



red snapper and potato & shallot gratin with arugula-fennel salad and lemon garlic vinaigrette

CHEF RODNEY LIVAS OF CARTUCCI'S ITALIAN RESTAURANT

Yield:
FOUR
Servings

INGREDIENTS:

4 Red Snapper, skin on fillet

1 ea small fennel bulb, thinly sliced

1/2 ea small red onion, thinly sliced

Potato Shallot Gratin:

3 tbs. butter

14 oz. shallots, sliced

3 garlic cloves, thinly sliced

1 tbs. chopped fresh thyme

1/4 oz. all purpose potatoes, thinly sliced

12 oz. ricotta cheese

1 cup chicken or vegetable stock

Lemon Garlic Vinaigrette:

1 to 2 garlic cloves, smashed and peeled

2 tsp. zest of lemon

1/2 tsp. kosher salt

1/4 cup water

1 tsp. sugar

1/2 cup canola oil or other neutral salad oil, such as walnut

To taste: salt and pepper

Arugula Fennel Salad:

2 ea handfuls of fresh baby arugula

DIRECTIONS:

Place a medium saute pan, with a good drizzle of extra virgin olive oil, on medium heat. Season the red snapper with salt, pepper, oil and garlic. Pan sear the snapper skin side first to make crispy.

Gratin Potatoes:

Preheat oven to 375 degrees. Heat the butter in a sauce pan and cook the shallots for about 3 to 4 minutes or until translucent. Season, add the garlic and thyme, and cook for a couple more minutes. Grease cooking pan with butter. Arrange a layer of potatoes in the base of the dish and season with salt and pepper. Scatter with 3 tablespoons of the shallots and a few drops of ricotta cheese. Continue the layers, finishing with a layer of potatoes and ricotta. Pour the stock over the potatoes then cover with foil. Bake for 45 minutes, then remove the foil and bake for 15 more minutes to brown the top.

Salad and Vinaigrette:

In a blender, add all the ingredients for the lemon garlic vinaigrette and blend together. Adjust seasoning if necessary. Toss the fennel and red onion in a bowl with about 1 oz of dressing.



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Cartucci's Italian Restaurant, where you find gourmet meals of a modern Italian cuisine with a hint of the fresh Mediterranean at affordable prices! Join us in an intimate, elegant atmosphere where old world quality meets new world innovation and flare. Our exclusive menu includes the freshest, most delicious ingredients to create our gourmet pastas and specialty dishes. So stop by or make a reservation to enjoy our new martini and tapas menus at the bar or outside on our beautiful patio tables while enjoying the sounds of live music Thursdays through Saturdays. Executive Chef Rodney Livas is envisioning the freshest Mother's Day menu and our experienced staff will attend to your every need in order to provide an atmosphere tailored to this special occasion. Also stop by and enjoy our lunch buffet Monday through Sunday; soup, salad, chicken, seafood, pasta, pizza and dessert weekly.