Menu

Smoked Salmon Spread with Crackers Asparagus Cordon Bleu Raspberry Rhubarb Galette with Vanilla Ice Cream

The Game Plan

The day before or early in the day (at least 4½ hours before dinner): (*About 1 hour*)

- Make the rhubarb filling and the pastry dough for the Raspberry Rhubarb Galette and chill them for at least 30 minutes or overnight.
- While the filling and dough chill, make the Smoked Salmon Spread and the mushroom sauce for the asparagus. Chill them both for later.

At least 3 hours before dinner:

(1 hour)

- Assemble and bake the Raspberry Rhubarb Galette.
- Assemble the Asparagus Cordon Bleu and chill it in the baking dish(es) for later.
- Clean up the kitchen, load and run the dishwasher.
- Set the table.

2 hours before dinner, enjoy the Smoked Salmon Spread with crackers and drinks.

30 minutes before dinner:

(30 minutes)

- Heat the oven for the Asparagus Cordon Bleu.
- Empty the dishwasher then load in the appetizer dishes.
- Bake the Asparagus Cordon Bleu.
- Start the dinner music.
- Light the candles.
- When the asparagus comes out of the oven, turn the heat down to 300 degrees and leave the oven on during dinner.

After dinner:

(15 minutes)

- Reheat the galette in the oven for 15 minutes. During that 15 minutes, let the ice cream sit at room temperature to soften while you clear the table and load the dishwasher.
- Serve the galette.

Notes:

- All of the dishes in the menu have make-ahead steps, and you have options for how far ahead to do some of these steps. This game plan represents one option that would work well but you can adapt the prep to fit your schedule.
- We like to enjoy an appetizer about 2 hours before dinner, and then relax for a little while before proceeding with making and eating dinner. If you prefer to have the appetizer closer to serving, adjust the timing accordingly.
- The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated, shortening the prep time.