



Our Chef and the Coho Café culinary team are pleased to share these recipes from a few of our guest favorite menu items. Please enjoy!

Crab Mousse

- 3 lb cream cheese
- 1 lb crab flakes
- 2 ½ c shredded parmesan cheese
- 2 table spoons minced garlic
- 2 tea spoons black pepper
- 2 table spoons chopped green onions

Combine all ingredients in a mixer bowl and mix until smooth.

Raspberry Vinaigrette Dressing

- ½ cup balsamic vinegar
- ¼ cup pure maple syrup
- ½ table spoon coarse ground mustard
- 1 ½ tea spoon salt
- ¼ cup vegetable oil
- 2 cups frozen raspberries

Olive Salad

- 1 cup chopped green olives
- 1 cup calamata olives
- 1 table spoon chopped garlic
- ¼ cup chopped red onion
- 2 stalks chopped celery
- ¼ cup diced roasted red peppers
- 1 table spoon diced capers
- ¼ cup chopped artichoke hearts
- ½ table spoon dry oregano
- 1 tea spoon black pepper
- 1 table spoon red wine vinegar
- 1 table spoon balsamic
- 4 table spoons olive oil
- 1 table spoon + 1 tea spoon olive juice

Combine first eight ingredients in large bowl.

Combine vinegars, oregano, pepper and olive brine in robot coupe, slowly add olive oil while the robot coupe is running to create an emulsion.