

The Dining Diva Elegant Dinner for Friends

Culinary Countdown!

4 Days Before: Follow up on RSVPs; verify number of guests.

3 Days Before: Gather (and make ready) all table linens, dishes, flatware, glasses, serving utensils, salt and pepper grinders, plan or order centerpiece, decide on all beverages.

2 Days Before: Edit grocery list; shop for all items EXCEPT fresh salmon, purchase wines, spirits, and liqueurs.
Set the table—completely!
Prepare pecans for salad.

1 Day Before: Purchase fresh salmon, season, and brown in skillet.
Refrigerate on a baking sheet. Make Wine-Shallot Sauce; refrigerate. Wash spinach, slice shallots.
Make Vinaigrette; refrigerate in a squeeze bottle.
Wash salad greens.
Cook rice with zest, broth, and salt. Juice lemon and mince herbs.
Trim asparagus, place in sheet pan with oil; zest lemon; refrigerate.

Party Day: This will be fun!

Mid-day: Slice pears and cover with lemon-lime soda; refrigerate.

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Prepare tropical tart; refrigerate. Prepare lemon slices and mint for garnish.

30-45 Minutes Before: Remove salmon, sauce, spinach, and shallots from the refrigerator, preheat oven. Heat the sauce in the microwave or on top of the stove.

Remove rice from refrigerator, heat in microwave; heat cream. When the rice is hot, stir in lemon juice, herbs, and cream.

Remove asparagus from refrigerator; preheat broiler.
Plate salad and serve.

After clearing salad: After clearing salad, bake salmon for 10 minutes; broil

asparagus and finish with zest, sugar, and sea salt; wilt spinach, rewarm rice if necessary.
Prepare plates.
Serve tropical tart.

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Shopping List

For 6 people

Produce

2 Ripe (*but firm*) pears
2 Ripe (*but firm*) bananas
3 Large Lemons
1½ lbs Fresh asparagus
1 Stalk Celery
6-8 Cups Mixed greens for salad
1½ - 2 lbs Fresh baby spinach
8 oz Sliced button mushrooms
1 Clove Garlic
4 Large Shallots
2 Tbsp Fresh minced tarragon or Italian flat-leaf parsley for salad garnish
4 Tbsp Fresh minced tarragon or 4 tsp dried tarragon
2 Tbsp Fresh minced herbs (parsley, dill, tarragon, basil, or a combination)
Mint leaves to garnish Tropical Tart
1 Tbsp Grated fresh gingerroot

Dairy & Eggs

9 Tbsp Unsalted butter
1¼ Cups Whipping cream

Cheese & Deli

8 oz Roquefort cheese, crumbled
8 oz Cream cheese

Meat & Fish

6 (4-oz) Salmon fillets, skinless

Canned Vegetables, Fruits, & Dried Fruits

2 Cups Chicken broth

Pasta, Grains, & Cereals

1 Cup Long grain rice

Baking, Spices, & Nuts

1 Cup Sugar

1 tsp Pure vanilla extract

1 tsp Dry mustard

Cayenne *(optional)*

Salt and pepper *to taste*

½ tsp Salt *(sea salt if possible)* for asparagus

1½ Cups Pecans, halves or chopped

¼ Cup Macadamia nuts, chopped

¼ Cup Sweetened flaked coconut

Condiments

7 Tbsp Olive oil

1 Cup Canola oil *(or light olive oil or grape seed oil)*

⅓ Cup Apple cider vinegar

Dash Hot sauce

¼ - ½ Cup Pineapple preserves

Breads

1 9" Pie crust *(I prefer the rolled type in refrigerated section)*

Miscellaneous

1 liter Lemon-lime soda

Wine & Spirits

1 Cup Champagne or dry white wine

Full-Bodied Chardonnay *(recommended wine with meal)*