



SPARKLING SPRING
BERRY LEMONADE
(SERVES 1)

1906 AT LONGWOOD GARDENS
RECIPE CREATED BY CHEF WILL

- 1 ½ oz. your favorite citrus vodka

(or gin, whiskey, or white rum)

- ½ oz. St. Germain elderflower

liquor (or triple sec or Grand

Marnier)

- 2 oz. berries

- ¾ oz. fresh grapefruit juice

(1 grapefruit will be enough)

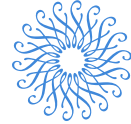
- ¾ oz. simple syrup

- 4 oz. San Pellegrino Sparkling


Limonata

1. Muddle berries in a cocktail shaker. Add Vodka, St. Germain, grapefruit juice and simple syrup in cocktail shaker with ice, shake well for 10 seconds.
2. Strain into tall glass and add a sparkling limonata.
3. Garnish with a few berries, a pretty flower and serve immediately.

Note: For a non-alcoholic version, replace alcohol with sparkling water.





ASPARAGUS, MUSHROOM & BOURSIN CHEESE FRITTATA (SERVES 4)	1906 AT LONGWOOD GARDENS RECIPE CREATED BY CHEF WILL
- 8 each large eggs	<p>Preheat Oven to 425 degrees (standard) or 400 degrees (convection).</p> <p>Crack eggs into a large bowl and whisk until smooth. Add milk and salt and pepper, stir to combine. Put egg mixture aside.</p> <p>Heat olive oil in a 10 inch cast iron skillet or oven safe fry pan on medium heat. Once oil shimmers, add julienned onion, season with a pinch of salt, and cook for 3 minutes until translucent. Add mushrooms and cook for 3 minutes until mushrooms and onions start to brown. Remove from heat. Add asparagus and stir well to wilt pieces slightly. Add egg mixture to pan and stir to even ingredients out. dapple Boursin cheese on top of egg mixture.</p> <p>Cook for 12- 15 minutes in the oven, or until center is set and not runny. Allow to rest 5 minutes before cutting. Cut into wedges and serve immediately.</p> <p>Great for breakfast, or with a salad for lunch or dinner...</p> 
- 1 c. whole milk	
- 1 ½ tsp. kosher salt	
- ¼ tsp. black pepper	
- 2 tbs. olive oil	
- ½ each sweet onion, julienned	
- 2 c. mushrooms, sliced	
- 2 c. fresh asparagus, 1 inch	
pieces, sliced on the bias	
- ¾ c. Boursin cheese	



VANILLA CHEESECAKE WITH GRAHAM CRACKER CRUST		1906 AT LONGWOOD GARDENS RECIPE CREATED BY CHEF WILL	
- 3/4 c. + 2 tbsp. graham cracker crumbs	- 1 lb. (2-8oz packs) cream cheese	- 1/2 c. + 2 tbsp. sugar	
- 2 1/2 tbsp. sugar	- 1/2 each vanilla bean, scraped	- 1/4 c. + 2 tbsp. sour cream	
- 1/2 tsp. cinnamon	- 1 tsp. vanilla		
- 1/4 tsp. ground ginger	- 1 tbsp. lemon juice		
- pinch salt	- 2 eggs		
- 3 1/2 tbsp. melted butter			
Crust: Combine graham cracker crumbs, sugar, cinnamon, ginger, and salt. Add the melted butter and mix until it resembles wet sand. Press graham cracker crust into a parchment lined 8 inch round pan. Bake at 325 for 5 minutes.	Filling: Using a mixer, cream sugar, cream cheese, and scraped vanilla bean. Add the sour cream, vanilla, and lemon juice. Lastly, add eggs one at a time. Mix until there are no lumps, scraping the bowl often. Pour cheesecake into baked crust. Bake at 300 in a water bath for 1 hour. The cheesecake should be set when done. Let cool at room temperature to prevent the middle from sinking, then refrigerate.		



WHIPPED CREAM		STRAWBERRY COMPOTE	
- 1 c. heavy cream	- 2 c. strawberries, sliced		
- 2 tbsp. sugar	- 1 1/2 tsp. lemon juice		
- 1 tsp. vanilla extract	- 1/4 c. sugar		
	- 1/2 tsp. fresh thyme		
	- 1 tbsp. corn starch		
	- 2 tbsp. water		
In a bowl, whisk together cream, sugar, and vanilla until stiff peaks. Serve with cheesecake.	In a pot, combine strawberries, lemon juice, sugar, and thyme. On medium heat, cook until all the sugar is dissolved and the juice is coming out of the strawberries. In a separate bowl, mix the corn starch and water. Add this mixture to the strawberries and bring to a boil for 1 minute. The mixture should be thick at this point. Let cool. Serve with cheesecake.		

