



**A**ngelo Ljubicic is a native of Istria – a peninsula presently a part of Croatia. His passion for food began at an early age while growing up in a household that bottled its own wine, distilled its own grappa, pressed its own olive oil, cured its own prosciutto and even ground wheat into flour for breads and pastas.

As a young man, he briefly moved to Italy, and then came to the United States in 1970. The next 11 years he spent working his way to Sous Chef at the famed Downtown Athletic Club as well as working in small restaurants throughout the city. In 1980 Angelo was offered position as Chef De Cuisine at the Harvard Club of NYC. Working side by side with Chef Arnold Fanger for the next 15 years took Angelo's knowledge of operations and food to greater levels. Another chapter of his successful career opened when Chef Arnold retired and his position was then offered to Angelo. Directing a team of 32 dedicated associates, the Club consistently serves fine cuisine to its discriminating membership and guests. Angelo has been the Executive Chef of the Harvard Club for the last eight years.

Throughout his culinary career, Angelo experienced many rewarding opportunities, one of which was in 1988, when he was a guest chef on the legendary Queen Elizabeth II. In 1998 and 1999 he attended Graystone Culinary Institute and L'Etoile cooking school in Venice to heighten his techniques for producing dynamic cuisine. Together with General Manager and this year's Food & Beverage Association Hospitality Professional of the Year, John Eramo, the Harvard Club's tradition of excellence in food and service is surpassed only by its commitment to exceeding expectations and continuous improvement. Please enjoy his chosen recipe.

### Potato-Leek Crusted Diver Scallops

Ingredients (recipe for 3 servings)

|         |                          |          |                        |
|---------|--------------------------|----------|------------------------|
| 1 dz.   | Large Dry Diver Scallops | 1/2 tbsp | Flour                  |
| 2       | Large Yukon Potatoes     | 2 egg    | White                  |
| 1 cup   | Fine Julienne Leeks      | 1/2 cup  | Clarified Butter       |
| 1/2 cup | Finely Diced Shallots    | 2 tbsp   | Extra Virgin Olive Oil |
| 1 cup   | Heavy Cream              | 3 gloves | Garlic                 |
| 1tsp.   | Dijon Mustard            | 2 lbs    | Fresh Spinach          |
| 1tsp.   | Pommery Mustard          |          | pinch cayenne pepper   |
| 1 cup   | White Wine               |          | sea salt & pepper      |

In small pan add shallots white wine reduce till half; add cream mustard, season with salt pepper and pinch of cayenne. Reduce cooking for 5-6 minute set a side. Shred potato lengthwise on mandolin set to a fine thickness, julienne fine leeks (white part only), rinse potato and leeks with cold water to prevent from browning. Place potato and leeks in clean towel and squeeze until the water has been pulled.

In small bowl mix potato, leeks, egg white, flour. Remove muscle from scallops, season with sea salt and fresh pepper. Coat scallops with potato and leeks. Place pan over med-high heat, add butter for about 4 minutes. Place coated scallops and sear for about 3-4 minutes on each side till golden brown and done. Place pan on medium heat, add olive oil and garlic, cook garlic till golden brown. Remove garlic, add spinach, season and cook for a few minutes till wilted. Arrange spinach on center of the plate, place 4 scallops and drizzle sauce