

CROSSINGS AT THE RIVERHOUSE

Steve Zombik, Executive Chef

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Steve Zombik & Host, Donna Britt

Grilled Prime Bone in Rib Eye With a Wild Mushroom Risotto

Risotto:

2 Cups of Cooked Risotto

½ tsp Minced Garlic

1Tbsp Butter

½ Cup Heavy Cream

½ Cup Sliced Wild Mushrooms

Pinch chopped fresh Rosemary

¼ Cup Parmesan Cheese

Salt & Pepper



In a sauté pan over medium heat, sauté the garlic and mushrooms in the butter until the mushrooms are soft.

Add the cooked risotto, heavy cream, and chopped rosemary simmer over a low heat stirring frequently until the risotto is creamy. Season the risotto with salt, pepper and cheese.

Dungeness Crab Cakes With lemon Aioli

Crab Cake Mix:

- ¼ Pound Fresh Dungeness Crab
- ¼ Cup Mayonnaise
- 1 Each Whole Egg
- 1 ½ tsp Seafood Seasoning
- 1/8 Cup Chopped Green Onion
- 1/8 Cup Diced Red Pepper
- 1/8 Cup Parmesan Cheese
- ¼ Cup Bread Crumbs

Check the crab for any shell that might have been left in it and place it in a mixing bowl. Add the mayonnaise and egg and mix well. Add the rest of the ingredients and mix until everything is combined. Divide the mixture into 1-ounce balls and roll in breadcrumbs. Place butter in a sauté pan on medium heat and add the crab cakes.

Flatten the cakes a little and brown on both sides. Place the crab cakes on a serving dish and serve with the Lemon Aioli

Lemon Aioli:

- 2 cloves garlic
- ¾ teaspoon salt
- 2 large egg yolks
- 1 ½ tablespoons freshly squeezed lemon juice
- Pinch cayenne
- ¾ cup salad oil
- ¼ cup olive oil
- 2 tablespoons to ¼ cup water



With the back of a knife, crush the garlic, peel it, and mince it very fine. Place in a bowl. Whisk the eggs and lemon juice with the garlic paste and incorporate. Add the cayenne. Slowly whisk in the oil, a little at a time, until all the oil is incorporated and the mixture emulsifies. Add the water 1 tablespoon at a time to thin the sauce to drizzling consistency.

Keep refrigerated until ready to use.

Riverhouse Chocolate Sack

Chocolate Mousse

8 (1 ounce) squares semisweet chocolate, coarsely chopped

1/2 cup water, divided

2 tablespoons butter (no substitutes)

3 egg yolks

2 tablespoons sugar

1 1/4 cups whipping cream, whipped



In a microwave or double boiler, heat chocolate, 1/4 cup water and butter until the chocolate and butter are melted. Cool for 10 minutes. In a small heavy saucepan, whisk egg yolks, sugar and remaining water. Cook and stir over low heat until mixture reaches 160 degrees F, about 1-2 minutes. Remove from the heat; whisk in chocolate mixture. Set saucepan in ice and stir until cooled, about 5-10 minutes. Fold in whipped cream. Refrigerate for 4 hours or overnight.

