 cups fresh goat cheese
- WSU tomatoes

Cougar Gold cheese crackers

- 1/3 cup all purpose flour
- 1/3 cup Cougar Gold cheese, shredded or crumbled
- 1/3 teaspoon fresh thyme, finely chopped
- 1/16 teaspoon kosher salt
- 1/16 teaspoon fresh ground pepper
- 1 1/3 tablespoons vegetable oil
- 1 1/3 tablespoons water, cold
- as needed kosher salt

Entree

Braised beef

- 4 1/3 pounds beef chuck, Cut chuck into 6 equal size pieces
- 1 1/3 tablespoons seasoning salt
- 4 tablespoons Canola oil
- 1 1/3 cups yellow onions, diced small
- 1 cup celery, diced small

1 cup carrots, diced small
2 2/3 teaspoons fresh garlic, minced
1 1/3 cups red wine
2 2/3 teaspoons Fresh thyme, finely chopped
1 1/3 teaspoons Fresh rosemary, finely chopped
4 cups beef stock

Celery root-parsnip puree

2 parsnips
1 celery root
3 1/2 cups half and half
2 teaspoons salt
pinch nutmeg
pinch white pepper
4 each red beets

Dessert

Chocolate lentil molten cake

5 each large eggs, beaten slightly
1/2 cup granulated sugar
1/4 cup unsalted butter, melted
1 pinch salt
2 teaspoons flour
1/2 cup lentils, cooked, with some texture left- not crunchy
1 teaspoon orange zest, minced fine
2 tablespoons toasted hazelnuts, chopped fine
10 ounces 60% Bittersweet Chocolate chips, melted
4 ounces 60% Bittersweet Chocolate bar, Use one square for each cake

Caramel sauce

1 1/2 cups sugar
1/2 cup water
1 cup heavy cream
1 tablespoon unsalted butter
1 teaspoon kosher or sea salt