



You create the memories; we put the cherry on top

MEZZALUNA
PERSONAL CHEF SERVICE

Moon and Stars

Volume 2, Number 2

February 2007

Do you have plans for your Valentine?

Having a hard time getting a dinner reservation for Valentine's Day? Tired of fighting rush hour traffic, finding a place to park, and waiting in line to get a table? Would you like to "change it up" this year? If so, then invite the talented team of professionals from Mezzaluna to pamper you and your Valentine guests with a scrumptious four-course dinner prepared with fresh, organic ingredients from the Pacific Northwest.



like: curry-crusted prawns marinated in rum, rack of lamb with black cherry-balsamic glaze, caramelized banana tart with bittersweet chocolate-port wine sauce, pecan-ginger cake with warmed caramel, and chocolate hazelnut-praline strudel.

Mezzaluna can treat you and your guests to a delightful dinner anytime during the month of February with their Valentine creations.

Overcome the winter blues by having a dinner party in your home and invite your friends. Call soon, as available dates are getting slim. We look forward to treating you like a guest in your own home!

Executive Chef, John Paulk has just created a wonderful menu for February (see page three of this newsletter) featuring some brand new items to tantalize your appetite

MEZZALUNA HAPPENINGS



You love great food but whenever you cook or entertain do you feel like you're all thumbs? Consider a personalized cooking class. Chef John will teach you and your friends to prepare sumptuous meals, decadent desserts, or easy hors d'oeuvres in the relaxed, fun-filled atmosphere of your own home. Call or email us for available dates and prices.

RADIO SCHEDULE

Listen to Chef John, on *The Georgene Rice Show*, 93.9 KPQQ FM, at 5:00 PM

Date	Topic
Feb 8	Valentine treats
March 1	Anticipating spring



Recipe for February

Recipe courtesy Williams Sonoma

White Chocolate Crème Brûlée

Chef John absolutely LOVES this recipe and it's truly simple to make for your family and guests. To prepare the vanilla bean, place it on a cutting board. Using a small, sharp knife, cut the bean in half lengthwise, then scrape the seeds from the bean with the knife tip. Both the seeds and the bean are added to the cream to infuse it with rich flavor.

Ingredients

- 1 3/4 cups heavy cream
- 1/2 vanilla bean, split, seeds removed and reserved
- 4 oz. white chocolate, chopped
- 3 egg yolks
- 4 Tbs. plus 1 tsp. sugar

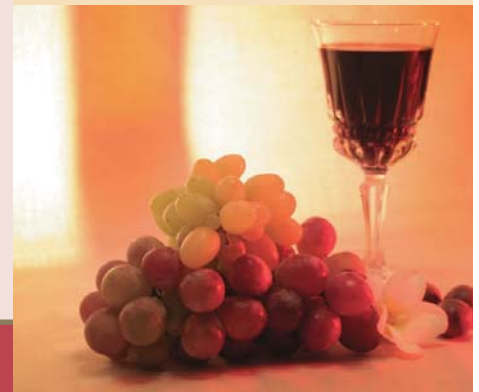
In a bowl, whisk together the egg yolks and 3 Tbs. of the sugar until pale yellow and thick ribbons fall from the whisk, about 5 minutes. Slowly stir in the chocolate mixture.

Place four 6-oz. ramekins in the prepared baking pan. Strain the chocolate mixture through a fine-mesh sieve set over a bowl and divide among the ramekins. Add boiling water to fill the pan halfway up the sides of the ramekins. Cover the pan loosely with aluminum foil and bake until the custards are just set around the edges, 25 to 30 minutes.

Transfer the ramekins to a wire rack and let cool to room temperature. Cover with plastic wrap and refrigerate for at least 4 hours.

Just before serving, sprinkle 1 tsp. of the sugar evenly over the surface of each custard. Using a kitchen torch, melt the sugar according to the manufacturers instructions. Serves 4.

In Season



DIRECTIONS

Preheat oven to 325°F. Line a baking pan with a kitchen towel. Have a pot of boiling water ready.

In a saucepan over medium heat, warm the cream, vanilla bean and seeds until small bubbles form around the edges of the pan, 2 to 3 minutes. Remove from the heat and stir in the white chocolate until melted and blended. Let cool slightly.

Bittersweet Chocolate Mousse with Raspberry Coulis

Mezzaluna's featured dessert of the month

There's nothing more decadent than the rich, velvety taste of creamy, bittersweet chocolate mousse. It's timeless and Chef John and his team have taught many clients their secret of making this classic concoction. It's prepared following the techniques John learned while attending Western Culinary Institute and uses the French Le Cordon Bleu recipe. We'll be serving it beautifully piped into handmade chocolate cups to clients who have dinner parties this month. The rich flavor is balanced with Sous Chef, Becky Gravenmier's fresh raspberry coulis. Picture a spoonful going into your mouth this month!



Pairing Wine and Cheese

Ever wonder what cheese to serve with wine? Here's a simple idea to serve your guests or loved ones this month. Try pairing red wine with some of the fantastic cheeses found at Portland's specialty markets.

Water crackers, a great rustic baguette, green grapes, sliced granny smith apple, quince paste, or a slice of nutty fig cake (found at New Season's Markets) are great accompaniments to cheese.

Here's a few cheese suggestions to accompany your favorite Cabernet or Merlot

- Brie
- All varieties of Blue
- Gorgonzola
- Camembert
- Colby or Jack
- Extra-sharp Cheddar
- Gruyere
- Havarti
- Parmeggiano-regiano

About Us

Mezzaluna Personal Chef Service caters to upscale or down-home tastes using Portland, Oregon's finest available ingredients. From intimate dinner parties for two, to lavish soirées for 40 people, let us pamper you with privacy and personal service.

John Paulk Executive Chef
 Becky Gravenmier Sous Chef
 Megan Jeans Sous Chef
 Shawn Harlow, Cliff Breathour,
 Wanda Goulter Kitchen Assistants
 Reid Stewart Bartender
 Sherri Newill Graphic Design

"We wanted to experience truly fine dining and the atmosphere you created was exactly what we envisioned for a formal sit down dinner. It felt so good to actually be guests at our own party. From the moment you arrived at our home until the moment you left, everything was taken care of down to the smallest detail. Thank you for creating such a wonderful and memorable evening."

Marcy and Gary Borden
 Milwaukie, OR



Valentine's Menu

MEZZALUNA
PERSONAL CHEF SERVICE

JOHN PAULK — EXECUTIVE CHEF

COCKTAILS

Rose-infused Vodka & Champagne
with sugared rose petals

Pink Champagne

Champagne with raspberry liqueur

Kir Royale

Pomegranate Mojito

TRAY PASSED HORS D'OEUVRES

Spicy ahi-tuna tartare
on crispy won tons

Smoked paprika-glazed shrimp

Sun-dried tomato pesto palmiers

Gruyere & Emmentaler
cheese fondue with baguette

Mezzaluna's crab cakes
with Thai-chili aioli

Wild mushroom turnovers

Roasted lamb "lollipops"
with mint salt

Dungeness crab fondue
with cumin-toasted pita chips

Red curry chicken wontons
with plum sauce

Oysters-on-the-half-shell
with Oriental mignonette sauce

SOUPS

Cream of roasted beet
with crème fraîche

White gazpacho

Carrot-ginger

Roasted red pepper
with orange cream

SALADS

Hearts of palm, baby spinach &
red onion with citrus vinaigrette

Butter lettuce; bacon; dried cherries;
roquefort vinaigrette

Radicchio & endive caesar
with heart-shaped croutons



Field greens with apple dressing &
Camembert toasts

Asian slaw with paprika shrimp,
Maytag blue cheese & smoked bacon

Arugula with caramelized bacon, goat
cheese & raspberry vinaigrette

ENTRÉES

Chateaubriand with béarnaise sauce;
tourné potatoes; roasted winter
vegetables

Thai-currried game hens with
trumpet mushrooms; saffron risotto;
baby bok choy

Curry-crusting Prawns marinated
in rum; coconut rice with ginger &
chilies; baby carrots

Beef tenderloin au poivre with
dijon-cognac cream sauce;
butternut squash & carrot puree with
maple syrup; roasted asparagus

Rack of Lamb with black cherry-
balsamic glaze; fennel-mashed
potatoes; braised rainbow chard
with toasted pine nuts & currents

Seared Sea Scallops with fiery fruit
salsa; crimson couscous with dried
apricots

Pork tenderloin with a pecan crust
served with ginger aioli; wild
mushroom risotto; roasted
baby carrots

ENTREMETS — DESSERTS

Poached pears in Cabernet Sauvignon,
raspberries & Chinese 5-spice

Caramelized banana tart with
dark chocolate port sauce

Chocolate-orange pots de crème with
candied kumquats & white chocolate
whipped cream

Bittersweet chocolate mousse in a
chocolate cup with raspberry coulis

Chocolate hazelnut praline strudel with
warmed crème anglaise

Pecan-ginger cake with
caramel sauce

Bittersweet chocolate soufflé
with cardamom cream sauce

Raspberry-Champagne crème brûlée