

Menu Item: Jerusalem Artichoke Soup
 Yield: 1Gallon /**16 servings**
 Shelf Life: one week

Ingredients	Amount	Prep/Notes
Yellow Onion	2 each	rough Chopped
Fennel Bulbs	2 each	rough chopped
Leek	1 each	rough chopped white part only
Garlic Clove	2 each	smashed
Jerusalem Artichokes	3 pounds	peeled and rough chopped
Vegetable Broth	2 Quarts	
Salt and Pepper	to taste	
Extra Virgin Olive Oil	2 tbs	

Method:

- In the oil slowly sweat the yellow onions seasoning at the beginning
- Add Fennel bulbs when onions start to turn translucent
- Add the leeks and garlic when the fennel gets soft seasoning as you add it
- Add Jerusalem Artichokes and the vegetable broth and simmer until the Artichokes are soft and tender
- Slowly puree the soup in a blender till nice and smooth, season to taste

Menu Item: Seafood Ceviche
 Yield: **1.5 pounds**
 Shelf Life: 4 days

Ingredients	Amount	Prep/Notes
Halibut	_ pound	small dice
Scallops	_ pound	small dice
Red Onion	1 each small	small dice
Cilantro	6 sprigs	minced
Tomato	1 each	small diced
Lime Juice	_ cup	
Salt and Pepper	to taste	

Method:

- Combine all ingredients together in a bowl keep chilled
- Allow 30 minutes for the lime juice to cook and marinate the seafood

California Cafe Palo Alto – Confidential

For Plating

Place soup in a bowl garnish with a little bit of the Ceviche in the center of the soup.