



Executive Chef Mauro Pando

**Heirloom Tomato and House Made Mozzarella Salad,
Sweet Onions and a Burgundy Glaze**

Ingredients:

- Sliced assorted heirloom tomatoes-different sizes, shapes and colors
- California sweet onion - julienne
- Mozzarella
- Basil - torn, also use assorted varieties when possible
- Maldon salt
- Fresh ground black pepper

Procedure:

- Slice the heirloom tomatoes just before using them to ensure freshness.
- Slice the mozzarella, cheese, onions, julienne basil and toss with a little oil from the marinating tomatoes
- Add a little fresh ground pepper
- Toss and place on a serving plate, top with sea salt, a drizzle with zinfandel glaze

Burgundy Glaze:

- 1 cup Pinot Noir vinegar
- ½ Cup red verjus
- ¼ cup light corn syrup

Procedure:

- Reduce Pinot Noir vinegar and red verjus until slightly thickening and resembles a loose syrup
- Then add a little light corn syrup
- Let it cool

Grand Cafe – Brasserie & Bar features Regional French cuisine with a California influence. Using only seasonal, local purveyors of meat, cheese and produce, the menu offers a diverse array of fresh seafood, roasted meats, and desserts that satisfies every appetite. We hope you'll dine with us soon! For reservations, please give us a call at 415.292.0101.

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Fresh Pulled and Marinated Mozzarella:

- Mozzarella Curd – grande or comparable brand
- 1 Gallon Water
- ¼ cup Kosher Salt
- Ice Bath
- Extra virgin oil to cover
- 5 sprigs of Thyme
- 5 Bay Leaves

Procedure:

- Pull the mozzarella curd in medium/small cubes
- Bring the salted water to just under a boil and pour over the curd, just to cover
- Let it sit for approximately 3 minutes and return the water to the pot of boiling water. Bring back up to almost boiling and pour back over the curd
- The water temperature once over the curd should be at 120 degrees
- When the curd starts to soften then knead gently and squeeze into balls
- When the balls are made, they immediately go into the ice bath
- Cool down the milky water in the bowl and put together with the cheese
- Repeat these steps with the other bowl of curd
- Put everything in one big container for 24 hours
- Drain the liquid and cover with extra virgin oil, bay and thyme

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