

Greens Restaurant is a celebrated San Francisco eatery that features gourmet vegetarian cuisine. Having read the rave reviews, I purchased the Fields of Greens cookbook shortly after its 1993 publication date. While I tried a couple of the recipes, the book pretty much collected dust for the next 20 years. I read through the recipes from time to time, but I felt as though the skill required to prepare them escaped me.

In September 2015, I decided to challenge myself to make every recipe in the book within a 16-month time horizon (*which I beat handily*). To my surprise, you don't need years of training, fancy gadgets, or access to exotic food suppliers to make every recipe in the book. I found everything I needed at my local grocers and Farmers' Market. Moreover, Chef Annie Somerville's expert instruction provided just the right amount of guidance.

One thing you do need to get through this cookbook is time. Some of the recipes take advanced planning in order to have the ingredients available when you need them (*e.g., soup socks*). Most of the recipes require a lot of slicing and dicing. Fresh herbs need to be washed, picked, and chopped finely. Nuts need to be roasted or pan seared to bring out their flavors. Tomatoes need to be flash boiled to loosen and peel their skins before being seeded and diced. This style of cooking is not for the faint of heart!

The Fields of Greens cuisine is not low in calories. During the 10+ months of this cooking challenge, we went through more butter, flour, and sugar than we had in the previous 5 years. We both had a bit of trouble maintaining our weight. However, with very rare exception, we liked each of the 284 recipes that we sampled. Several dishes were out-and-out WOWs!

I think of this cookbook as a "fancy meal" resource, not our everyday fare. The soups and salads will inform my ongoing experimentation with cooking. And I'll definitely make my favorite curries and stews from time to time. Otherwise, I'll likely refer to Fields of Greens when preparing for special occasions.

## *Frittatas, Omelets, and Scrambled Eggs*

The egg dishes were easy to prepare and added variety to our weekend breakfast extravaganzas. (*Our timelines do not favor innovation on weekdays!*) We were especially fond of the *Green Gulch Special*, named for the farm that supplies Greens Restaurant's fresh produce. This delightful egg scramble includes shiitake mushrooms, tofu, and peppery watercress with seasoning by cilantro, ginger, sesame, and soy sauce. We also really enjoyed the *Mexican Scrambled Eggs with Tortillas and Smoked Mozzarella Cheese*.



Spinach and Roasted Pepper Frittata



Frittata with Caramelized Onions, Goat Cheese, and Sage



Sweet Pepper and Basil Frittata



Greek Omelet with Spinach, Feta Cheese, and Dill



Ratatouille Omelet



Cajun Omelet



Five Vegetable Omelet with Sesame and Ginger



Green Gulch Special



Mexican Scrambled Eggs with Tortillas and Smoked Cheese



Scrambled Eggs with Herbs



## Morning Breads and Pancakes

The *Corn Bread*, *Banana-Coconut Bread*, and *Apricot-Pecan Streusel Coffee Cake* were welcome additions to the brunch menu when enjoying the company of good friends. While we're scone lovers, we found the effort involved in making our own wasn't up to par. It's pretty hard to compete with the variety, freshness, and cost of the scones that we can get at our local Farmers' Market.

The pancake recipes were wonderful. Corn pancakes with poached apricots proved especially tasty.



Corn Bread with Smoked Cheese and Chilies



Orange-Pecan Scones



Oatmeal-Raisin Scones



Banana-Coconut Bread



Raspberry-Almond Bread



Apricot-Pecan Streusel Coffee Cake



Ginger-Lemon Muffins



Corn Cakes with Poached Apricots and Toasted Pecans



Buttermilk Pancakes



French Toast with Orange Zest and Cinnamon

## Breads

When my father retired in his middle 60s, he used his leisure time to perfect the art of baking the perfect loaves of whole wheat bread. My folks enjoyed having toast with butter and jam in the morning, and Dad's creations were welcome additions to their routine. Unfortunately, neither the bread baking passion nor the talent appears to have transcended the generational gap. I was faithful to my commitment to prepare all of the recipes in the cookbook, but my breads did not rise to the level of my father's standards of excellence. We enjoyed the end products with generous helpings of butter, but it's unlikely that I'll repeat the experience.



Sourdough Starter



Sourdough Corn Rye



Sourdough Bâtard



Viennese Five-Grain Bread



Cracked Wheat Bread



Focaccia Bread with Olives  
and Fresh Herbs

## Sandwiches

Though we typically don't include sandwiches in our diet, we enjoyed every single recipe in this cookbook. They're really tasty and easy to prepare.



Grilled Sandwich with Mushrooms,  
Fontina, and Mustard



Baguette with Roasted Eggplant,  
Tomatoes, and Pesto



Baguette with Marinated  
Mushrooms, Roasted Peppers, and  
Smoked Mozzarella Cheese





Toasted Sourdough Bread with Roasted Peppers, Fontina Cheese, and Spinach



Goat Cheese, Pears, and Walnuts on Toasted Sourdough Bread



Open-Face Sandwich with Gorgonzola Cheese, Tomatoes, and Basil



Polenta Open-Face Sandwiches



Tapenade Toasts

## Salads

Greens Restaurant prides itself on the innovative use of fresh vegetables, fruits, and herbs. All of this freshness finds full expression in the wealth of salad recipes in Fields of Greens.

The Leafy Greens recipes leverage all kinds of lettuces – romaine, radicchio, arugula, chicory, Belgian endive, watercress, escarole, and spinach, to name a few. They're paired with an assortment of vegetables and tossed in a wonderful collection of vinaigrette dressings. While I'm unlikely to make exact replicas of these dishes in the future, I'll keep the dressings in our salad line-up. My favorites: *Spinach Salad with Tangerines, Red Onions, and Sesame-Ginger Vinaigrette* and the *Late Summer Salad*.

The beans and grains salads combine the lightness of the grains with flavorful beans and seasoned dressings. The *Spicy Black Beans with Chilies and Lime* will be a staple on our household.

We also enjoyed the marinated vegetable salads with the *Spring Vegetables with Meyer Lemon Vinaigrette* topping our list.

## Leafy Greens



Romaine Hearts with Sourdough Croutons and Parmesan Cheese



Mixed Greens with Beans, Goat Cheese, and Hazelnuts



Salad with Avocado, Mango, and Ginger Dressing





Wilted Spinach Salad  
with Roasted Peppers



Salad with Avocado, Ruby  
Grapefruit, Pomegranate,  
and Pecans



Fall Greens with Marinated  
Mushrooms, Fennel, and Gruyère  
Cheese



Citrus Salad with Bitter Greens



Winter Greens with Apples,  
Pecans, and Cheese



Mixed Greens with Goat Cheese  
and Sun-Dried Tomatoes



Winter Greens with Pears  
and Walnuts



Romaine Hearts with Avocado,  
Jícama, and Orange



Mango Salad with Citrus-Ginger  
Vinaigrette



Spinach Salad with Oranges, Red  
Onions, and Sesame-Ginger  
Vinaigrette



Figs and Melon with Orange  
Vinaigrette



## Beans and Grains



Cannellini Beans with  
Tomatoes and Basil



White Beans and Flageolet with  
Beans, Lemon, and Tarragon



Three-Bean Salad with  
Jicama and Orange



Chick-Pea and Sun-Dried  
Tomato Salad



Spicy Black Beans with  
Chilies and Lime



Lentil Salad with Curry Spices  
and Yogurt



Basmati and Wild Rice Salad with  
Tangerines and Pine Nuts



Corn and Bulgar Salad with  
Cilantro and Lime



Dolmas – Grape Leaves Stuffed  
with Fragrant Rice



Couscous Salad with Apricots,  
Pine Nuts, and Ginger



## Marinated Vegetables



Spicy Corn with Chilis and Cilantro



Fall Salad with Beets, Fennel, and Scallions



Grilled Potato Salad with Chipotle Vinaigrette



Potato Salad with Artichokes and Lemon-Tarragon Vinaigrette



New Potato Salad with Grape Tomatoes, Summer Beans, and Basil



Spring Vegetables with Meyer Lemon Vinaigrette



Tomato Salad with Avocado and Citrus-Chili Vinaigrette



Vine-Ripened Tomatoes with Goat Cheese & Basil Vinaigrette



Tomato Salad with Cucumbers, Feta Cheese, Oregano, and Mint



Baba Ghanouj



Sicilian Salad with Roasted Eggplant, Peppers, and Garlic



Beets with Watercress and Orange





Summer Beans with Cherry Tomatoes and Tarragon



Broccoli with Sun-Dried Tomatoes and Pine Nuts



Marinated Mushrooms and Roasted Peppers with Kalamata Olives



Roasted Peppers with Cheese and Herbs



Chinese Cabbage with Lemon and Ginger



Eggplant Caviar



Jicama-Orange Salad

## Soups

I love eating hot soup on a cold Fall or Winter evening. So, I was delighted to be introduced to a whole new set of recipes to warm the cockles of my heart. I highly recommend going to the effort of preparing homemade soup stock (*for which there are several outstanding recipes*). It provides a fresh and flavorful base that makes each soup really savory. Where tomatoes are included, I used fresh versus canned. The latter adds a flavoring that overwhelms the subtlety of its neighboring vegetables and herbs. All of the soup stocks are low sodium, and the remnants are good food for our compost pile.

My favorite soup dishes include: *Potato-Corn Chowder (using fresh ears of corn)*, *Winter Greens Soup (using kale, chard, and spinach – a.k.a., super foods)*, *Butter Squash Soup with Apple Confit*, and *Mushroom Soup with Caramelized Onions*. It takes a bit of effort to prepare the caramelized onions, but the resulting mushroom soup can be an impressive addition to a dinner party.





Tomato, White Bean,  
and Spinach Soup



Asparagus Soup



Leek and Basmati Rice Soup



Tomato-Fennel Soup with Garlic  
Croutons and Parmesan Cheese



Spicy Corn and Chick-Pea  
Soup with Chilies



Palak Shorva – Curried Spinach  
with Toasted Coconut



Potato-Corn Chowder



Green Corn Chowder



Pepper and Corn Chowder



Summer Minestrone



Gazpacho



Chilled Beet Soup with Dill



Butternut Squash Soup  
with Apple Confit



Tomato, Saffron, and  
Roasted Garlic Soup



Mexican Lentil Soup with  
Roasted Garlic and Chilis





Potato Soup with Pesto



Winter Greens Soup



Potato, Leek, and Celery Root Soup



Tuscan White Bean Soup with Rosemary Croutons



Spicy Black Bean Soup



Moroccan Lentil Soup



Mushroom Soup with Caramelized Onions



Mushroom-Barley Soup



Carrot Soup with North African Spices



Carrot-Leek Soup with Gruyere Cheese and Thyme



Roman Tomato Lentil Soup

## Curries and Stews

I am a BIG FAN of the Annie Somerville's curries and stews. Admittedly, they're rather intimidating at first blush. My favorite – *Summer Vegetables with Red Curry* – takes a fair chunk of time to prepare. Sweet red peppers must be simmered with chilies, coconut milk, spices, and homemade lemongrass stock. The stew features a host of sliced-and-diced fresh vegetables as well as spices that take a bit of time to toast. But the end result is something of which dreams are made.

The *Winter Vegetable Pie* is another “high maintenance” dish that is well worth the effort. One makes a butter and flour roux on the stovetop to which a reduction of homemade mushroom stock is added gradually. This sauce provides rich flavoring for a collective of prepared vegetables which includes celery root, dried porcini mushrooms, white mushroom, fennel, carrots, onion, garlic, and fresh herbs. This mixture fills a pie dish and is capped with flaky tart dough. While each slice proved a bit runny on the plate, it hardly affected our enjoyment.

For a less labor-intensive meal, I’d recommend the *Southern Rio Stew*.



Spring Vegetable Curry with  
Basmati Rice and Mango-Papaya  
Chutney



Summer Vegetable Curry with  
Basmati Rice and Apricot Chutney



Winter Vegetable Curry with  
Fiery Pineapple Chutney



North African Vegetable Stew



Creole Mushroom and  
Pepper Stew



Southern Rio Stew



Ratatouille



Winter Vegetable Pie (*whole*)



Winter Vegetable Pie (*slice*)

## Tarts, Fritters, and Savory Cakes

Our first foray into tart making proved to be our most successful. The *Tomato-Basil Tart with Smoked Mozzarella Cheese* was absolutely delicious even though my tart dough didn’t lay out perfectly in the pan. Alas, taste is everything.

We weren’t terribly high on the fritters. While the recipes are well-conceived, it’s just not a style of cooking that we find particularly appealing. That being said, our favorite dish was the *O Konomi Yaki* with a ginger, sesame oil and soy dipping sauce.





Southwestern Corn Tart



Eggplant and Roasted Garlic Tart



Asparagus and Red Onion Tart



Tomato Basil Tart with Smoked Mozzarella Cheese



Leek and Olive Tart



Potato Cakes with Smoked Mozzarella Cheese



Spinach and Mung Dal Cakes with Mint-Cilantro Sauce



Spinach Cakes with Shiitake Mushrooms, Goat Cheese, and Salsa Verde



Spicy Corn Cakes with Smoked Cheese and Chilis



O Konomi Yaki (*Savory Vegetable Cakes*) with Dipping Sauce

## Turnovers, Filo, and Tortillas

I've never cooked with filo dough and felt quite intimidated by the prospect of working with it. I also feared that it would be difficult to find. But, lo and behold, there it was in my WalMart Neighborhood Market!

The filo sheets are quite delicate and need to be processed with all due haste lest they dry out. I found it quite useful to have an abundance of filo sheets so as not to worry about the ones that tore due to my clumsy handling. (*I got better at working with it over time.*) The filo casseroles were absolutely delicious and real crowd pleasers. They made me look as though I know my way around a gourmet kitchen!



The turnovers proved a bit too rich and starchy for our blood. The enchiladas were tasty but unremarkable.



Pastry Turnover with Corn, Peppers, and Chilies



Pastry Turnovers with Butternut Squash, Leeks, and Thyme



Filo Turnovers with Mushrooms and Pine Nuts



Filo Turnovers with Spinach, Feta Cheese, and Rosemary



Mushroom-Leek Filo with Gruyère Cheese and Thyme



Filo with Mushrooms, Goat Cheese, and Pine Nuts



Artichoke with Sun-Dried Tomato Filo



Enchiladas Rojas



Enchiladas Verdes



Quesadillas

## Pizza

As a former aficionado of take-out and frozen pizzas, the homemade fare was a welcome challenge. Annie Somerville's pizza dough recipe is outstanding and came out perfectly every time. (*My presentation could use improvement, but the taste and texture were great.*) We invested in the freshest ingredients we could find as well as top-quality cheese. Both really made a difference in the end products. I was surprised by how much I enjoyed using gorgonzola cheese on a pizza – an ingredient that would not otherwise have gone on my pizza radar. The *Mexican Pizza* was our favorite.





Pizza with Roasted Pepper Sauce,  
Leeks, and Olives



Mushroom-Leek Pizza



Tomato-Fennel Pizza with  
Provolone Cheese



Provençale Potato Pizza



Greek Pizza with Spinach, Feta  
Cheese, and Rosemary



Eggplant and Sun-Dried  
Tomato Pizza



Artichoke and Red Onion  
Pizza with Thyme



Pizza with Onion Confit, Walnuts,  
and Gorgonzola Cheese



Pizza with Escarole, Roasted  
Peppers, and Olives



Mexican Pizza with Cilantro Pesto



Pizza with Tomatoes, Gorgonzola,  
and Pine Nus

## Pasta and Risotto

Spike and I do not eat a lot of pasta. It's just one more food group that can contribute to expanding waistlines. But we found real pleasure in sampling the vegetarian fare from Greens Restaurant. The *Linguini with Spring Vegetables and Orange-Saffron Butter* was our favorite followed by the *Chinese Noodle Salad* and *Chinese Noodles with Green Curry*. The latter was visually stunning on our large Mexican serving platter.

I'd never met a chanterelle mushroom before starting the Fields of Greens cooking challenge. Whole Foods obliged in making our acquaintance. Turns out these little darlings are a bit peculiar looking and somewhat



spendy. They're also "delicate" in that bits of dirt must be removed with a brush or damp cloth. (*If washed, they soak up the water and lose their flavor.*) Bless their hearts, they sacrificed their lives for the *Linguine with Chanterelles and Leeks*.

Cannelloni and lasagna preparation proved to be familiar territory. I've been making those dishes for years, although I reaped the benefit of an introduction to fresh pasta sheets. They provide a more subtle flavor and take less prep time than dried noodles. Homemade raviolis represented a new frontier and proved far less difficult to make than I'd feared.

The "home runs" for this collection of recipes were the risottos. I'd never made risotto before, but I'll certainly make it again! The cooking instructions yielded perfect dishes every time. Keys to success include use of fresh tomatoes in the *Tomato-Mushroom Stock* and serving the meal immediately after the Arborio rice finishes cooking to capture just the right texture.



## Pasta



Fettuccine with Tomatoes, Fennel, Olives, and Walnuts



Linguine with Spring Vegetables and Orange-Saffron Butter



Linguine with Mushrooms, Red Onion, Capers, and Olives



Pasta and White Bean Stew with Summer Vegetables



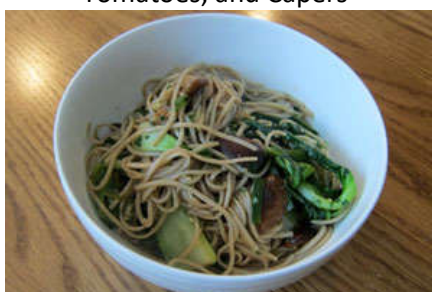
Spinach Fettuccine with Artichokes, Sun-Dried Tomatoes, and Capers



Fettuccine with Broccoli, Roasted Peppers, and Olives



Spinach Fettuccine with Tomatoes, Crème Fraîche, and Basil



Buckwheat Noodles with Shiitake Mushrooms, Bok Choy, Ginger, and Scallions



Fettuccine with Swiss Chard, Currants, Walnuts, and Brown Butter





Linguini with Onion Confit, Goat Cheese, and Walnuts



Linguine with Chanterelles and Leeks



Fettuccine with Spring Vegetables, Lemon, and Chives



Spinach Fettuccine with Shiitake Mushrooms, Spinach, and Sun-Dried Tomatoes



Pasta with Roasted Tomatoes, Golden Zucchini, and Basil



Penne with Marinated Tomatoes and Basil



Chinese Noodle Salad with Citrus and Spicy Peanuts



Chinese Noodles with Green Curry

## Cannelloni, Ravioli, and Lasagna



Cannelloni with Spinach, Goat Cheese, Walnuts, and Roasted-Garlic Tomato Sauce



Cannelloni with Mushrooms and Fennel



Ravioli filled with Eggplant, Roasted Garlic, and Romano Cheese



Eggplant Lasagna with Basil



Artichoke-Leek Lasagna



Lasagna with  
Mushroom-Port Sauce

## Risotto



Spring Risotto with Asparagus  
and Peas



Risotto with Beans, Tomatoes,  
Peppers, and Basil



Fall Risotto with Chanterelles and  
Late Harvest Tomatoes



Mushroom Risotto with Leeks  
and Fennel



Risotto with Artichokes, Tomatoes,  
Spinach, and Thyme

## Gratins

I made the *Potato, Fennel, and Leek Gratin* years ago when we were invited to a friend's house for Thanksgiving dinner. Scalloped potatoes, fennel, and leeks are adorned with spices, Niçoise olives, a creamy white sauce, and two kinds of cheese before baked to perfection. It's a rich dish that rises to the occasion of holiday excess!

The polenta gratins provided an interesting presentation while also delighting our taste buds. I especially enjoyed making the *Polenta Gratin with Salsa Roja* with fresh tomatoes from the Farmers' Market. I'll use these recipes as the basis on which to experiment with other ingredients.





Gratin of Eggplant, Roasted Peppers, and Garlic



Polenta Baked with Tomatoes, Corn, and Basil



Polenta Baked with Artichokes, Tomatoes, and Olives



Potato Gratin with Artichokes and Smoked Cheese



Potato, Fennel, and Leek Gratin



Polenta Gratin with Salsa Roja

## Hot Off the Grill

After careful research, we purchased our new Weber kettle grill to serve as the vehicle through which we experimented with grilling vegetables and breads. We absolutely LOVED grilling fresh corn and smothering it with a *Reduced Balsamic Vinegar* dressing. Veggie kabobs, eggplant “steaks,” and marinated tofu also captured our imagination.



Our New Weber Grill!



Grilled Mushrooms



Grilled Eggplant with Spicy Peanut Sauce



Grilled Fennel



Grilled Corn and Sweet Potato with Basil Aioli Sauce



Leeks with Port Beurre Sauce





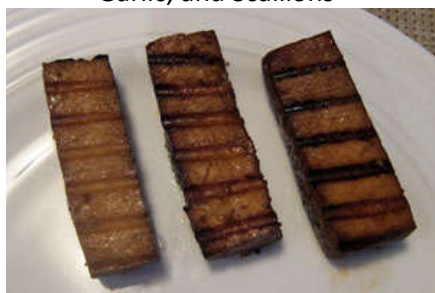
Grilled Summer Squash, Green Garlic, and Scallions



Grilled Endive and Radicchio



Delicata Squash



Grilled Tofu with Sweet Ginger Marinade



Grilled Bread and Polenta

## Companion Dishes

The cookbook provides innovative suggestions for preparing and presenting a variety of side dishes. The *Wilted Spinach with Lemon and Pine Nuts* comes together quickly and provides a palate-pleasing way to ingest one of nature's super foods. *Brussel Sprouts with Chestnuts and Maple Butter* may actually pave the way for this vegetable to become a more frequent visitor to our household. We were also particularly fond of the *Balsamic Roasted Red Onions*.

As for the beans and grains, we gave our "thumbs up" to the *Warm Black Beans with Chilies and Cilantro* and the *Pinto Beans with New Mexican Chilies*. Though not generally tofu fans, we enjoyed the *Tofu with Sweet Ginger Marinade* on the grill.

## Vegetables



Roasted Potatoes with Garlic and Fresh Herbs



Potatoes and Mushrooms Baked in Parchment



Winter Greens with Currants, Pine Nuts, and Brown Butter





Sautéed Apples, Fennel, and Radicchio with Calvados



Wilted Spinach with Lemon and Pine Nuts



Sautéed Summer Beans and Cherry Tomatoes



Roasted Tomatoes



Brussel Sprouts and Chestnuts with Maple Butter



Roasted Shallots



Balsamic Roasted Red Onions



Baked Squash filled with Wild Rice, Golden Raisins, and Pine Nuts



Eggplant Filled with Mushrooms, Sun-Dried Tomatoes, and Pine Nuts



Zucchini Filled with Corn, Chilis, and Smoked Cheese



Roasted Peppers Filled with Eggplant, Zucchini, and Basil



## Beans and Grains



Warm Beans with Sage



Warm Black Beans with  
Chilies and Cilantro



Pinto Beans with  
New Mexican Chilies



Sweet Pepper Rice



Basmati and Wild Rice Pilaf



Almond-Current Couscous

## Sauces

Sauces provide wonderful accents to many of the recipes included in this cookbook. While I captured photos of some of them individually, several made “guest appearances” elsewhere.



Artichoke with Lemon Beurre  
Blanc Sauce



Tomatillo Salsa



Salsa Fresca



Pesto



Cilantro Pesto



Honey Miso Sauce

## Chutneys, Relishes, and Condiments

These selections provided bursts of flavor to accompany the other dishes in this cookbook. The *Apricot, Pineapple, and Mango-Papaya Chutneys* served as accents to my favorite curry dishes. The *Pearl Onions* and



*Pickled Red Onions* perked up a couple of meals served to guests. The *Cranberry-Pear Relish* may become a staple of our Thanksgiving Feasts. And we loved using the *Spicy Peanuts* and *Fire-Dried Pecans* as condiments.



Mandarin-Orange Chutney



Cucumbers with Yogurt and Mint



Lemongrass Cucumbers



Lemongrass Vinegar



Sweet and Sour Pearl Onions



Pickled Red Onions



Cranberry-Pear Relish



Fire-Dried Pecans

## Desserts

Truth be told, Spike and I do not make a habit of eating dessert. Neither of us has a metabolism that can absorb all those calories. But when we choose to indulge, several of the selections in this cookbook are worthy of the morning-after bump on the bathroom scale.

If you love chocolate, the *Gâteau Moule* (a.k.a., *Steamed Chocolate Cake*) will not disappoint. It's delicate and moist, so it's a bit fragile when apportioning individual slices. No one will complain!

I made the *Cranberry Lattice Tart* for my mother's birthday. My older brother declared it to be among the top 3 pies that he'd eaten in his lifetime. Considering the place of honor that my family accords fruit pies, it was high praise indeed!

*Praline Cookies* were a bit of an adventure. I made the *Praline* from scratch, following Annie Somerville's expert instructions. It came out as expected, although it was a bit of a mess when chopping into bite-sized pieces. However, the praline blended nicely with the shortbread dough, and the cookies were a bit hit with my ISing Choir compatriots.



I very nearly skipped making the *Meyer Lemon Ice Cream* and *Mandarin Orange Sorbet* for want of an ice cream maker. A friend came to the rescue with a loan of her easy-to-use Cuisinart appliance. Both recipes were so delicious that my mouth still waters at their memory.

The *Honey Mousse* deserves the final mention. The sweet richness of the mousse pairs nicely with fresh berries. Great honey is the secret to success. I purchased mine from my favorite beekeeper at the Beaverton Farmers' Market. It's well worth the added expense and, of course, supports a valued local business.



Applesauce



Ginger Pound Cake



Persimmon Pudding



Gâteau Moule – Steamed  
Chocolate Cake



Raspberries and Blueberries with  
Honey Mousse



Lemon Pots de Crème



Ginger Pots de Crème



Apricot-Cherry Crisp with Crème  
Anglaise Sauce



Apple-Rhubarb Crisp



Peach-Blueberry Pie



Cranberry Lattice Tart



Strawberry Cobbler





Gingerbread with Poached  
Cranberries



Baked Apple Filled with  
Walnuts and Currants



Raspberry Sauce



Praline



Praline Cookies



Chocolate-Almond Biscotti



Meyer Lemon Ice Cream



Mandarin Orange Sorbet



Candied Citrus Peel