

2007 Kapalua Wine & Food Festival

SUNDAY, July 1

10:30 – 11:45 am

Mark Tarbell's Cooking Exhibition (*Included in 4-day pass*)

The Ritz-Carlton, Kapalua – Ballroom

Recent *Iron Chef* Contestant and James Beard award nominee Mark Tarbell prepares three of his signature dishes served alongside fine wine pairings. Mark's famed Tarbell's Restaurant has been the rave of Phoenix, Arizona since receiving the coveted **Award of Excellence** from Wine Spectator for the last 10 years.

Master Sommeliers include: Sara Floyd, Serafin Alvarado and Shayne Bjornholm

Menu Items Include

Celery Root and Apple Soup with a White Cheddar Cap *4 Servings*

Soup

2 lbs celery root bulbs
5 Granny Smith apples
1/2 medium onion
1/4 pound European-style butter
6 cups whole milk
Salt and white pepper

1. Trim the outer layer of the celery root, cutting around bulb and leaving the center white flesh.
2. Coarsely chop and set aside.
3. Core and seed the Granny Smith apples. Discard core and seed and coarsely chop apple.
4. Peel and coarsely chop the onion.
5. Place a large saucepan over low to medium heat. Add milk, celery root, apples and onion.
6. Bring to a slow rolling boil and cook for 45 minutes, until celery root is fork-tender. (Do not use high heat, it will scorch the milk.)
7. Carefully puree soup in a blender until smooth. Strain through chinois or fine mesh strainer.
8. Season with salt and white pepper to taste and stir butter into soup.

Cheddar Cap

8 ounces grated White Cheddar

1. Place a very clean, small, non-stick pan over medium heat. Add 2 ounces of grated cheddar, evenly distributed in the pan.
2. Cook about 2 minutes on one side and check for color. You want each side to be a crispy golden brown. When the first side is cooked, flip and cook the other side.
3. Remove immediately from pan and place onto paper towels to drain. Using a cup or ring mold, cut cheese into a circular shape.
4. Repeat the process for each cheddar "cap".

Garnish

- 1 Red Delicious apple
- 1 ounce celery leaves (from celery stalks, 4 per serving)
- 1 tsp lemon juice
- 1 T extra virgin olive oil

1. Core the apple and cut into julienne.
2. In a small mixing bowl toss together the apple with the olive oil, lemon juice, and celery leaves.

To Serve

1. Heat serving bowls.
2. Divide soup between bowls. Top each bowl with a cheddar cap.
3. Spoon garnish atop the cheddar caps and serve.

*Salad of Poached Maine Lobster Tail with Salsa di Caffè & Mache, Orange and Baby Spinach Salad
4 Servings*

Lobster

2 -1-1/2 lb Maine lobsters

1. Partially fill a deep mixing bowl with ice and water.
2. When water is boiling place the tails and claw in the pot and turn down to medium-high heat.
3. Cook for 4 minutes and remove immediately to the ice bath, for 10 minutes.
4. Remove and discard shells from tails and claws.
5. Remove the "strip" along the back of the tail.
6. Cut tail in half lengthwise and set aside.

Salsa di Caffè

1. In a saucepan, bring to a simmer:
 - 1 cup each whole milk and cold water
 - 1 vanilla bean, split lengthwise
2. Whisk together until smooth:
 - 8 large egg yolks
 - 3-1/2 oz sugar
3. Add 1/4 cup of vanilla/milk mixture to the egg mixture, whisking until combined.
4. Pour back into vanilla/milk mixture and cook gently over low heat, stirring, until sauce leaves a line on spoon.
5. Stir in 4 oz (1-1/4 cup) illy® coffee beans.
6. Let cool then strain, discarding coffee and vanilla beans.

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Salad

2 oranges, peeled and segmented.
1 cup of baby mache, stemmed and washed
1/2 cup baby spinach
4 leaves of macro arugula
1 T baton-cut chives
1/3 cup fresh orange juice
1/8 cup extra virgin olive oil
1/4 cup + 4 sprigs chervil, picked leaves only (set aside 4 sprigs)
Sea salt to taste

1. Whisk olive oil into the orange juice in a mixing bowl. Season to taste with salt and set aside.
2. In a separate mixing bowl toss together all other ingredients (reserving 4 chervil sprigs for garnish).
3. Season greens mixture with the dressing and check taste. Adjust as necessary.

To Serve

1. Warm unsalted butter in small saucepan.
2. Spoon one ounce of Salsa di Caffè in the center of four shallow serving bowls.
3. Divide salad between bowls, atop Salsa di Caffè.
4. Dunk the lobster in the butter to warm slightly, then arrange atop salad.
5. Garnish lobster with a sprig of chervil.

Charred Tenderloin Steak with Cucumber-Watercress Salad & Salsa Verde
Serves 4

Prepare the Ancho Chile Puree

1. Remove seeds from 1 dry ancho chile.
2. Place a dry, nonstick pan over medium heat and lightly toast the chile.
3. Step back from pan and add 3 T of water, being careful not to let the steam reach your eyes.
4. Cover and let the chile soak for 15 minutes.
5. Place in blender with a pinch of salt and puree until smooth, adding more water if needed for a smooth consistency.

Marinate the Beef

4 beef tenderloin filets (6 oz each)	1/2 cup dark molasses
Pinch of sea salt	1/4 cup honey
3T ancho chile puree	1/4 cup fresh lime juice

1. Combine chile puree, molasses, honey, and lime juice.
2. Rub over steak and let marinate for one hour.

Prepare the Salsa Verde

1/3 cup pumpkin seeds	Pinch of fresh oregano
1 tsp ground cumin	1 small garlic clove
3 cups cilantro, leaves only	2 T fresh lime juice, plus additional if needed
1/4 tsp pepper	1/3 cup Canola oil
4 T water	1 T salt, or to taste, if needed

1. Over low heat, toast pumpkin seeds for 10 to 12 minutes until golden brown, puffed, and hollow-sounding.

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2. During the last 1-2 minutes, discard any burnt pumpkin seeds and add the cumin to toast it.
3. Place all but oil and pumpkin seeds in blender; turn on high.
4. With blender in motion, slowly add oil and pumpkin seeds
5. Taste and add more lime juice and salt if needed.

Prepare the Roasted Pepper Sauce

1 red pepper	1 T chile powder
1 yellow pepper	1 T paprika
2 bunches cilantro	2 T red wine vinegar
2 T ancho chile puree	Olive oil
2 cloves garlic	Salt
1 T coriander	Cracked pepper

1. Preheat broiler on high.
2. Halve the peppers, removing core, seeds, and ribs. Place skin side up on baking sheet.
3. Broil until skin is blackened then remove from oven, place in a small mixing bowl, and cover with plastic wrap. Set aside to cool. When cooled, peel skin away and discard.
4. Place peppers in blender with all other ingredients and puree until smooth, adding olive oil as necessary to reach a smooth consistency, and season to taste with salt and pepper.

Make the Mashed Potatoes

8 peeled russet potatoes
1/2 cup butter, preferably European
1 cup buttermilk
Salt to taste

1. Boil potatoes in a large pot of water until tender.
2. Strain and stir in butter and buttermilk.
3. Hand whip until smooth and fluffy, and season to taste with salt.

Prepare the Cucumber-Watercress Salad

1 seedless cucumber	1/2 tsp organic tubano sugar
1 bunch watercress	1/2 cup light grapeseed oil
2 red radishes	2 leaves fresh mint, finely sliced
1/4 cup white wine vinegar	Salt and white pepper

1. Peel and core the cucumber, and slice in a fine, 3" long julienne.
2. Select the most attractive watercress tops and rinse. Discard remaining watercress.
3. Clean the radishes and slice thinly, then cut into julienne.
4. Whisk vinegar, olive, and seasonings together and toss with salad ingredients.

Cook the Beef

1. Preheat oven to 400^o.
2. Heat grill to medium high
3. Place steaks on the hot grill and sear, about 1 minutes on each side.
4. Remove steaks from grill and roast in 400^o oven for 7-12 minutes, until desired doneness.

To Serve

1. Put a mound of mashed in the middle of each serving plate.
2. Put a spoonful of the Salsa Verde in the middle of the mashed.
3. Arrange the steaks on top.
4. Spill salad over the steaks.
5. Drizzle more Salsa Verde and the roasted pepper sauce around the perimeter of the plate..

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Wines Include:

Cigliuti	Barbaresco Serraboella 2001
Chappellet Winery	Cabernet Sauvignon
Porter Creek	Viognier
Petaluma	Chardonnay "Tiers"
Navarro	Gewurztraminer
Cline	2005 Ancient Vines Mouvedre