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
1/2 cup miso
3 Shiso leaves
1/2 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
1/4 tsp. freshly minced ginger
1/2 small red onion thinly sliced
1 Tbsp. freshly chopped cilantro leaves
1 Tbsp. freshly chopped Thai basil
2 Tbsp. rice wine vinegar
1/2 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 1/4 of the cucumber salad in the middle of each and 1/4 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
1/2 cup red wine vinegar (or your choice)
kosher salt
white or black pepper to taste