



CHIVE BLINI *with crème fraîche,
quail eggs, and tarragon*



showstoppers

WHEN YOU ADD ANY OF THESE ELEGANT
SEASONAL DISHES TO YOUR HOLIDAY MENU,
YOU'RE SURE TO GARNER RAVE REVIEWS.



PHOTOGRAPHS BY JONATHAN LOVEKIN
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This spring, embrace the impulse for renewal by debuting some fresh flavors at your holiday table. The many elevated dishes on these pages can help you rethink your routine menu, whether you seek a subtle twist on a classic (an Easter lamb, Passover macaroons) or something a little less expected (individual carrot soufflés, a rustic leek tart). In a nod to the season, every one of these appetizers, entrées, and desserts emphasizes fresh ingredients and includes at least a glimpse of green. Each recipe is practical as well as alluring, containing components that can be made in advance and finished later, in the hours leading up to the meal. Perhaps most enticing, however, is the knowledge that you can add just one new element to your traditional menu and feel as though you've started anew.

EDIBLE EXTRAVAGANCE Bite-size blini are topped with a dollop of rich crème fraîche, diminutive quail eggs, and brilliant trout roe (opposite). Chives, scallions, and tarragon lend the hors d'oeuvres a fresh taste and hint at spring's verdant hue.

SINK YOUR FORK INTO THIS Thanks to a puddinglike batter, this stunning carrot-soufflé appetizer (this page) won't deflate. A supporting cast—sautéed baby carrots and sugar snap peas with their shoots—reflects the season's vibrant colors and welcome flavors.



CARROT PUDDING SOUFFLÉS
with buttered spring vegetables



LEEK & OLIVE TART
with two cheeses

LITTLE ASSEMBLY REQUIRED This savory tart brings together meltingly tender leeks, soft ripened and aged cheeses, and a crisp, golden buttery backdrop of store-bought puff pastry.

NICE CATCH Poached salmon (opposite) makes an impressive entrée on any holiday table, especially when adorned with chive blossoms, cucumber ribbons, and snippets of cress.



POACHED SALMON
*with cucumber, cress,
and caper sauce*

TRADITION REDEFINED Inspired by several Passover customs, this composed first course consists of egg-shaped dumplings (this page) made with three kinds of fish and matzo meal, in a chilled, herb-infused fish stock, and a piquant pairing of vinegar-soaked beets and fresh horseradish. Sprigs of herbs—some bitter—are more than just a garnish.

FAMILIAR FAVORITE No ordinary roast, this boneless leg of lamb (opposite) is fit for both Easter and Passover feasts. The lamb meat is studded with slivers of garlic, marinated overnight in lemon and marjoram, and then roasted with russet potatoes, an uncomplicated technique that infuses the potatoes with the bright flavors of the marinade.



WHITEFISH QUENELLES
*with beets, horseradish,
and fresh herbs*



ROAST LEG OF LAMB
*with potatoes, lemon,
and marjoram*

COMPARE AND CONTRAST Dip crisp pistachio tuiles into a creamy lemon-ginger mousse (this page) for a dessert that is, paradoxically, incredibly rich yet fantastically light.

SIMPLE AND SPECTACULAR This stunning galette (opposite) is a cookie that feeds a crowd. Ripe strawberries are macerated in sugar and liqueur and then arranged atop an easy-to-make oversize almond macaroon. If allowed to rest for up to a couple of hours, the unleavened but airy base will begin to soak up the berries' boozy juices.

SEE THE RECIPES SECTION | SEE THE GUIDE FOR SOURCES | CREATED BY MATTHEW AXE, ANNA KOVEL, AND PAMELA MORRIS



LEMON-GINGER MOUSSE
and pistachio tuiles

ALMOND MACAROON GALETTE
with strawberries

