

THE SHORES

DINE ON THE BEACH

The Shores Benedict

Shaved Black Forest Ham, Wilted Greens
Extra Virgin Olive Oil Hollandaise
Serves 6

Poached Eggs

2 Tbsp. white wine vinegar
12 eggs

Bring 2 quarts of water to a boil in large shallow pan. Add white wine vinegar to the water. Lower heat to a simmer. Break eggs into six small bowls, one per bowl. Gently slide egg into simmering water. Repeat until there are six eggs in the pan. Poach until whites are firm, about 2 minutes. Remove eggs with a slotted spoon. Drain on a paper towel. Repeat with remaining six eggs. Keep warm.

Extra Virgin Olive Oil Hollandaise

4 egg yolks
2 Tbsp. sauvignon blanc
1 meyer lemon, zested and juiced
1/3 cup extra virgin olive oil
to taste sea salt and freshly ground black pepper

Combine egg yolks, sauvignon blanc, lemon zest and juice in stainless steel bowl. Whisk over double boiler until light and fluffy. Remove from heat. Slowly whisk in olive oil. Season to taste with sea salt and freshly ground black pepper.

Wilted Greens

1 Tbsp. unsalted butter
1 Tbsp. minced shallots
1 cup arugula leaves, packed
1 cup baby spinach leaves, packed
1 cup red swiss chard, stems removed, chopped, packed
to taste sea salt and freshly ground black pepper

Melt butter in a large non-stick skillet over medium high heat. Add shallots. Cook 1 minute. Add arugula, spinach, and swiss chard. Cook 2 minutes until wilted. Season to taste with salt and pepper. Transfer to colander to drain.

Presentation

12 slices brioche
12 slices black forest ham
24 asparagus, peeled, steamed
3 Tbsp. finely minced chives

Cut brioche into 3 inch rounds using a cookie cutter. Toast on both sides. Transfer 2 toasted brioche rounds to a warm serving plate. Top each with wilted greens followed by a slice of ham. Top ham with poached eggs. Ladle warm hollandaise over each egg. Garnish with steamed asparagus and minced chives.