

# The BULLDOG Bistrot

*An evening with Chef Andrew*

## Meal Ingredients

### Entrée: Salmon (1 Portion)

(1) 6oz salmon filet  
1 sprig Fresh dill  
1 garlic clove  
Kosher salt  
Fresh ground black pepper

### Sauce: Citrus beurre blanc

1 cup finely sliced shallots  
2 cups dry white wine  
3 tablespoons white wine vinegar  
½ teaspoon whole black peppercorns  
1 tablespoon fresh lemon juice  
1 tablespoon orange juice  
1 tablespoon fresh lime juice  
1½ cups (3 sticks) unsalted butter,  
cut into pieces  
Kosher salt  
Freshly ground white pepper.

### Starch: Wild rice pilaf (2-3) Portions

2 cups chicken broth  
1 cup wild rice rinsed  
1 ½ cups long grain white rice  
3 tbsp butter  
1 medium onion chopped fine (about 1  
¼ cups)  
1 large carrot chopped fine (about 1 cup)  
Salt  
¾ cup dried cranberries  
¾ cup pecans (optional)

### Vegetable: Top on Baby carrots

Hand full of baby carrots  
2 tablespoons unsalted butter  
Salt to taste  
Black pepper to taste



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## *Sidecar Cocktail Ingredients*

### **Premake-**

#### **Rosemary Simple Syrup**

1 Cup Water

1 Cup White Sugar

¼ cup Rosemary

Combine water, sugar, and rosemary leaves in a small saucepan.

Bring to a boil, stirring until sugar dissolves. Simmer for 1 minute.

Remove from heat and let syrup steep, about 30 minutes. Pour in

Sterilized glass container straining out Rosemary. Set aside.

#### **Drink Ingredients**

Rosemary Simple Syrup

Fresh Lemon Juice

Cognac

Cointreau

Ice

Rosemary to Garnish

