

LIFE OF RILEY



Personal Chef Service



Fall and Winter Menu

2007-2008

Chef Stephanie Riley

Chicken

Porcini-Dusted Chicken Scaloppini

Chicken breasts dusted with the delicate flavor of ground, dried porcini mushrooms, then pan-seared and served with a white wine, chicken stock and sour cream sauce with wild mushrooms.

Chicken with Catalan Picada

Similar to a Mexican mole, this Spanish dish consists of chicken braised with sherry, tomato, chicken stock, onions, orange zest and thyme, then finished with a pureed picada sauce added to it, which includes a blend of toasted, ground almonds and breadcrumbs, garlic, bittersweet chocolate, parsley, cinnamon, saffron, anise and cloves.

Brunswick Stew

A traditional Virginia stew of shredded chicken cooked in a smoky tomato-flavored chicken stock with potatoes, corn, baby lima beans, onions, and pieces of bacon.

Chicken Chasseur

Pan-seared chicken breasts in a French hunter's-style preparation with a sauce of mushrooms, shallots, garlic, tarragon, a little diced tomato and white wine.

Chicken Bistro Cakes with Tomato Concassé

Roasted chicken torn into pieces and fried into cakes with sautéed onions, celery, herbs, bread crumbs and eggs, then served with a warm diced tomato sauce.

Chicken Involtini

Pieces of thin chicken cutlets dipped into a parsley, garlic, olive oil and Parmesan paste, rolled up and breaded with Panko breadcrumbs and Parmesan, then threaded onto skewers with chunks of onions and broiled until golden.

Chicken with Madeira

Chicken braised in Madiera, white wine, and chicken stock with onions, carrots, and herbs, in the style of a classic Coq au Vin.

Indian Style Chicken and Rice Casserole

Pieces of boneless chicken breasts cooked into an Indian-spiced rice pilaf baked with yogurt, raisins, and caramelized onions.

Sausage and Chicken Skewers

Italian turkey sausage and chunks of chicken breasts threaded onto skewers with baby potatoes and grilled with rosemary and thyme olive oil.

Wolfgang Puck's Stir-Fried Chicken with Garlic and Cilantro

Chunks of chicken thighs marinated and stir-fried with diced red bell peppers, garlic, scallions, and cilantro, then served on individual lettuce leaves, drizzled with an Asian vinaigrette and eaten as a lettuce wrap.

Tandoori Chicken

Chicken breasts marinated in an Indian-seasoned yogurt, then broiled in the oven.

Indonesian Ginger Chicken

Chicken breasts marinated in a mixture of honey, soy sauce, garlic, and ginger, then roasted until golden and caramelized.

Sumatran Chicken Laksa

Coconut milk and chicken broth stewed together with shrimp paste, shallots, garlic, galangal, ground cashews, lemongrass, fish sauce and chilies, and loaded with chunks of poached chicken, rice noodles, bean sprouts, chopped hard-boiled eggs, cilantro and scallions.

Turkey

Escarole and Bean Soup with Italian Turkey Sausage

This comforting soup with Italian flavors has a chicken stock base with little sausage meatballs, small tubular ditalini pasta, cannellini beans, chopped escarole, onions and herbs.

Turkey Breast Stuffed with Matzo and Fennel

Turkey breast pounded thin and stuffed with a mixture of matzos, sautéed fennel, onion, celery, plumped golden raisins, egg, and herbs, rolled up and roasted in the oven, then served with a chicken stock pan sauce.

Crispy Turkey Cutlets with Walnut-Sage Sauce

Turkey cutlets breaded in ground walnuts, breadcrumbs and parmesan cheese and pan-fried, then served with a pureed sauce of walnuts, sage, garlic, olive oil and a dab of butter for creaminess.

Stuffed Turkey Breast with Pears, Chestnuts, and Rosemary

Turkey breast stuffed with a breadcrumb stuffing with diced Bosc pears, chopped chestnuts, rosemary and eggs, rolled up and roasted in the oven, then sliced into spiral portions.

La Bamba Casserole

A baked casserole with a layer of whole mild green chiles topped with browned ground turkey cooked with onion, garlic, tomatoes and Mexican seasonings, then topped with corn, refried beans, and cheddar cheese, baked and garnished with chopped tomatoes and green onions.

Sauteed Turkey Cutlets with Orange-Cranberry Pan Sauce

Pan-fried lightly breaded turkey cutlets with a pan sauce of orange juice, Dijon mustard and plumped dried cranberries.

Beef

Asian-Spiced Short Ribs

Short ribs coated in ground fennel and pan-seared then roasted slowly in the oven with a fusion sauce of red wine, ketchup, molasses, red wine vinegar, onion, fish sauce, and a hint of chipotle, and braised until the meat is falling off the bones.

Albondigas en Salsa (Tapas-Style Meatballs)

Ground beef and ground pork mixed with garlic, breadcrumbs, parsley and egg and rolled into meatballs that are lightly breaded with flour and pan-fried and then served with a thick pureed sauce of white wine, beef stock, sautéed onions, leeks and herbs. This could also be done with other ground meats.

Braised Rendang Beef

A delicious Indonesian dish of tender cubes of beef tenderloin braised in a coconut milk sauce with lemongrass, ginger, kaffir lime leaves, and loads of seasonings.

Filet Mignon with Port-Rosemary Sauce

Tender filet mignon steaks pan-cooked to your liking and served with a port and red wine beef stock reduction sauce with shallots, rosemary and finished with a dab of butter.

Beef Goulash

Strips of browned beef that are cooked into a smooth sauce flavored with onions, red wine, tomatoes, paprika, yogurt and thyme.

Filipino-Style Flank Steak

Flank steak marinated in a typical Filipino sweet, sour, and salty marinade with soy sauce, lemon, vinegar, oil, onions, garlic, and spices, then grilled and served with the marinade sauce.

Autumn Vegetable Beef Stew

Chunks of stew meat cooked in a red wine and beef stock stew with onions, parsnips, carrots, butternut squash, potatoes, garlic, sage and rosemary.

Tea-Rubbed Sirloin

Sirloin steaks rubbed with a Five-Spice Chile Tea Rub mixture with smoky lapsang souchong tea leaves, chipotle chile powder, garlic, cayenne, onion, five-spice powder, then grilled to desired doneness.

Gheimeh (Persian Beef-and-Split-Pea Stew)

Chunks of beef chuck eye roast cooked into a stew with yellow split peas, onions, tomatoes, saffron, turmeric, cinnamon, allspice and other seasonings.

Autumn Cranberry Beef Stew

Chunks of beef roast cooked slowly in a stew of beef stock, Guinness Stout beer, and cranberry sauce with pearl onions and button mushrooms and served over egg noodles.

Pan-Seared Sirloin with Melted Black Pepper-Garlic Napa Cabbage

Sirloin steaks seared in a pan and then rubbed with Dijon mustard and served as a complete meal with stir-fried Napa cabbage cooked into a Black Pepper-Garlic Sauce, made with garlic, scallions, black pepper, white wine, chicken stock, fish sauce, lemon and butter.

Asian Sloppy Joes

Ground beef and ground pork cooked into a Hoisin-Lime sauce with onions, celery, jalapenos, and tomatoes, then served on a bun.

Meat and Spinach Loaf with Marinara Sauce

A mixture of ground beef, pork and veal (or any combo of ground meats) formed into a meat loaf with chopped spinach, bread crumbs, eggs, milk, celery, onion, herbs and topped with strips of bacon, then baked and served with a marinara sauce.

California Casserole

Ground beef baked together with onion, garlic, bell pepper, tomatoes, kidney beans, rice and seasonings, then topped with green olives and cheddar cheese and baked until bubbly.

Pork

Pork Medallions with Pine Nut Parmesan Crust

Thin medallions of pork tenderloin breaded with Panko breadcrumbs, chopped pine nuts, sage, and Parmesan cheese and fried until golden and crispy.

Pork and Tomatillo Stew

A warm and comforting Mexican-style stew with chunks of pork loin cooked together with diced tomatillos and tomatoes, carrots, potatoes, celery, red onion, Poblano peppers, in a chicken stock with loads of Mexican spices and sprinkled with cilantro.

Pan-Roasted Pork Loin with Leeks

Pork loin roasted with chopped leeks, white wine, and a little butter until the leeks are tender and sweet.

Double-Cooked Pork Ribs

Pork spare ribs steamed in a bamboo steamer, then coated with a sweetened soy and hoisin sauce mixture and baked in the oven.

Ham and Pumpkin Pirlau

A low-country rice pilaf with strips of country ham cooked into a thick rice stew with pieces of pumpkin, carrots, onion, leeks, sweet potatoes, and pears.

Pork Steaks with Brown Sugar Apples

Pork steaks marinated with balsamic vinegar and sage and seared in a pan, then served with sliced apples cooked in brown sugar and a little butter.

Pork Marsala

Thin pork tenderloin medallions lightly breaded and pan-fried, then cooked into a Marsala wine and butter sauce with wild mushrooms and herbs.

Polish Stuffed Cabbage Rolls

Ground pork, sautéed onions and celery, white rice and egg stuffed into leaves of green cabbage, rolled up and braised slowly in a smooth pureed sauce of porcini mushrooms and sour cream, then topped with fresh dill.

Pork Chops with Maker's Mark Sauce

Bone-in pork loin chops rubbed with a garlicky seasoned mixture and grilled, then served with a rich bourbon sauce flavored with bacon, molasses and herbs.

Tequila Pork Chile Verde

Cubes of pork tenderloin coated in cornmeal and Mexican spices and browned, then cooked into a green sauce with chopped tomatillos, mild green chiles, jalapenos, green onions, cilantro and spiked with tequila.

Sausage Rolls

Crumbled pork sausage mixed with chestnuts, fresh herbs, and citrus zest and rolled up inside puff pastry and baked into golden, flaky rolls. This could also be done with a turkey sausage.

Barbequed East-West Pork Satay

Cubes of pork marinated in a mixture of soy sauce, pineapple juice, mirin, herbs and spices, and lemon zest, then placed on wooden skewers, broiled and finished with a drizzle of sesame oil.

Sautéed Pork Chops with Ginger-Fuji Apple Sauce

Pan-seared pork loin chops served with a chunky sauce of freshly made ginger-apple chutney cooked together with white wine and chicken stock.

Spanish Chickpea and Chorizo Soup

Pieces of chorizo sausage cooked into a chicken stock-based soup with chickpeas, tomatoes, spinach, onion, celery, garlic, diced ham, and garnished with chopped hard-boiled eggs.

Other Meats

Roasted Soy-Dijon Lamb Racks

Rack of lamb marinated in a mixture of soy sauce, Dijon mustard, red wine, herbs and garlic, then roasted in the oven.

Buffalo Meatloaf

Ground buffalo meat mixed together with sautéed onion, celery, carrots, and garlic, bread crumbs, egg, barbeque sauce, and seasonings, formed into an oval loaf, topped with barbeque sauce and baked.

Veal Rolls Stuffed with Spinach and Gruyere

Veal cutlets spread with a little anchovy butter (optional), some Gruyere cheese, and baby spinach, then rolled up, pan-seared and cooked into a white wine herb sauce.

Veal Chops with Pomegranate Jus

Veal chops rubbed with thyme and garlic olive oil, then pan-seared and served with a pomegranate juice, red wine, and beef stock reduction sauce with chopped bacon and shallots and finished with a dab of butter for smoothness.

Veal Involtini

Pieces of veal cutlets dipped into a parsley, garlic and Parmesan paste, rolled up and breaded with breadcrumbs and Parmesan, then threaded onto skewers with chunks of onions and broiled until golden.

Seafood

Salmon Baked in Salsa Verde

Salmon filets topped with a sauce of pureed dill, parsley, mint, garlic, Dijon, capers, olive oil, lemon juice, and anchovies, then baked in the oven.

Tuna with Couscous and Moroccan Spices

Tuna steaks coated with a Moroccan spice blend and pan-seared, then served as a complete meal with couscous tossed with finely diced and sautéed onions, zucchini, butternut squash, daikon, eggplant and mint.

Maldivian Fish and Pineapple Curry

White fish cooked into a coconut milk-based curry with ginger, garlic, lime juice, chunks of tomato and pineapple and loads of seasonings, and served with rice.

Broiled Miso-Citrus Salmon

Salmon marinated in a marinade of white miso, sake, ponzu, sugar, ginger and grapeseed oil, then broiled to perfection.

Scallop Pancakes

Diced scallops mixed together with rice flour, shallots, and chives and pan-fried into pancakes.

Southern Indian Rice and Seafood Soup

An Indian-flavored coconut milk soup with basmati rice, onions, chunks of white fish and finished with lime juice and cilantro.

Salmon with Tomato-Braised Chickpeas and Herbed Yogurt

Roasted salmon served with a sauce of tomatoes, chickpeas, sage and garlic, and a dollop of Greek yogurt mixed with cilantro, mint and lemon.

Flounder with Bread Crumbs and Sauce Gribiche

Flounder filets coated in breadcrumbs and pan-fried, then served with a pumped-up tarter sauce, Sauce Gribiche, a mayonnaise-based sauce with capers, shallots, cornichons, finely chopped hard-boiled eggs, diced boiled potatoes, herbs, and other flavors.

Salmon Kedgerree

This traditional British-Indian dish includes flaked salmon, chopped, creamy hard-boiled eggs, green peas, and sautéed onions in a basmati rice pilaf with a hint of curry powder and lemon juice, then finished with a dab of yogurt and sprinkled with cilantro.

Pasta

Ziti with Roasted-Gazpacho Sauce and Sausage

Roasted tomatoes, bell peppers, red onions, and zucchini mixed with turkey Italian sausages, ziti pasta and feta cheese, then tossed in a pureed gazpacho sauce made from half the roasted vegetables. No additional sides included.

Asian Pesto Turkey Spaghetti

Ground turkey cooked with red onion, mushrooms, and white wine, then tossed together with spaghetti noodles and an Asian pesto sauce made with pureed garlic, ginger, macadamia nuts, basil, mint, cilantro and jalapeno.

Spinach Lasagna Rolls

Lasagna noodles coated with a mixture of ricotta, mozzarella, Parmesan cheeses, and spinach, then the noodles are rolled up into spirals and coated with a tomato sauce, topped with additional cheese and baked until golden and bubbly.

Penne with Vodka Sauce and Green Peas

A smoothly-flavored tomato and cream sauce with a dose of vodka tossed with green peas and penne pasta and finished with grated Parmesan cheese.

Artichoke, Spinach, and Feta Stuffed Shells

Jumbo pasta shells filled with a mixture of chopped artichoke hearts, spinach, feta, provolone, and fat-free cream cheese, then topped with a tomato sauce and baked.

Orzo with Mascarpone, Mushroom and Peas

Little rice-shaped pasta tossed together with sautéed mushrooms, onion, garlic and peas in a delicious Mascarpone cheese and Parmesan sauce.

Artichoke Pesto on Wagon Wheels

Wagon wheel pastas with a pesto sauce of pureed artichoke hearts, walnuts, parsley, lemon, olive oil and finished with Parmesan cheese.

Farfalle with Spicy Sausage and Kale

Browned bits of spicy Italian sausage and bow-tie pastas cooked into a tomato sauce with chopped kale, mushrooms, and onions with a dash of cream.