



Chez

SU+RE HOUSE





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SU+RE HOUSE



WELCOME TO THE JERSEY SHORE!



MENUS





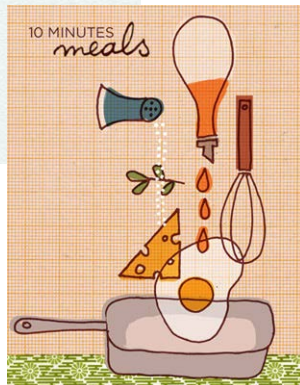
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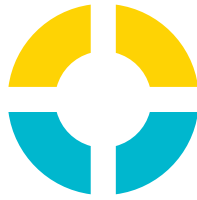
SU+RE HOUSE



DINNER #1 – STORMY SUPPER

Inspired by the resiliency of our home during and after a storm – when a typical house is at great risk of having no power with which to store or cook food – we focus this first meal on non-perishable ingredients and energy efficient preparation. And the 60s beach bungalow flavor that inspired the design of the house itself.





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DINNER #1 – STORMY SUPPER

Getting gourmet without power

APPETIZER

Baked Brie with Raspberry Preserves & Almonds



ENTREE

Garbanzo Bean & White Tuna Salad with Gazpacho



DESSERT

Granola Peach Crisp



BEVERAGE

Lemonade + Iced Tea

Dairy Fish Gluten-Free Vegan





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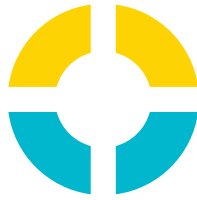
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## DINNER #2 – NUEVA JERSEY

Our second meal celebrates the fertile landscape of our home, the “Garden State,” farm-to-table cooking, and the meeting of East and West Coasts cuisines.





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**SU+RE HOUSE**



**DINNER #2 – NUEVA JERSEY**

A Jersey Shore + Mexican fusion

**APPETIZER**

Cranberry Salsa with Chips



**ENTREE**

Mahi-Mahi Fish Tacos with Tomato Salsa



**DESSERT**

Cinnamon Tortillas with Blueberries & Cream



**BEVERAGE**

Pear Juice + Peach Juice

\* Gluten- and Dairy-Free options available upon request

Dairy Fish Gluten-Free Vegan







————— Chez —————

# SU+RE HOUSE

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MOVIE NIGHT – BOARDWALK TREATS

As sweet as it gets. All the delicacies available to you on a summer night strolling down the Jersey Shore boardwalk are inspiration for our movie night.





————— Chez —————

SU+RE HOUSE



MOVIE NIGHT – BOARDWALK TREATS

What everyone's fist pumpin' about

CARAMEL CORN

SALT WATER TAFFY

M&M'S



**BLUEBERRY, CHOCOLATE+ VANILLA
MILKSHAKES**



D Dairy **F** Fish **GF** Gluten-Free **V** Vegan



RECIPES





DINNER #1 – STORMY SUPPER

APPETIZER: Baked Brie with Raspberry Preserves & Almonds 12

ENTREE: Garbanzo Bean & White Tuna Salad with Gazpacho 14

DESSERT: Granola Peach Crisp 18

DINNER #2 – NUEVA JERSEY

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ENTREE: Mahi-Mahi Fish Tacos with Tomato Salsa & Garnish 23

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MOVIE NIGHT – BOARDWALK TREATS

SNACKS: Caramel Corn, Salt Water Taffy, M&Ms 31

BEVERAGES: Blueberry, Chocolate, and Vanilla Milkshakes 33

INGREDIENTS 35

————— DINNER #1 —————

STORMY SUPPER



DINNER #1 – STORMY SUPPER

APPETIZER

Baked Brie with Raspberry Preserves & Almonds  



INGREDIENTS:

- 2 tablespoon brown sugar
- 2-3 tablespoon raspberry preserve
- ¼ cup sliced almonds
- 1 round Brie cheese (~8oz)

DINNER #1 – STORMY SUPPER

APPETIZER

Baked Brie with Raspberry Preserves & Almonds  

DIRECTIONS:

Preheat oven to 400°F. Place cheese in an ungreased ovenproof serving dish after removing top rind. Evenly cover with brown sugar.

Bake, uncovered, 10-12 minutes or until cheese is softened.

Garnish with raspberry preserve and sliced almonds. Serve warm.

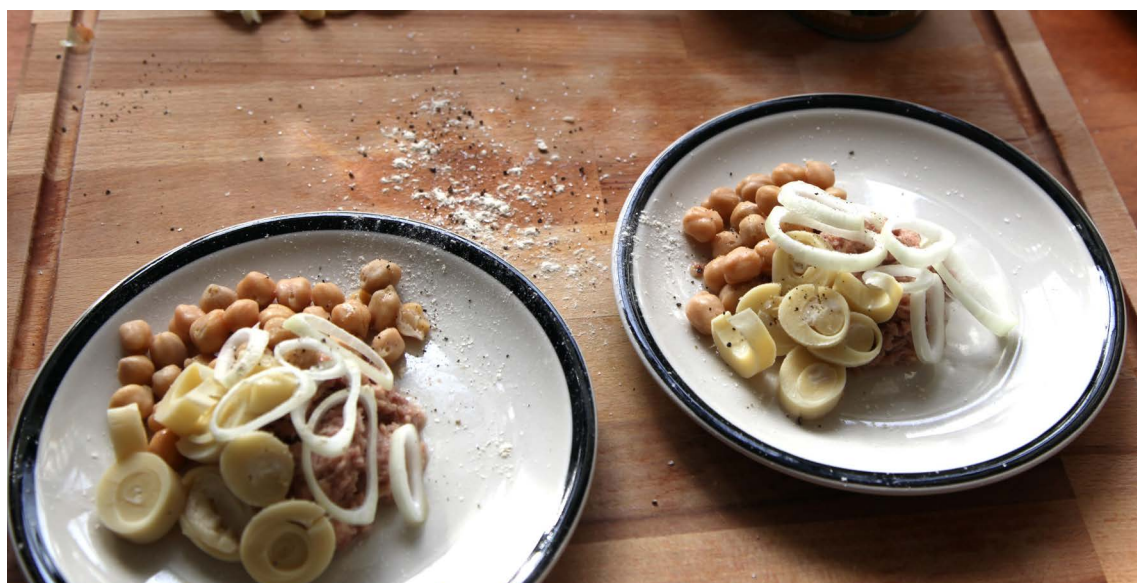




DINNER #1 – STORMY SUPPER

ENTREE

Garbanzo Bean & White Tuna Salad with Gazpacho F GF



SALAD INGREDIENTS:

- 4 cans of Garbanzo beans
- 4 cans of tuna in oil
- 2 medium red onions
- 4 teaspoons oil
- Balsamic vinegar to taste
- 1 teaspoon Garlic Powder
- 2 cans Hearts of Palm sliced
- Salt / Pepper to taste

DINNER #1 – STORMY SUPPER

ENTREE

Garbanzo Bean & White Tuna Salad with Gazpacho  

SALAD DIRECTIONS:

For tuna salad, thinly slice heart of palm and mix cold with garbanzo beans, tuna fish, and chopped onion. Combine with remaining ingredients to taste





DINNER #1 – STORMY SUPPER

ENTREE

Garbanzo Bean & White Tuna Salad with Gazpacho F GF



GAZPACHO INGREDIENTS:

- 1 hothouse cucumber, halved and seeded, but not peeled
- 2 red bell peppers, cored and seeded
- 3 cans crushed tomatoes
- 1 red onion
- 3 garlic cloves, minced
- 23 ounces tomato juice (3 cups)
- 1/4 cup white wine vinegar
- 1/4 cup good olive oil
- 1/2 tablespoon kosher salt
- 1 teaspoons freshly ground black pepper

DINNER #1 – STORMY SUPPER

ENTREE

Garbanzo Bean & White Tuna Salad with Gazpacho  

GAZPACHO DIRECTIONS:

Roughly chop the cucumbers, bell peppers, and red onions into 1-inch cubes.

Put each vegetable separately into a food processor fitted with a steel blade and pulse until it is coarsely chopped. Do not overprocess!

After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegar, olive oil, salt, and pepper. Mix well and chill before serving. The longer gazpacho sits, the more the flavors develop.





DINNER #1 – STORMY SUPPER

DESSERT

Granola Peach Crisp D GF



INGREDIENTS:

- 4 cans Sliced Peaches
- 3 tablespoons packed brown sugar
- 1 teaspoons cinnamon
- 2 cups gluten-free granola
- Vanilla ice-cream

DINNER #1 – STORMY SUPPER

DESSERT

Granola Peach Crisp  

DIRECTIONS:

Drain peaches, reserving 1/2 cup syrup.

Combine peaches, peach syrup, brown sugar and cinnamon in a baking dish.

Sprinkle 1 1/2 cups granola evenly over fruit. Bake for 10-12 minutes at 400°F.

Carefully remove from oven and let stand 5 to 10 minutes for juice to thicken and cool slightly. Spoon into individual bowls; top each serving with about 1 Tbsp. granola.

Serve with a scoop or two of vanilla ice-cream.



———— DINNER #2 ————



NUEVA JERSEY





DINNER #2 – NUEVA JERSEY

APPETIZER

Cranberry Salsa with Chips  





INGREDIENTS:

- 1 cup water
- 1 cup sugar
- 1 12-ounce package frozen cranberries
- 2 tablespoons chopped canned jalapeno peppers
- 1/4 cup fresh cilantro
- 1/4 teaspoon ground cumin
- 1 white onion, white and green parts, sliced
- 1 teaspoon lime juice
- Bag of chips

DINNER #2 – NUEVA JERSEY

APPETIZER

Cranberry Salsa with Chips  

DIRECTIONS:

Combine water and sugar in a medium saucepan. Bring to a boil over medium heat.

Add cranberries; return to a boil. Gently boil cranberries for 10 minutes without stirring.

Pour into a medium glass mixing bowl. Gently stir in remaining ingredients.

Place a piece of plastic wrap directly on salsa. Cool to room temperature.

Best if served at room temperature with chips.

Makes about 2 1/2 cups.





DINNER #2 – NUEVA JERSEY

* Gluten- and Dairy-Free options available upon request

ENTREE

Mahi-Mahi Fish Tacos with Tomato Salsa & Garnish **F D G** *



FISH TACO INGREDIENTS:

- 1 3/4 pounds of mahi-mahi filets
- 1/3 cup canola oil
- 1 large lime, juiced
- 1 tablespoons ancho chili powder
- 1 jalapeno, coarsely chopped
- 1/3 cup chopped fresh cilantro leaves
- Flour tortillas

DINNER #2 – NUEVA JERSEY

* Gluten- and Dairy-Free options available upon request

ENTREE

Mahi-Mahi Fish Tacos with Tomato Salsa & Garnish **F D G** *

FISH TACO DIRECTIONS:

Preheat grill/griddle to medium-high heat. Place fish in a medium size dish.

Whisk together the oil, lime juice, ancho, jalapeno, and cilantro and pour over the fish.

Let marinate for 15 to 20 minutes.

Remove the fish from the marinade place onto a hot grill/griddle, flesh side down. Grill the fish for 4 minutes on the first side and then flip for 30 seconds and remove. Let rest for 5 minutes then flake the fish with a fork.

Place the tortillas on the grill and grill for 20 seconds. Divide the fish among the tortillas and garnish with any or all of the garnishes.



DINNER #2 – NUEVA JERSEY

* Gluten- and Dairy-Free options available upon request

ENTREE

Mahi-Mahi Fish Tacos with Tomato Salsa & Garnish **F D G** *



SALSA INGREDIENTS:

2 tablespoon vegetable oil
1 small red onion, coarsely chopped
4 cloves garlic, coarsely chopped
4 large ripe tomatoes, chopped
1 serrano chile
1 jalapeno, sliced
1 tablespoon chipotle hot sauce
1 tablespoon Mexican oregano
1/4 cup chopped fresh cilantro leaves
Salt and pepper

DINNER #2 – NUEVA JERSEY

* Gluten- and Dairy-Free options available upon request

ENTREE

Mahi-Mahi Fish Tacos with Tomato Salsa & Garnish **F D G** *

SALSA DIRECTIONS:

Preheat grill or use side burners of the grill. Heat oil in medium saucepan, add onions and garlic and cook until soft. Add tomatoes, serrano and jalapeno and cook until tomatoes are soft, about 15 to 20 minutes.

Puree the mixture with a hand-held immersion blender until smooth and cook for an additional 10 to 15 minutes.

Add the hot sauce, oregano, cilantro and lime juice and season with salt and pepper, to taste.





DINNER #2 – NUEVA JERSEY

* Gluten- and Dairy-Free options available upon request

ENTREE

Mahi-Mahi Fish Tacos with Tomato Salsa & Garnish **F D G** *



GARNISH INGREDIENTS:

Shredded white cabbage

Hot sauce

Sour cream

Thinly sliced red onion

Chopped cilantro leaves

DIRECTIONS:

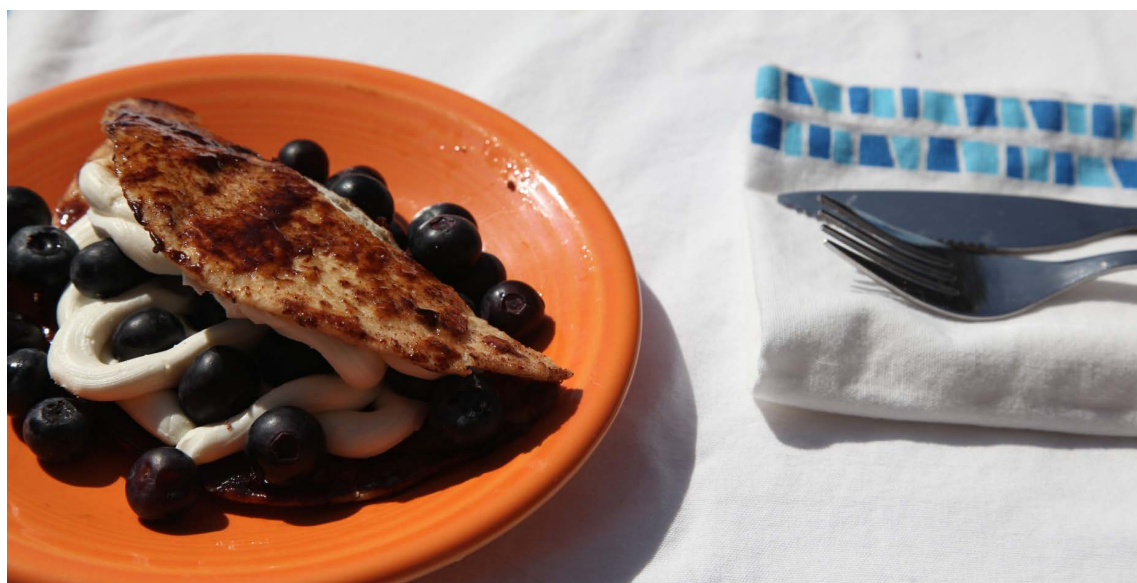
Add garnish to tacos as desired.



DINNER #2 - NUEVA JERSEY

DESSERT

Cinnamon Tortillas with Blueberries and Cream D GF



INGREDIENTS:

3 tablespoons sugar

1 teaspoon ground cinnamon

6 inch fat free corn tortillas

Butter for pan

6 tablespoon reduced-fat cream cheese

1 1/2 cup fresh blueberries

DINNER #2 – NUEVA JERSEY

DESSERT

Cinnamon Tortillas with Blueberries and Cream 

DIRECTIONS:

Combine sugar substitute and cinnamon on a plate; mix well.

Heat large nonstick skillet over low heat.

Lightly coat one side of the tortilla with melted butter; dip in the cinnamon mixture.

Place tortilla, cinnamon side down, in hot skillet. Cook 2 minutes or until it begins to caramelize. Remove from skillet.

Spread uncooked side of tortilla with a thin layer of cream cheese; arrange a dozen blueberries on the tortilla. Fold tortilla to serve.



MOVIE NIGHT

BOARDWALK TREATS



MOVIE NIGHT – BOARDWALK TREATS

SNACKS

Caramel Corn, Salt Water Taffy, M&Ms D



Traditional Jersey Shore treats readily available up and down the coast.

MOVIE NIGHT – BOARDWALK TREATS

BEVERAGES

Blueberry, Chocolate, and Vanilla Milkshakes 



INGREDIENTS:

2 cups of Vanilla Ice Cream per shake

1 cup Whole Milk per shake

Variant - 1 cup of Blueberries

Variant - ¼ cup of Chocolate Syrup

Variant - Sprinkles (topping)

MOVIE NIGHT – BOARDWALK TREATS

BEVERAGES

Blueberry, Chocolate, and Vanilla Milkshakes D

DIRECTIONS:

Combine milk and ice cream in the blender until smooth.

Add mix-in of your choosing, save a little for the top.

Serve in a cold glass and top with remaining mix in.

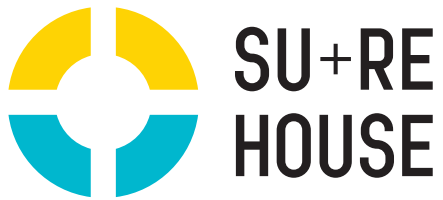


INGREDIENTS



DINNER #1 – STORMY SUPPER

1/4 cup – Almonds (Sliced)
1 tsp – Black Pepper (freshly ground)
1 round – Brie Cheese
5 tbsp. – Brown Sugar
1 tsp – Cinnamon
1 – Cucumber (Hothouse)
4 cans – Garbanzo Beans (Chickpeas)
3 cloves – Garlic (Fresh)
1 tsp – Garlic Powder
2 cups – Granola (Gluten-Free)
2 cans – Hearts of Palm
1/2 tbsp. – Kosher Salt
4 tsp – Oil
1/4 cup – Olive Oil
4 cans – Peaches (Sliced)
2-3 tbsp. – Raspberry Preserves
2 – Red Bell Pepper
3 – Red Onions
3 cans – Tomatos (Crushed)
3 cups – Tomatos (Juice)
4 cans – Tuna in Oil
1/2 gallon – Vanilla Ice Cream
1/4 cup – White Wine Vinegar



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DINNER #1 – STORMY SUPPER (continued)

Balsamic Vinegar (to taste)

Black Pepper (freshly ground)

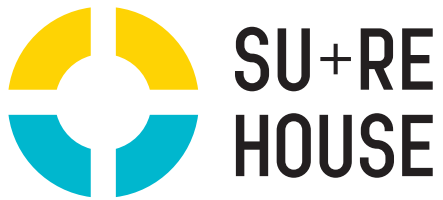
Salt

Iced Tea

Lemonade

DINNER #2 – NUEVA JERSEY

1 tbsp. – Ancho Chili Powder
1 1/2 cups – Blueberries (Fresh)
1/3 cup – Canola Oil
1 cup – Cilantro (Fresh)
1 pkg – Corn Tortillas
12 oz. – Cranberries (Frozen or Fresh)
6 tbsp. – Cream Cheese (Reduced Fat)
1 pkg – Flour Tortillas
4 cloves – Garlic
1 tsp – Ground Cinnamon
1/4 tsp – Ground Cumin
1 tbsp. – Hot Sauce (Chipotle)
2 tbsp. – Jalapeno Peppers (Canned)
2 – Jalapeno Peppers (Fresh)
1 – Lime
1 tsp – Lime Juice
1 3/4 lbs. – Mahi-Mahi Filets
1 tbsp. – Oregano (Mexican)
2 – Red Onions
1 – Serrano Chili
12 oz. – Sour Cream
1 cup – Sugar
3 tbsp. – Sugar
4 – Tomatoes



DINNER #2 – NUEVA JERSEY (continued)

1 bag – Tortilla Chips
2 tbsp. – Vegetable Oil
1 cup – Water
1 cup – White Cabbage (Shredded)
1 – White Onion (Sliced)

Butter

Salt

Pepper

Peach Juice

Pear Juice



MOVIE NIGHT – BOARDWALK TREATS

1 cup – Blueberries (Fresh)

1 pkg – Caramel Corn

1/4 cup – Chocolate Syrup

24 oz. – M&Ms

1 pkg – Salt Water Taffy

1 gallon – Vanilla Ice Cream

1/2 gallon – Whole Milk

Sprinkles



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