Seared scallops w/ garlic butter cream sauce

* 4 scallops per couple
* Salt & Pepper
* ½ cup heavy cream
* 1 T garlic
* 3 T butter
* 1 oz white wine

 Salt and pepper scallops. Sear 1 side, flip, turn off the heat then deglaze with wine. Add garlic, butter and cream. Remove scallops. Heat to medium to reduce in pan.

Chicken Marsala On A Bed Of Mashed Potatoes w/ A Marsala Pan Sauce Of Mushrooms, Onions, Thyme & Cherry Tomatoes

* 2 chicken breasts
* ¼ onion (really fine mince)
* ¼ onion regular slice
* ½ cup Button mushrooms
* 2 Sprigs on time
* 3 cherry tomatoes
* 1 cup marsala wine
* 1/3 cup chicken stock
* ½ cup flour for dredging
* 1 T butter (added at the end)

Cinnamon Bourbon Bread Pudding w/ Caramel Sauce

* 3 slices of Texas toast bread
* ½ cup heavy cream
* 1 egg
* ¼ cup sugar
* 1/2 t vanilla
* ¼ t cinnamon
* 1/8 t nutmeg
* 1/8 t almond extract
* 1 T bourbon