Jacques Pepin more fast food my way

Disc

Viva Espana!

Butter Bean Canapés Shellfish and Chicken Paella Bold and Spicy Gazpacho Pineapple in Dark Rum Sauce

Citrus Thrill

Cured Herring Starter
Sauteed Curly Mustard Greens with
Hot Sausage

Skirt Steak Grandma Gnocchi with Eggs and Scallions Chestnut Cream Mont-Blanc

Perfect Presentations

Fried Capers

Lobster Roll Medallions on Spinach Salad Quick Lamb Stew

Small Berry Custards

Simple Sweet Notes

Beet, Stilton, Apple, and Nut Salad Roasted Split Chicken with a Mustard Crust Smoked Salmon Pizza Greek Yogurt, Walnuts and Honey Fluffy Mashed Potatoes

Chef's Dream

Anchovy Spread
Corn Parfait
Lamb Burgers with

Lamb Burgers with Feta Cheese

Yogurt-Cucumber Sauce

Chockfull of Surprises

Bluefin Tuna Tartare with Apple

Cream Cheese and Fruit Medley

Asian Chicken Livers

Pumpkin Gratin

Striped Bass with Romesco Sauce

Tomato Surprise

Cherries in Armagnac Sauce with Pound Cake

Layered Elegance

Rice Paper Rolls with Avacado and Sun-Dried Tomato

Tall Greek Tomato Salad

Stew of Peas and Carrots

Poached Salmon in Sour Cream Herb Sauce Sweet Ricotta Gateaux with Peach Sauce

The Egg First!

Red Pepper Dip
Potato Gratin with Cream
Asparagus Fans with Mustard Sauce
Scallops Grenobloise

Jam Tartines with Fruit Sherbert

Fast Proof

Cheesy Bread Sticks
Slow and Easy Bread in a Pot
Cookie Dough Raspberry Tart
Cocotte Eggs with Creamed Mushrooms
Ragout of Broccolini, Beans and Sausage

Disc 2-

Brussels Sprout Love

Stilton with Apple and Nuts

Cured Salmon Morsels
Crusty Chicken Thighs with Mushroom Sauce
Seafood Chowder
Fricassee of Brussels Sprouts and Bacon

Go Fish

Sweet Crisp Bacon Picante Mussel Pilaf Apricot Clafoutis

Onion-Crusted Sole with Anchovy Butter

Spice Up Your Life

Radish Toasts Crisp Apricot Galette Lamb Curry Rice with Raisins

Scallop Pancakes on Boston Salad

Earth To Table

Melba Toast

Hearty Vegetable Bean Soup

Vegetable Couscous

Chicken Suprêmes with Tapenade and Mushroom Sauce

Sole-ful Suppertime

Goat Cheese Toasts **Butternut Squash Velvet**

Peas, Mushrooms and Endive Fillet of Sole with Mushroom Sauce

Seckel Pears in Coffee

Crock of Flavor

Cherries in Fau De Vie

Ice Cream with Apple Maple Topping

Shrimp in Hot Vegetable Broth

Pork Medallions with Grapes

and Pomegranate Sauce

Spinach, Macadamia Nuts and Raisins

Smooth Food

Surimi Salad on Greens

Mini Savory Cheesecakes on Arugula

Butternut Squash Sauté

Steamed Scrod Packages in Pimiento Sauce

Pear Compote and Almond Crumble Cookies Tapioca Banana Coconut Pudding

Game Day Pressure

Cheese Balls with Pignoli Nuts

Chile Con Carne with Lettuce and Cheese

Criques on Mesclun Salad

Pears Bonne Femme

Crunchy Kale

Light and Luscious

Salmon Rolls

Rigatoni with Lettuce and Eggplant and Sautéed Julienned Endive

Sautéed Stuffed Figs with Blueberries Steamed Fish and Shellfish Baskets

Disc 3_

Dinner Party Special

Salmon Mousse

Mini Almond Cakes in Raspberry Sauce

Cream of Leek and Mushroom Soup

Breaking with Tradition

Chicken Persillade

Skillet Apple Charlotte

Harlequin Salad

Middle Eastern Couscous with Saffron

Turkey Scallopini with Dried Morels

Bread Flip

Glazed Sausage Bits

Tibetan Flatbread

Risotto with Broccoli Stems

Salmon Burgers on Baby Arugula

Grapefruit Suprêmes

Seafood Tricks

Eggs and Anchovies

Baked Clams Madison

Cod in Olive-Tomato Crust

Skillet Broccoli Bits

Mango with Nutella Sauce

Dessert First!

Savory Iceberg Cups

Crisp Pear Tart

Bay Scallops in Mignonnette Sauce

Stuffed Pork Tenderloin on Grape Tomatoes Sausage Patties with Pumpkin Seeds and Mushrooms

Cornmeal Mush

Pop Over Anytime

Spanish Tomato Bread Serrano and

Ham or Prosciutto

Chorizo, Mushroom and Cheese Pizza

Orecchiete with Fennel and Tuna

Popover with Apricot Jam

Vegetable Fête

Mini Croque-Monsieurs

Ratatouille with Penne

Shrimp with Cabbage and Red Caviar

Peach Melba

Simple Savers

Basil and Cheese Dip

Frisée Aux Lardons

Spaghetti with Fresh Tomato Sauce

Chocolate Cups and Chocolate Rochers with Hazelnuts and Cornflakes