

## Japanese Cucumber and Heirloom Tomato Salad with a Shiso-Mustard Vinaigrette

By *Elias Lopez, Roy's at Pebble Beach*

### RECIPE SERVES 1

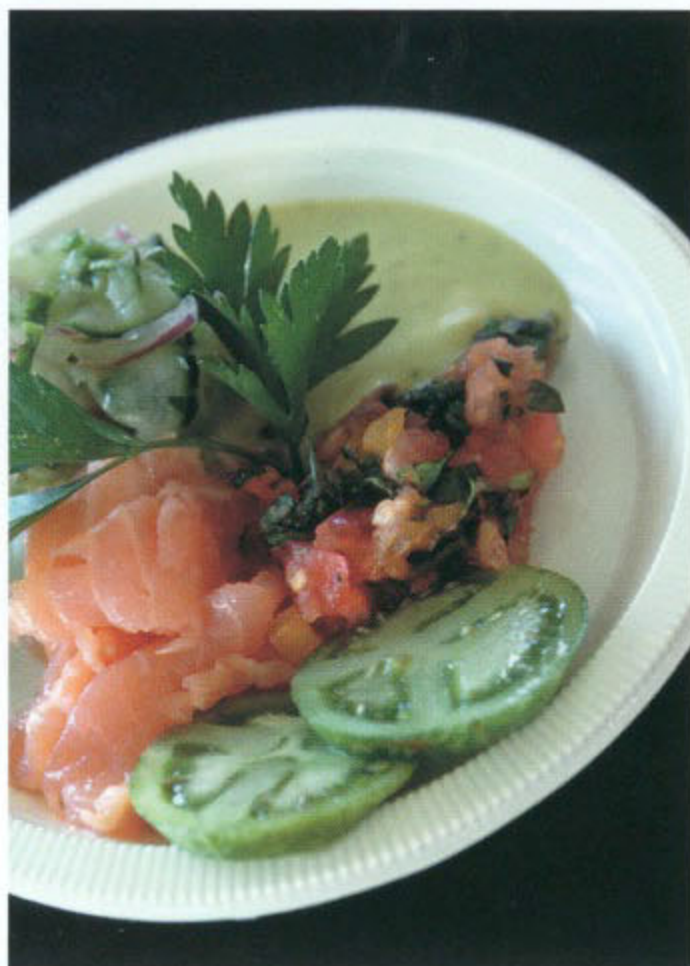
**Shiso-Mustard Vinaigrette**  
 1 cup whole grain mustard  
 ½ cup miso  
 3 Shiso leaves  
 ½ cup rice wine vinegar  
 2 Tbsp. honey

Combine all ingredients in a blender and puree

**Japanese Cucumber & Heirloom Tomato Salad**

1 heirloom tomato, sliced  
 1 Japanese cucumber, sliced  
 3 Shiso leaves

Layer the tomato, cucumber and Shiso into a tower on a serving plate. Season with salt & pepper. Slice the tower in half and fan out across plate. Drizzle Shiso-mustard vinaigrette over the salad and serve.



## Smoked salmon with Asian Cucumber Salad, Heirloom Tomato Relish and Avocado Vinaigrette

By *Bruce Silverblatt, The Forge in the Forest*

### RECIPE SERVES 4

#### INGREDIENTS

12 thinly sliced pieces smoked salmon  
 1 English cucumber, peeled and sliced thin  
 ¼ tsp. freshly minced ginger  
 ½ small red onion thinly sliced  
 1 Tbsp. freshly chopped cilantro leaves  
 1 Tbsp. freshly chopped Thai basil  
 2 Tbsp. rice wine vinegar  
 ½ lime juiced  
 2 tsp. sugar

1 lb. TomatoFest® Heirloom Tomatoes (quartered and rough chopped)  
 2 garlic cloves, minced  
 2 Tbsp. chopped flat leaf parsley  
 1 tsp. Kosher salt

1 ripe avocado  
 1 small jalapeno pepper  
 1 Tbsp. chopped cilantro  
 1 Tbsp. rice wine vinegar  
 1 lemon, juiced  
 1 tsp Kosher salt

#### DIRECTIONS

Toss cucumber, onion, ginger, cilantro, basil, lime juice, salt and vinegar together. Marinate for 15-20 minutes. Mix tomatoes with garlic, parsley and salt. Let sit 10 minutes. Puree avocado with jalapeno, lemon juice and vinegar, add chopped cilantro and salt. Place 3 pieces of smoked salmon to cover each cold plate. Put ¼ of the cucumber salad in the middle of each and ¼ of the tomato relish on top. Drizzle avocado vinaigrette.



## Scallop and Lobster Roulade with Tomato Relish

By *Scott Cater, Casablanca Restaurant*

### RECIPE SERVES 4

#### INGREDIENTS

Roulade:

1 lb. sea scallops (or bay scallops)  
 1 lobster tail (6-8 oz)  
 1 egg  
 salt  
 white pepper  
 pinch of nutmeg  
 lemon juice

Relish:

1 lb. Heirloom tomatoes  
 ½ cup red wine vinegar (or your choice)  
 kosher salt  
 white or black pepper to taste