



OUR HOUSE

OUR H₂OUSE

Dinner Menu 1

Beverage

Mint Julep (non-alcoholic)

Appetizer

Pickled fennel salad with heirloom tomatoes

Main Dish

Garlic Rosemary Lamb Chops

Side Dish

Lemon Herbed Hasselback Potatoes

Dessert

Deconstructed Creme Brulee



OUR H₂O USE

Dinner Menu 2

Beverage

Elderflower Lemonade

Appetizer

Shaved carrot and cucumber salad with sweet onions and candied almonds

Main Dish

Mountain Meatballs with Tomato Cream Sauce

Side Dish

Creamy Garlic Mashed Potatoes

Dessert

Cantaloupe Sorbet with Blackberry Syrup



OUR H₂O USE
Our House. Our Water. Use.

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Game Night

Beverage

London Fog

Sparkling Strawberry Lemonade

Snacks

Cured Sausage and Cheese (UC Davis Meatlab) with Crackers

Marshmallow Caramel Popcorn





OUR H₂OUSE

Recipe Book



Dinner Menu 1

Mint Julep (non-alcoholic)
Pickled Fennel Salad with Heirloom Tomatoes
Garlic Rosemary Lamb Chops
Lemon Herbed Hasselback Potatoes
Deconstructed Creme Brulee

Dinner Menu 2

Elderflower Lemonade
Shaved Carrot and Cucumber Salad with Sweet Onions and Candied Almonds
Mountain Meatballs with Tomato cream sauce
Creamy Garlic Mashed Potatoes
Cantaloupe Sorbet with Blackberry Syrup

Game Night

London Fog (Earl Grey Milk Tea)
Sparkling Strawberry Lemonade
Cured Sausage and Cheese (UC Davis Meatlab) served with Crackers
Marshmallow Caramel popcorn

Mint Julep (non-alcoholic)

Ingredients

3/4 cup lemon juice
1-1/2 cups sugar
6 sprigs of mint
2 cups cold water
5 cups crushed ice
2-1/2 cups chilled ginger ale

Preparation

1. Muddle six sprigs of mint leaves in a pitcher.
2. Mix sugar and cold water, boil in a saucepan for 5min
3. Once cooled, pour simple syrup into the muddled mint leaves and allow it to cool down for 20 mins
4. Strain mixture and remove mint leaves and sprigs
5. Pour in Ginger Ale and mix
6. Serve in glasses with crushed ice and extra mint leaves and lemon slices for garnish

Pickled Fennel Salad with Heirloom Tomatoes

Ingredients

8oz jar Pickled fennel sliced thin
(pickled beforehand in rice wine vinegar and orange slices)
4 large Heirloom tomatoes
1 tablespoon Olive oil
3 tablespoons of Balsamic vinegar
1 tablespoon Dijon mustard
Salt and pepper to taste
Blue cheese crumbles
Slivered almonds

Preparation

1. Dice up heirloom tomatoes to bite size chunks and add into a bowl
2. In a separate bowl make the vinaigrette by mixing the balsamic vinegar, dijon mustard, and olive oil
3. Add some pickled fennel to the bowl of tomatoes and toss together with the vinaigrette
4. Plate on serving dishes and garnish with blue cheese crumbles and slivered almonds

Garlic Rosemary Lamb Chops

Ingredients

1 tablespoon Olive oil
black pepper
himalayan sea salt
Garlic salt
6 cloves of garlic
4 sprigs of rosemary
2 tablespoons of butter
1 rack of lamb chops frenched

Preparation

1. Preheat the Sous Vide water bath to 140 Degrees fahrenheit
2. Chop up garlic and rosemary to a rough paste. Reserve a third of this paste for the basting during the finishing process.
3. Brush the lamb with a light layer of olive oil
4. Coat the lamb with the garlic salt, himalayan salt, and black pepper
5. Rub the lamb generously with the garlic rosemary paste
6. Sous vide the racks of lamb for 2 hours in a large ziploc bag
7. Take out racks of lamb and pat dry with paper towel
8. Preheat cast iron skillet until smoking. Drizzle some canola oil on the pan.
9. Sear each side of the lamb 1 minute each side
10. Remove lamb from pan and allow it to rest for 5 minutes
11. Drop the butter into the pan and melt it along with the remaining garlic and rosemary paste
12. Carve each lamb chop to serving size and spoon herbed butter sauce on top before serving

Lemon Herbed Hasselback Potatoes

Ingredients

2lb bag fingerling potatoes
3 teaspoons garlic salt
Olive oil
1/2 cup grated parmesan cheese
1/2 cup chopped parsley
1 lemon

Preparation

1. Slice grooves into each potato and drizzle olive oil and garlic salt over
2. Cook in solar oven for 45 minutes
3. Sprinkle parmesan cheese, parsley, black pepper, and lemon juice over potatoes and toss together
4. Serve on a platter and garnish with extra parsley if desired

Deconstructed Creme Brulee

Ingredients

- 11 egg yolks
- 1/4 cup Sugar
- pinch of salt
- 2- 3/4 cup Heavy cream

Preparation

1. Preheat sous vide water bath to 176 degrees fahrenheit
2. Whisk egg yolks, sugar, and salt together in a bowl, then slowly whisk in heavy cream
3. Strain the mixture slowly into sous vide bags and cook the custard for 1 hour
4. Take out the custard from the water bath and rest outside for 20 mins
5. Chill the custard in an ice bath for 30 minutes
6. Take out custard bag and pipe onto chilled plates
7. Add a premade sugar crisp on top of the piped creme brulee
(Make sugar crisps beforehand by placing granulated sugar on a silpat sheet in a circular shape. Place in solar oven to caramelize then take out to cool and set on the counter)

Elderflower Lemonade

Ingredients

- 2 tablespoon elderflower syrup
- 2 cups water
- 1 tablespoon lemon juice
- 3 tablespoons sugar
- 1/2 cup ice

Preparation

1. Pour the elderflower syrup, lemon juice, and sugar in a glass
2. Pour in the water and mix till everything is dissolved
3. Add ice, stir and serve

Shaved carrot & cucumber salad with sweet onions & candied almonds

Ingredients

- 3 tablespoons cider vinegar
- 3 tablespoons extra-virgin olive oil
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 3 cups thinly shaved carrot
- 2 small vidalia onion, thinly vertically sliced
- 3 cups thinly shaved cucumber
- 2 cups fresh flat-leaf parsley leaves, rough chopped
- 1 cup candied almonds, crushed

Preparation

1. Combine vinegar, oil, salt and pepper in a medium bowl, stirring with a whisk.
2. Add carrot and onion; toss to coat. Let stand 5 minutes.
3. Add cucumber slices and toss to coat.
4. Divide vegetables among plates.
5. Garnish each salad with rough chopped parsley and candied crushed almonds.

Mountain Meatballs with Tomatoe creme sauce

Ingredients

1 lb ground bison
1 lb ground pork
2 Eggs
1/2 cup milk
1/4 cup flour
1/2 cup oats
Marjoram
Thyme
Parsley
Salt
Black pepper

Preparation

1. Take out meat and rest to room temperature in a large bowl
2. Mix in all the dry and wet ingredients together with the meat
3. Mold the mixture into individual meatballs
4. Place meatballs into a sous vide bag , adequately spacing each meatball
5. Sous vide the meatballs in ziploc bags for an hour
6. Preheat a cast iron pan and drizzle some olive oil onto the pan
7. Lightly sear the meatballs to finish

Tomato creme sauce

Ingredients

- 1 tablespoon tomato paste
- 1 teaspoon onion powder
- 2 cups milk
- Salt & pepper
- 2 tablespoons butter
- 1 teaspoon garlic powder
- 1/4 cup flour
- 1/2 cup beef broth
- 1 jar lingonberry sauce

Preparation

1. Preheat the cast iron skillet, drizzle some canola oil in the pan
2. Melt butter and whisk in flour to make a roux
3. Whisk in tomato paste and milk, then bring to a simmer
4. Add in beef broth, onion powder, and garlic powder, salt and pepper to taste
5. Simmer until sauce is thickened
6. Add meatballs to the sauce and finish with a tablespoon of lingonberry sauce

Creamy Garlic Mashed Potatoes

Ingredients

2lbs russet potatoes sliced thin
1 cup milk
3 cloves mashed
1 teaspoon garlic salt
3 tablespoons butter
Salt & pepper

Preparation

1. Add all the ingredients into sous vide bag and cook for 1 hour
2. Empty the potatoes into a bowl and whip with a hand mixer until
3. fluffy
- 4 Taste and add salt and pepper to your liking
5. Serve on dish

Cantaloupe Sorbet with Blackberry Syrup

Ingredients

- 1 fresh pureed cantaloupe
- 1/2 cup water
- 1/2 cup sugar
- 1/4 cup condensed milk
- Blackberry syrup
- 1 bag crushed food-grade dry ice

Preparation

1. Clean and puree a large ripe cantaloupe
2. Heat up a saucepan and melt sugar in water to create a simple syrup
3. Add condensed milk along with simple syrup, into the pureed cantaloupe
Blend the mixture till homogenous
4. Let sit at room temperature until completely cooled, then refrigerate.
5. When ready to serve, remove mixture from fridge and place in the bowl of stand mixer
6. Begin to stir the mixture using the paddle attachment on the medium speed setting
7. Slowly drop in spoonfuls of crushed dry ice until mixture begins to thicken and bubble.
8. Increase speed to medium-high and add in dry ice until desired consistency is reached.
9. Increase speed to high to break up any remaining dry ice chunks and achieve a smooth, airy consistency.
10. Using an ice cream scoop, place dollops of sorbet on pre-chilled plates and garnish with blackberry syrup.

**London Fog
(Earl Grey Milk Tea)**

Ingredients

- 1 Earl Grey Tea Bag
- 1 cup hot water
- 1/4 cup whole milk
- 1-2 tsp Vanilla Syrup Flavouring

Preparation

1. Steep Earl Grey Tea Bag in hot water for 4 minutes
2. Remove tea bag when steeped.
3. Add in Vanilla Syrup Flavouring, 1 teaspoon at a time, to your liking
4. Pour frothed milk into cup and serve

Sparkling Strawberry Lemonade

Ingredients

- 1/2 cup sugar
- 1 lb pureed strawberries
- 3/4 cup freshly squeezed lemon juice
- 4 cups sparkling water

Preparation

1. Combine sugar and 1/2 cup water in a medium saucepan over medium heat, stirring until sugar is dissolved, about 2-3 minutes; let cool.
2. Add strawberries to the bowl of a food processor and process until smooth, about 1-2 minutes; strain through a cheesecloth or fine sieve.
3. In a large pitcher, whisk together strawberry puree, lemon juice and simple syrup.
4. Place in the refrigerator until chilled.
Serve over ice and sparkling water.

Caramel Marshmallow Popcorn

Ingredients

12 cups popcorn
1/2 cup butter
1/2 cup brown sugar
12 big marshmallows

Preparation

1. Place popcorn in a large mixing bowl. Make sure there are no unpopped kernels. Set aside.
2. Place butter and brown sugar in a medium saucepan over medium heat. Heat and stir until just melted. Add the marshmallows and keep stirring until melted and smooth.
3. Pour caramel over the popcorn and gently mix with a rubber spatula until evenly coated.
4. Serve in desired containers

Dinner 1 Shopping List

Lemon juice
Sugar
Mint sprigs
Cold water
Crushed ice
Ginger ale
Pickled fennel
Heirloom tomatoes
Balsamic vinegar
Dijon mustard
Salt and pepper to taste
Blue cheese crumbles
Slivered almonds
Olive oil
Black pepper
Himalayan sea salt
Garlic salt
Garlic
Rosemary
Butter
Lamb chops (4 racks of lamb)
Fingerling potatoes
Grated Parmesan cheese
Parsley
Lemon
Egg yolks
Sugar
Pinch of salt
Heavy cream



Dinner 2 Shopping List

- Elderflower syrup
- Lemon juice
- Ice
- Cider vinegar
- Extra-virgin olive oil
- Carrot
- Small vidalia onion
- Cucumber
- Candied almonds,
Crushed
- Ground bison
- Ground pork
- Eggs
- Milk
- Flour
- Oats
- Marjoram
- Thyme
- Parsley
- Tomato paste
- Onion powder
- Garlic powder
- Flour
- Lingonberry sauce
- Russet potatoes
- Milk
- Garlic
- Garlic salt
- Butter
- Salt & pepper
- Cantaloupe
- Water
- Sugar
- Condensed milk
- Blackberry syrup
- Bag crushed food-grade dry ice

Game Night Shopping List

Earl Grey Tea Bag
Hot water
Whole milk
Vanilla Syrup Flavouring
Sugar
Pureed strawberries
Freshly squeezed lemon juice
Sparkling water
Cured sausages (UC Davis Meatlab)
Cheeses(UC Davis Meatlab)
Popcorn
Butter
Brown sugar
Big marshmallows