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Culinary Lookbook

SPRING/SUMMER 2019



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Spring/Summer 2019 Spotlight

A SAMPLE OF OUR LATEST SEASONAL
DISHES – SWEET, SAVORY AND
EVERYTHING IN BETWEEN

Chef's Market Fish Selection

Long Island Sound black bass, mushroom-artichoke ragout, yellow tomato sauce



Presenting Our Spring/Summer Menu

A Note from Executive Chef
German Villatoro

Great food should take you on a journey. In my case, food has quite literally taken me all over the world. I was born in El Salvador, where my mother cooked with food we grew and raised ourselves on a farm. My culinary career has brought me to the Caribbean, Texas, Florida, Mexico, and New York and each place introduced me to new flavors and cooking techniques.

Our Spring/Summer Menu will take you on a culinary journey. Inspired by stories of the old spice trail that spread flavors around the world, we're bringing unique dishes with a global taste to your next meeting.

We're serving up Moroccan-spiced carrots, Malaysian curry, herb-garlic lamb chops, and smoky pork shoulder carnitas. Our chefs across the country are adding their own twists with the best ingredients from their local markets.

My hope is that every person attending an event or meeting at Convene will discover something new—an amazing flavor or ingredient they've never experienced before. Summer is the perfect time to expand your horizons, whether on a well-earned vacation or while taking a break during the work day to share a meal with your colleagues.

Bon appétit!
German Villatoro



Roasted Zucchini and French Feta Salad
Castelvetrano olives, cucumbers, celery hearts, Italian parsley leaves, cherry tomatoes, blistered shishito peppers



SIGNATURE INGREDIENT:

Tomatoes

The return of summer always reminds me of my childhood growing up on a farm—first in my home country of El Salvador and later in Marshall, Missouri. The warm weather meant that our garden would soon flourish with fresh vegetables and fruit. I used to pick tomatoes straight off the vine and eat them like apples with a little bit of salt.

Our Spring/Summer Menu features fresh tomatoes in an array of styles and varieties. From oven-roasted tomatoes bursting with flavor to raw heirlooms in our fresh salads, these dishes will have you ready for warm weather and lots of sun.

Vine-Ripened Tomato and Smoked Chipotle Pepper Salsa

INSTRUCTIONS:

Add the chopped tomatoes, onions, garlic, jalapeños, chipotles and cilantro in a large food processor. Pulse for about 20 seconds until mixture is combined but still course, scraping down the sides as needed with a spatula.

While the food processor is running, drizzle in the lime juice and salt. Continue to purée until mixture is smooth, but still has visible pieces of the vegetables. Taste for salt and spice. Add more chipotle if desired.

Pour salsa into a large mixing bowl. If using, fold in the olive oil for a silky consistency.

Serve with warm tortilla chips or over steak or fish. This salsa is perfect for any gathering.

Saludos and enjoy.

INGREDIENTS:

- 3 lbs local vine-ripened beefsteak tomatoes
- 1 cup roughly chopped white onion
- ¼ cup scallions, peeled, washed and roughly chopped
- 3 medium jalapeños, seeds removed and roughly chopped
- 1 small bunch of fresh cilantro, washed
- 7-oz can chipotles in adobo (start with half of the can, add more to taste)
- ½ cup fresh squeezed lime juice
- 3 tbsp kosher salt (more to taste)
- 5 medium cloves garlic, minced
- ¼ cup extra virgin olive oil (optional)

Green Zebra Tomato and Honeydew Gazpacho

INSTRUCTIONS:

Add the tomatoes, peppers, honeydew, cucumber, celery, shallots and garlic to a large food processor or blender. Blend for 2 minutes, scraping down the sides as needed with a spatula, until mixture is fully smooth.

With the food processor running, drizzle in the sherry vinegar, lemon juice, herbs and olive oil and continue blending until smooth.

Taste and season the gazpacho with salt and pepper. Serve immediately at room temperature or transfer it to a covered container and refrigerate until ready to serve. Top each bowl with chopped poached shrimp, avocado or jumbo lump crab for a perfect meal.

INGREDIENTS:

- 3 lbs green zebra or yellow tomatoes, cored and roughly chopped
- 2 medium yellow bell peppers, seeds removed and roughly chopped
- 2 medium cucumbers, seeds removed, peeled and roughly chopped
- 1 small honeydew melon about 2 lbs peeled, seeded and roughly chopped
- 1 cup roughly chopped celery heart
- ½ cup roughly chopped shallots
- 3 cloves garlic
- ¼ cup chopped basil
- ¼ cup chopped parsley
- ½ cup extra virgin olive oil
- 2 tbsp fresh squeezed lemon juice
- ¼ cup Spanish sherry vinegar
- Salt & pepper
- Poached shrimp, avocado or jumbo lump crab, for serving (optional)



Jerk-Spiced Turkey Breast
Jamaican rice with pigeon peas, charred pineapple salsa



Pick Your Pig Station

Mexican taqueria-style pork shoulder carnitas, salsa frescas and traditional garnish with flour and corn tortillas



Roasted Moroccan-Spiced Carrot Sandwich
Pumpernickel bread, Humboldt Fog cheese, olive tapenade, baby kale



Smoked Fish and Egg Tartine
Seasonal vegetables, celery, cornichons, dill, toasted sourdough

Heirloom Carrot Break

Take a refreshing break with this colorful array of heirloom carrots and other seasonal vegetables



Strawberry and Fig Salad

Shaved bresaola, Lioni burrata, shallots, red watercress, arugula, pecorino, aged balsamic vinaigrette



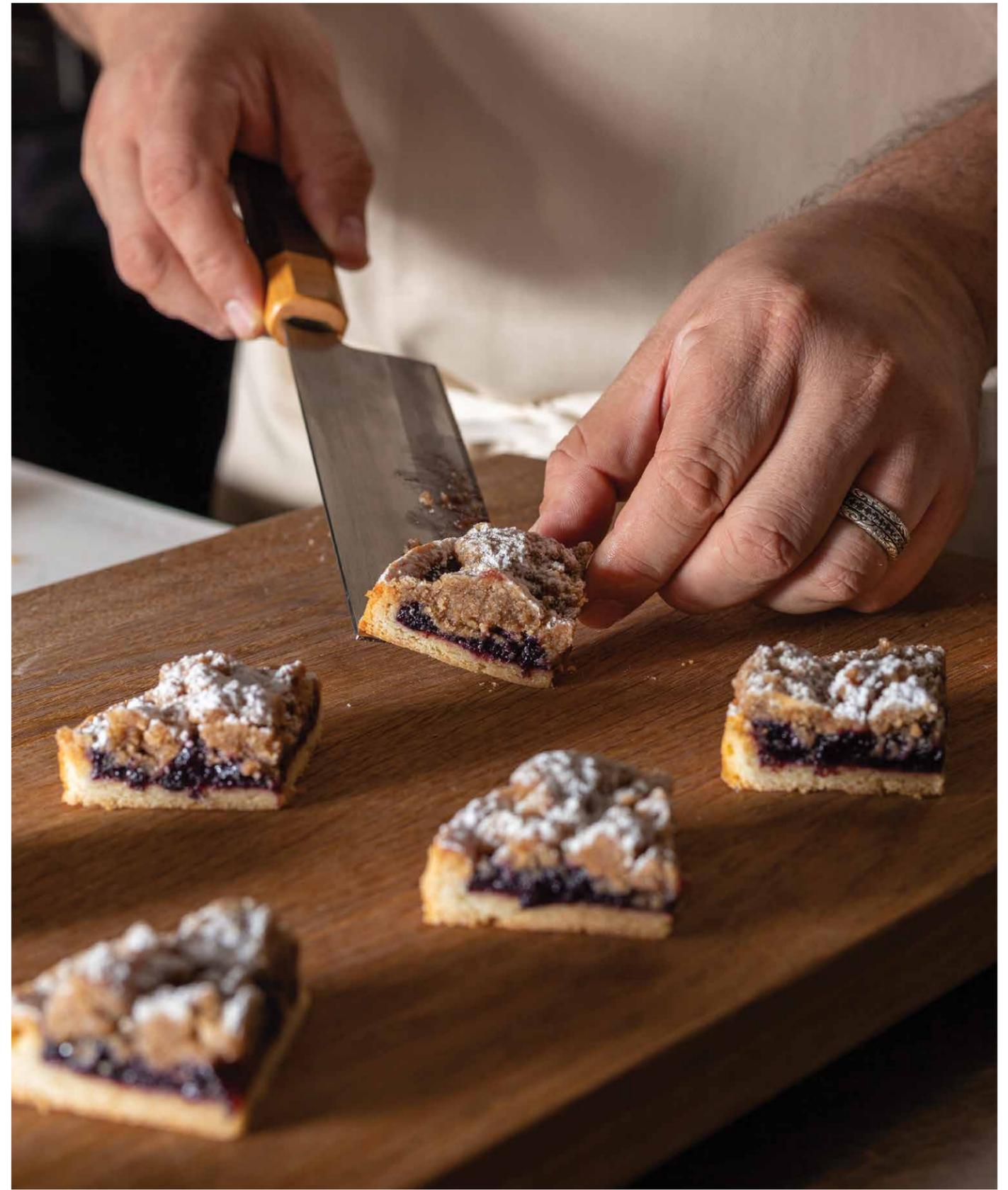
Passed Hors D'oeuvres

Sourdough crostini, stracciatella, prosciutto, pickled stone fruit and herb-garlic lamb chop with dill-lemon labneh





Roasted Rhubarb Rice Pudding



Blueberry Crumble Tarts



Seasonal Sliced Fruit

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