

CITY CLUB



CHARLOTTE
1947

Crab Cakes

- 1.) Heat oven to 350f
- 2.) In a small sauce pan, heat to medium heat, add 2tbsp of oil and sear crab cake on one side. When you have reached golden brown flip over and sear lightly, transfer to baking sheet and bake for 8-10 min
- 3.) While baking, heat celery root in small sauce pot until warm.
- 4.) Plate crab cake with celery root puree and garnish with mache salad and aji amarillo aioli. Enjoy!

Grilled Chicken

- 1.) Heat oven to 350f
 - 2.) On an oven safe dish place sweet potato gratin, Brussels and chicken.
 - 3.) Heat for 15-20min until desired temperature is achieved. Chicken should be at an internal temperature of 165f.
 - 4.) Watch Brussels for doneness, they may need to be pulled out early.
 - 5.) Heat sauce on stove in small sauce pot until warm.
- Once everything has been cooked, plate and enjoy!

Roasted Grouper

- 1.) Heat oven to 375f
- 2.) Place grouper on oven safe pan. Drizzle with olive oil and salt and pepper.
- 3.) Place in oven and cook for 12-15 min, add asparagus to baking pan with fish to cook alongside.
- 4.) Heat orange carrot puree and black quinoa in small sauté pan over low heat until warm.
- 5.) In a small sauce pot heat sauce until warm.
- 6.) Once everything has been cooked, plate and enjoy!

Slow-Braised Lamb Shank

- 1) Preheat oven to 350f.
- 2) Place lamb in oven for 30 minutes until heated through.
- 3) While lamb is cooking, heat a sauté pan over medium heat. Add 2 tablespoons of olive oil in and sear potato cake until golden brown on either side.
- 4) Once seared, place on an oven safe dish along with ratatouille and heat in oven for 10-15 min.
- 5) When finished cover lamb with the provided glaze.
- 6) Plate and enjoy!

Vegetarian Pasta

- 1) Heat sauté pan over medium heat.
- 2) Add 2 tablespoons of olive oil and cook vegetables until tender.
- 3) Turn heat to low, add ¼ c of water, sauce and pasta.
- 4) Cook until hot and the sauce is your desired consistency.
- 5) Plate and enjoy!