

# The Nest Home

## APPETIZER

### Kisskadee Krostini

*whipped goat cheese crostini and sarsaparilla steeped figs*

## SALAD

### Nest Salad

*pickled soft-boiled egg, crispy rice noodles, peanuts, radish, and herbs*

## ENTRÉE

### Raven's Choice

*chili crusted pork tenderloin, sweet potato fries, cherry tomatoes, chimichurri, and lime*

## DESSERT

### Bluebird's Delight

*panna cotta, sweet corn, blueberries, and basil*

*Birds of a feather eat together.*

# The Nest Home

## APPETIZER

### Cardinal Crostini

*marinated tomato and anchovy crostini*

## SOUP

### Eyrie's Elixir

*grape and almond gazpacho, crisp ham, and mint*

## ENTRÉE

### Flamingo's Choice

*shrimp and grits, roasted mushroom and corn salsa*

## DESSERT

### Berrypecker Bliss

*shortbreads, macerated strawberries, and cardamom  
cream*

*Birds of a feather eat together.*

# Kisskadee Krastini

---

---

---

## INGREDIENTS

goat cheese  
french baguette  
heavy cream  
salt

cayenne pepper  
sarsaparilla  
figs  
olive oil

## PROCEDURE

1. Mix goat cheese and heavy cream until spreadable; season with salt and cayenne pepper.
2. Slice baguette 1/4 inch thick, drizzle with olive oil, and bake at 350°F until golden brown (around 10 minutes).
3. Bring sarsaparilla to a boil, reduce by half, and pour over the dried figs.

# Nest Salad

---

---

---

## INGREDIENTS

water  
salt  
vinegar  
eggs  
basil

rice noodles  
peanuts  
radish (with greens)  
parsley  
cilantro

## PROCEDURE

1. Bring water to a boil with salt and vinegar, submerge eggs, cook for seven minutes, then plunge directly into an ice bath. Peel eggs and set aside.
2. Bring cooking oil to 375°F and fry rice noodles until crispy.
3. Shave radish and pick the herbs, dressing with fresh lemon juice and olive oil. Salt and pepper to taste.

# Raven's Choice

## INGREDIENTS

salt  
garlic  
lime  
olive oil  
black pepper

chipotle in adobo  
parsley  
vinegar  
cayenne pepper  
cilantro

pork tenderloin  
cherry tomatoes  
sweet potatoes

## PROCEDURE

1. Place about 2 cups of parsley into food processor with 4 garlic cloves, 1/4 cup cilantro, 1/4 cup vinegar, 1/2 tsp. salt, 1/2 tsp cayenne pepper, and fresh ground black pepper to taste. Process ingredients until finely chopped, then slowly add 1 cup olive oil while processor is running. Scrape down sides of bowl with spatula and pulse to thoroughly combine mixture. Chill for at least 2 hours. Stir and season to taste before serving.
2. Place meat in re-sealable plastic bag with chipotle, garlic, salt, and pepper. Evacuate air from bag then place in water bath set to 165°F for at least 1 hour (meat cannot be overcooked).
3. Preheat oven to 450°F. Cut sweet potatoes into 1/4"x1/4" strips. Lightly cover strips with olive oil, salt, and pepper. Line baking sheet with parchment paper and arrange fries into single layer and bake for about 20 minutes or until tender and brown, turning occasionally.

# Bluebird's Delight

---

---

---

## INGREDIENTS

milk

heavy cream

gelatin

sugar

corn

salt

blueberries

## PROCEDURE

1. Pour 1 cup milk into bowl. Sprinkle 1 tablespoon gelatin into milk and let stand 3-5 min.
2. Place mixture into saucepan and stir over medium heat for 5 min. DO NOT BOIL.
3. Add 1 tablespoon sugar, 3 cups cream, and a dash of salt. Stir until dissolved.
4. Remove from heat and fill wine glasses to half with mixture. Chill for at least 6 hours.

# Cardinal Crostini

---

---

---

## INGREDIENTS

cherry tomatoes  
french baguette  
vinegar  
salt  
pepper

anchovies  
olive oil  
basil  
parsley  
garlic

## PROCEDURE

1. Combine vinegar, salt, pepper, olive oil, and herbs in bowl. Place tomatoes in serving dish and coat with dressing. Let marinate for at least 2 hours before serving.
2. Slice baguette 1/4 inches thick, drizzle with olive oil, and bake at 350°F until golden brown (about 10 minutes).
3. Serve with anchovies and tomatoes.

# Eyrie's Elixir

---

---

---

## INGREDIENTS

grapes	vinegar
almonds	ham
cucumber	salt
cayenne pepper	milk
olive oil	heavy cream
mint	black pepper
onion	

## PROCEDURE

1. Blend grapes, onion, cucumber, almonds, vinegar, cream, milk, and olive oil until combined. Chill for at least 2 hours.
2. Lightly coat skillet with olive oil and fry thin ham slices until crispy.
3. Serve in well-chilled, shallow soup bowls with crisped ham and mint garnish.



# Flamingo's Choice

## INGREDIENTS

shrimp  
grits  
butter  
garlic

red onion  
ham  
lemon  
parsley

cherry tomatoes  
corn  
basil  
vinegar

## PROCEDURE

1. Coat corn in olive oil and roast at 400°F for about 12 minutes.
2. Cut tomatoes, strain seeds, coat in oil, and roast for 15 minutes at 400°F. Save juices, peel and cut tomatoes.
3. Place 1 cup chopped onion in non-reactive bowl with vinegar and let marinate until color changes.
4. Combine juices, tomatoes, corn, and onion mixture with 1/3 cup olive oil and basil. Toss well and serve with entrée.
5. Boil grits until water is absorbed (4:1 cups water/grits). Remove from heat and stir in butter.
6. Fry shrimp in light butter until they turn pink. Add diced ham, parsley, onion, garlic, and squeezed lemon juice. Sauté for 3 minutes.
7. Spoon grits into serving bowl. Add shrimp mixture and combine well. Serve immediately.

# Berrypecker Bliss

## INGREDIENTS

butter  
vanilla  
strawberries

sugar  
flour  
heavy cream

milk  
cardamom  
egg yolks

## PROCEDURE

1. Preheat oven to 350°F. Cream together 3/4 cup sugar, 1 cup butter, and 2 tsp vanilla in a medium-sized bowl.
2. Roll dough 1/2" thick on lightly floured surface. Cut into squares and place 1/2" apart on ungreased baking sheet.
3. Bake 14-16 minutes or until bottoms are light golden brown. Remove immediately to wire rack and cool for 30 minutes.
4. Slice 2 pints of strawberries and lightly coat with sugar. Let sit for at least 2 hours.
5. Place 2 tbsp. crushed cardamom pods into saucepan over medium heat and brown for 5 minutes.
6. Pour 1 cup heavy cream, 1 cup Milk, 1/4 cup sugar, and 1/2 tsp vanilla into saucepan. Bring to boil while stirring.
7. Whisk 4 egg yolks and another 1/4 cup sugar in separate bowl. Slowly pour hot mixture into bowl, then return it to saucepan. Stir over med-low heat until custard is thick enough to coat the back of the spoon, about 2 min.
8. Chill for about 3 hours and strain into pitcher before serving.

# Ingredients

goat cheese  
cayenne pepper  
french baguette  
Sarsaparilla  
heavy cream  
figs  
salt  
olive oil  
water  
rice noodles  
peanuts  
vinegar  
radish (with greens)  
eggs  
parsley  
basil  
cilantro  
chipotle in adobo  
pork tenderloin  
garlic  
cherry tomatoes  
lime  
sweet potatoes  
olive oil  
black pepper  
milk  
corn  
gelatin  
blueberries  
sugar

# The Nest Home



cherry tomatoes

anchovies

french baguette

olive oil

vinegar

basil

salt

parsley

garlic

grapes

almonds

ham

cucumber

cayenne pepper

milk

heavy cream

mint

black pepper

onion

shrimp

red onion

grits

corn

butter

lemon

sugar

vanilla

flour

cardamom

strawberries

egg yolks