



THIS PARTY IS A MODERN TAKE ON A FORMAL BALL. GUESTS ARE ASKED TO DON FUNKY BLACK TIE. THE TWIST: ALL THE FOOD IS IN THE SHAPE OF A BALL.

















A MEDLEY OF VINTAGE BRANDS AND PINK BUBBLY.









about \$55

NICOLAS FEUILLATTE BRUT ROSÉ

A blend of 30% Pinot Meunier, 60% Pinot Noir and 10% Chardonnay. Lots of bounce in the mouth, with raspberry flavors.

NICOLAS FEUILLATTE "D'LUSCIOUS" DEMI SEC ROSÉ

A blend of 30% Pinot Meunier, 60% Pinot Noir and 10% Chardonnay. Lightly sweet, lightly bubbly, nice balance.







what to Section 1997.

MAKE THE CELEBRATION EVEN MORE MEMORABLE WITH CAVIAR.





The Famous Grouse Blended Scotch Whisky

Rothman & Winter Orchard Pear liqueur

Barolo Chinato Cocchi

Fee Brothers Aztec Chocolate Bitters

GARNISH:

oranges

chocolate covered malt balls (optional)

SIGNATURE COCKTAIL: CIRCA 1890

MAKE THE COCKTAIL

1 ½ oz The Famous Grouse Blended Scotch Whisky

½ oz Rothman & Winter Orchard Pear liqueur

3/4 oz Barolo Chinato Cocchi

2 dashes Fee Brothers Aztec Chocolate Bitters

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garnish:

slice of orange peel chocolate covered malt ball (optional) Stir together ingredients in a mixing glass with ice. Strain into a coupe glass. Run the orange peel around the rim of the glass, drop into the glass, then spear one chocolate ball onto a toothpick for garnish.

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The Circa 1890 uses vintage ingredients once considered medicine.

MAKES ONE DRINK





daikon

white wine vinegar

2 scallions

honey

s + p

coconut-canola oil

onion

4 cloves garlic

jalapeño

lemongrass

pineapple

basil

fish sauce

.

hot sauce

sugar

breadcrumbs

cornstarch

1 LB ground pork

mayonnaise

Thai red curry paste 5-inch flour tortillas

toothpicks

PORK BALLS BAHN MI

MAKE THE PICKLED VEGGIES

2 CUPS carrots, shredded
2 CUPS daikon, shredded
½ CUP white wine vinegar
2 scallion tops, chopped
¼ CUP honey
1 tsp salt

Toss ingredients together in med bowl. Marinate for 1 hour, tossing occasionally. Drain before putting into assembled bites.

START THE MEATBALLS

1 TB coconut-canola oil

1 med onion, finely chopped

4 cloves garlic, minced

1 TB coconut-canola oil

1 jalapeño, diced

2 tsp lemongrass, smashed, finely chopped

½ CUP pineapple, diced

1/4 CUP basil, finely chopped

1 TB fish sauce

1 TB hot sauce

1 TB sugar

In a hot skillet, add oil/onions. Saute for 5 min. Add garlic, more oil and cook 3 min more. Add the rest of the ingredients, and saute for 3 min more. Move to a large bowl, let cool a bit.

RECIPE CONTINUES >>

Mix the tangy, salty and savory flavors of Vietnamese Bahn Mi in this bite.

MAKES ABOUT 50 BALLS







PREHEAT OVEN TO 450°F... FINISH THE MEATBALLS

½ CUP breadcrumbs

2 TB cornstarch

1 tsp pepper

1 tsp salt

1 LB ground pork

Add ingredients to the cooked onion mix. Mix with your hands. Wet hands, roll into 1-inch balls. Arrange on baking sheet lined with parchment. Bake meatballs for about 18 min.

MAKE THE HOT SAUCE

1/4 CUP mayonnaise

½ TB Thai red curry paste

⅓ CUP white wine vinegar

1 TB honey

Mix everything together in a small bowl.

TO SERVE

5-inch tortillas, toasted toothpicks

Smear a little of the hot sauce on the tortilla. Place a couple dollops of the pickled veggies into the tortilla, leaving the ends clear. Roll tightly, trim off uneven ends. Cut into 1-inch wheels. Place one meatball on top of the wheel, and stab with toothpick to hold together.

<< **BACK**





2 CUPS dried chickpeas (or 4 CUPS canned chickpeas)

bay leaf

black peppercorns

garlic

salt

2 cups zucchini

parsley

chili powder

ground cumin

ground coriander

10.5 oz container yellow cherry tomatoes

EV olive oil

2 cloves garlic

sriracha sauce

s + p

ZUCCHINI FALAFEL

SOAK THE CHICKPEAS

2 CUPS dried chickpeas

Pick through chickpeas to remove any debris. Rinse in a colander. Place in a large pot, topped with 4 inches of water. Cover. Soak overnight. OR bring the chickpeas to a boil for 5 min, then let them soak in the water for 1 hr.

COOK THE CHICKPEAS

soaked chickpeas, rinsed well bay leaf black peppercorns 2 cloves garlic

Add all ingredients, except salt, to a large pot with 4 qts of water. Bring to a boil, then simmer for 1.5 - 2 hrs. Check occasionally to make sure there is enough water in the pot. When chickpeas are nice and soft, turn off the heat, add salt, and allow them to sit in the water and cool, and soak up the salt. Drain, and mash with a potato masher or pulse in a food processor.

REMOVE MOISTURE FROM THE ZUCCHINI

2 CUPS zucchini, grated

1 tsp salt

Spread zucchini on a large plate or shallow bowl, sprinkle with salt and let it sit for an hour. Drain the liquid that has oozed out, move to a strainer, and press out any more remaining liquid.

RECIPE CONTINUES >>

Making these from fresh chickpeas takes a little extra time, but the end result is worth it. I suggest starting the chickpeas the night before. Then the next steps are pretty straightforward. If you want to used canned chickpeas, you will need 4 cups.

MAKES 62 BALLS (ABOUT 1 INCH)





PREHEAT OVEN 400°F...GET OUT THE FOOD PROCESSOR... MAKE THE BALLS

chickpeas zucchini

2 cloves garlic, minced

1 CUP parsley, minced

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1 ½ tsp chili powder

1 tsp ground cumin

1 tsp ground coriander

½ tsp salt

½ tsp black pepper

In batches, pulse chickpeas, zucchini, garlic, parsley. Transfer to a large bowl, add the spices and mix well. Roll into 1-inch balls. Place on a baking sheet lined with parchment. Bake for 45 min.

MAKE THE DIPPING SAUCE

10.5 oz container yellow cherry tomatoes

1/4 CUP EV olive oil

2 cloves garlic

1 tsp sriracha sauce

s + p

Place all ingredients in a Blendtec blender, on soup mode, which heats and spins ingredients together. OR, place in a normal blender, then place in a small pot and heat gently for 5 min.

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Note: if you freeze the balls, they will fall apart, so these are best cooked the day of the party.





1 LB bocconcini

10.5 oz pack cherry tomatoes

basil

red pepper flakes

2 lemons

EV olive oil

Maldon sea salt flakes

MARINATED BOCCONCINI

GET IT FLAVORED

1 LB bocconcini, drained
10.5 oz pack cherry tomatoes
3 TB basil, cut into ribbons
1 TB red pepper flakes
curls from 2 lemon
2 TB EV olive oil
Maldon sea salt flakes

Toss everything together in a bowl. Transfer to plate and drizzle with a little more olive oil and toss on some sea salt.

<< **BACK**

I don't know anyone who doesn't like fresh mozzarella. These bocconcini get dressed up with fresh basil, and pretty lemon curls, and a sprinkling of red pepper flakes.

MAKES ABOUT 32 BOCCONCINI & 20 TOMATOES







EV olive oil

large red onion

butter

3 cloves garlic

1 LB cremini mushrooms

oregano

s + p

15 oz can Westbrae Natural Vegetarian Lentils

tamari

thyme

chia seeds

panko bread crumbs

2 large eggs

canola-coconut oil

MUSHROOM LENTIL BALLS

START THE MIX... COOK THE ONIONS & MUSHROOMS

1 tsp EV olive oil

1 large red onion, diced

4 TB butter

3 cloves garlic, diced

1 LB cremini mushrooms, diced

3 TB oregano, diced

s + p

In a heated skillet, add oil, butter and onions; saute 5 min over med heat. Add the rest of the ingredients, lower heat and saute 7 min more. Transfer to large bowl.

These look and feel like meatballs, but there is not one bit of meat in them.

MAKES 50 BALLS (ABOUT 1 INCH)

MIX IT ALL UP

1 can Westbrae Natural Vegetarian Lentils, rinsed

1 tsp tamari

2 tsp thyme, chopped

½ tsp pepper

½ tsp salt

3 TB chia seeds

1 CUP panko bread crumbs

2 large eggs, lightly beaten

Add all the ingredients to the cooked onions/mushrooms and mix well. Roll into 1-inch balls.







COOK THE BALLS

canola-coconut oil

Heat about 1/2 inch of oil in a large skillet. Drop balls in carefully, do not overcrowd. Fry on med-high flame till nice and crispy on the outside. These are kind of fragile, so turn gently and fry on all sides to help hold it together. Drain on paper towels.



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1 lb fresh cod filets
garlic
parsley
scallions
carrot
jalapeño
s + p

panko bread crumbs spelt flour canola-coconut oil

Sweet and Sour Sauce (recipe follows)

2 eggs

COD FISH BALLS IN SWEET AND SOUR SAUCE

COOK THE FISH

1 lb fresh cod filets

Steam the fish in a steamer, or in a large pan, cover filets with water, and boil until the water is all gone, up to 5 min. Let cool. Transfer to a large bowl and break into pieces.

FLAVOR THE FISH

 $\boldsymbol{2}$ cloves garlic, crushed in a press

1 TB parsley, finely chopped3 scallions, sliced thinly

½ carrot, grated

1 jalapeño, diced

1 tsp salt

½ tsp black pepper

2 eggs

3/4 CUP panko bread crumbs

--

1 CUP spelt flour

Add all the ingredients, except flour, to the pieces of fish, and mix well. (I used a potato masher to work the fish into tiny bits.) To make 1-inch balls, take a small amount in the middle of your palm and really squeeze the mixture, passing it back and forth, then roll lightly to create the ball. Next, roll the balls in the spelt flour.

FRY THE BALLS

canola-coconut oil

Heat about 1/4 inch of oil in a large skillet. Drop balls in carefully, do not overcrowd. Fry until golden brown, this cooks quickly, so turn frequently with tongs. Drain on paper towels.

<< **BACK**

You can substitute the cod with sole, halibut, catfish or tilapia.

MAKES 26 BALLS (ABOUT 1 INCH)





peach preserves

ginger

cognac

First Field Jersey ketchup

cider vinegar

tamari

garlic

cornstarch

sesame seeds

cayenne

Thai red curry powder

SWEET AND SOUR SAUCE

IN A SAUCEPAN

½ CUP peach preserves

1 tsp ginger, grated

2 TB cognac

4 TB First Field Jersey ketchup

½ cup cider vinegar

1 TB tamari

1 clove garlic, crushed in a press

1 tsp cornstarch

1/4 tsp cayenne

1 tsp Thai red curry powder

--

1 TB sesame seeds, for garnish

Add all ingredients except sesame seeds to a saucepan and simmer until thick, about 10 min. Let cool a bit.

Transfer to a blender to smooth it out. Move to a bowl and sprinkle the top with sesame seeds.

If you have any leftover sauce, save it to use on sandwiches, or as part of a tangy salad dressing.

MAKES ABOUT 1.5 CUPS







almond milk

egg

pumpkin puree

vanilla extract

Arrowhead Mills Organic white flour

True Sprouted Flour sprouted kamut flour

pecans

turbinado sugar

baking powder

cinnamon

ground nutmeg

ground ginger

salted butter

5 cups canola oil, for

frying

confectioners' sugar

GLAZED PUMPKIN DONUT BALLS

START THE DOUGH... MIX WET INGREDIENTS

1 CUP almond milk

1 large egg

3/4 CUP pumpkin puree

1 tsp vanilla extract

In a medium bowl, whisk ingredients together.

MIX DRY INGREDIENTS... MAKE THE DOUGH

1 ½ CUPS white flour, sifted

1 CUP kamut flour, sifted

1 CUP pecans, ground in a food processor

4 TB turbinado sugar

4 ½ tsp baking powder

½ tsp cinnamon

½ tsp ground nutmeg

½ tsp ground ginger

--

1/4 CUP salted butter, melted

In a large bowl, whisk together everything but the butter. Stir in wet ingredients, then the melted butter, till a soft dough forms.

HEAT OIL FOR FRYING

5 CUPS canola oil

Add the oil to an 8-inch heavy-bottomed pot. There should be 2 inches of oil in the pot and 2 inches to the top of the pot. Attach a deep-fry thermometer, heat oil over medium heat to 350°F.

RECIPE CONTINUES >>

This dough creates a dense, ball with fall flavors.

MAKES ABOUT 50 BALLS





MAKE THE BALLS

Line a baking sheet with paper towels. Take a small ice cream scoop and fill about halfway. Move the lever back and forth to get more of a round shape, then drop carefully into the oil. Do not overcrowd. Spin the balls in the oil to obtain an even golden brown, about 2 min. Using a slotted spoon, transfer the donut balls to the paper towel-lined baking sheet. Allow to cool slightly.

WHILE DONUTS COOL, MAKE THE GLAZE

1½ cups confectioners' sugar

2 tsp vanilla extract

3 - 4 TB almond milk

Sift confectioners sugar into a medium bowl. Slowly stir in vanilla extract and milk till smooth and drippy.

GLAZE THE DONUTS

Place a cooling rack over paper towel lined baking sheet. Dip the balls into the glaze one at time and coat thoroughly. Transfer to the rack, to allow excess glaze to drip off.

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If the dough gets sticky, dip scoop into a small bowl with oil to lubricate the process. The balls expand while frying in the oil, so do a few tests before determining the final size.

have Party N° 10