

Consommé Célestine
Chicken Consommé with shredded crepes

Prep: par 8 servings

½ gl consommé
8 chive crepes
8 fresh chives
salt

See consommé recipe
See crepe recipe
Cut chives into 4 inch long pieces



Serve in bistro bowl
Roll up a chive crepe and slice it as thin as possible, into tiny shreds. Ladle the hot soup into heated bowl and place a pinch of shredded crepes in soup.
Garnish with 4 inch chive.

Salade de Fenouil Cru
Shaved Fennel Salad

Ingredients

Prep – par: 6 servings

1 large fennel bulb

1 red apple

2 T lemon juice

1/4 cup extra-virgin olive oil

salt and pepper

Cut the stalks off the fennel where they join the bulb. Pull off and reserve a small handful of the fronds.

Pull off and discard any dark or dried-out layers from the bulb and use a vegetable peeler to peel away the outermost stringy membrane. Use a paring knife to cut out the cone-shaped core at the base of the bulb. Slice the fennel bulb, vertically, as thin as you can with a chef's knife. Hold. Core and thinly slice the apple skin on, toss in lemon juice. hold

Coarsely chop the reserved fronds. Hold



Plate up: 8 inch plate

Toss the fennel slices and the reserved fronds with the lemon juice, olive oil, salt and pepper

Poulet au Vin
Chicken in Red Wine Sauce

Prep – par for 4 servings

1 chicken, quartered
salt & pepper
1 Tbs butter
1 large shallot chopped fine
1 cup full bodied dry red wine
1 T demi-glace
6 oz small mushrooms
2 tsp finely chopped parsley
2 T unsalted butter
½ tsp red wine vinegar
1 tsp Cognac

Remove the thigh bone from the chicken legs so the thigh cooks in the same time. Place in refrigerator and hold until needed.



Season the chicken the leg and thigh with salt and pepper and cook skin side down first in a tablespoon of butter in a sauté pan over medium to high heat until the skin turns crispy, about 12 minutes. Turn the pieces over and cook them for about 10 minutes on the flesh side. When the chicken is done, transfer it to a plate and keep it warm. Pour out the fat.

Stir the shallots in the still-hot pan until they smell fragrant, about 1 minute. Add the red wine, the demi-glace and the mushrooms, and boil down over high heat until about ½ cup of sauce is left.

Stir in the parsley, whisk in the butter, vinegar and Cognac, adjust the salt and pepper and spoon the sauce and mushrooms over the chicken on plates or a platter.

Le Poisson a la Grenobloise
Sautéed fish with Capers and Lemon

Prep: Par 4 servings

4 fillets(6-8 oz each) or other flat fish
salt
pepper
½ cup all purpose flour
unsalted butter(for sautéing)
8 T unsalted butter
2 T capers, drained
1 lemon, cut into skinless wedges
1 T finely chopped parsley
1 T lemon juice

Just before you're ready to cook, season the fish with salt and pepper and dredge them in the flour. Sauté in butter over medium to high heat, 3-5 minutes on each side, until they are golden brown on both sides and firm to the touch. Transfer them to hot plates or a platter.

Discard the butter left in the sauté pan, wipe the pan out with a paper towel, and heat the new butter over medium heat until it's frothy. Take the pan off the heat, let it cool for about 15 seconds, then toss in the capers and pieces of lemon. (the lemon and capers can cause butter that it too hot to burn)



12 inch plate

Place the potatoes and vegetable as directed by chef.

Place fish

Sprinkle the fish with parsley and lemon juice and pour the hot butter, capers, and lemon pieces over them

Serve immediately

Noisettes de Porc Sautées aux Pruneaux
Sautéed Pork Noisettes with Prunes

Prep Par 4 servings
20 pitted prunes
½ cup authentic Portuguese white port
½ cup dry white wine
1 ½ -2 lbs pork tenderloins
salt
pepper
2 T clarified butter or unsalted butter
½ cup concentrated brown veal
½ cup heavy cream
2 t good quality white wine vinegar

Combine the port and white wine and add the prunes in a small mixing bowl and let them soak for 1-2 hours
Cut the pork into noisettes by slicing the thick end between ¾ and 1 inch and thinner towards the thinner end plan to end with 12 pieces.
Take the slices from the thinner end and press them end down on a cutting board with the palm of your hand, flattening so they are about the same thickness as the other cuts. Season them with salt and pepper. (3 pieces per serving)



Heat the butter in a 6 inch sauté pan. Put in the pork and sauté from 4-5 minutes on each side, until one of the pork springs back when you press on it with your finger. Transfer to a heated plate and pour the cooked fat out of the sauté pan
Drain the prunes, reserving them and the wine.
Deglaze with the wine and reduce over high heat to about ¼ remains. Add the broth, and boil down again until the mixture is lightly syrupy.
Pour in the cream, stir in the reserved prunes, and simmer while whisking until the sauce has the consistency you like. Stir in the vinegar and any juices released by the pork and simmer a few more seconds. Season to taste with salt, pepper,
Arrange on heated plates with potato and vegetables –spoon the sauce and 5 prunes over each serving.

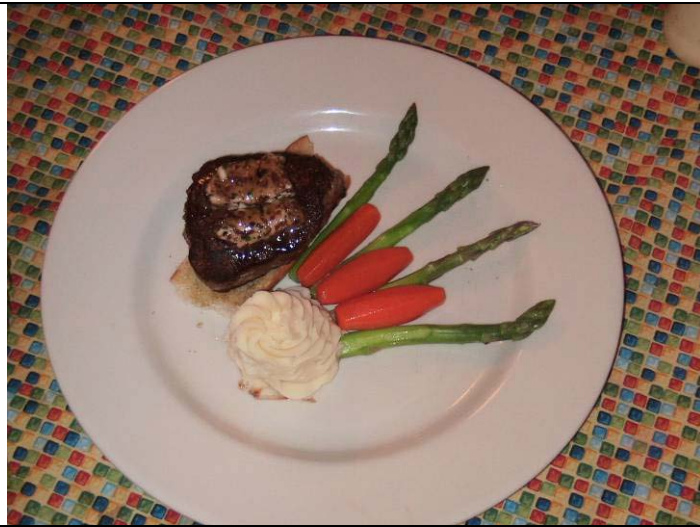
Entrecote a la Beurre Marchand de Vins
Grilled Tenderloin of Beef with Red Wine Shallot Butter

Prep: par 2

- 1 cup red wine
- 1 finely chopped shallot
- 2 tbs beef broth
- 1 tbs finely chopped parsley
- 1 tsp lemon juice
- ¼ lb butter

- 2 6oz tenderloins
- salt and pepper to taste

Combine wine with shallot beef broth. Boil the mixture down to 1/4 cup. Stir in parsley lemon juice and work or whip the mixture butter. Season to taste with salt and pepper. Note: Serve the butter right away – especially important on a hot day – and don't refrigerate or it will harden and need to be re-whipped.



Grill the steak to the customers desired level of doneness.

put a dollop on each steak

Fromages frais et affinés par nos soins
Our selection of fresh and aged cheeses

<p>Prep: par of 1 1 oz each 4 cheeses (chef's choice) 8 clean and picked grapes 4 small triangles of toast points</p>	<p>Cut hard cheeses into small slices Shape soft chesses into balls or other shape as directed by the chef Pick and wash grapes Cut toast points and hold</p>
	<p>Plate as directed</p>

Pots d'crème au Chocolate

Fresh cream and dark chocolate blended into a rich custard

Prep: par 4 servings
Pot d'cream au chocolat

4 oz sweet chocolate
2 tbs sugar
½ cup heavy cream
¼ cup milk
2 yolks, slightly beaten
½ tsp vanilla

Heat chocolate, sugar, milk, and cream over medium heat, stirring constantly, until choc is melted and mixture is smooth.

Gradually beat into egg yolks.

Stir in vanilla.

Pour into cups, chill for service



Finish with whipped cream and shaved chocolate(not pictured)

Pissaladière

Grilled Flat Bread topped with Tomato Concassé, Caramelized Onion, and Green Olive Tapenade

¼ c olive oil
1½ pounds onions, peeled and thinly sliced
2 t thyme
1 t rosemary
1 batch pizza dough
¼ c tapenade
black pepper
3 tomatoes, seeded and diced
½ c feta or goat cheese, diced
handful of parsley, chopped

Make pizza dough and hold
Make tapenade and hold
Heat olive oil over medium heat. Add onions and sauté, stirring occasionally, for 10 minutes. Reduce heat to low, cover, and let cook, stirring frequently, for 45 minutes. They should become extremely soft and transparent, but not brown. Stir in thyme and rosemary and hold.
Preheat oven to 400.



Service:
Roll out dough into a thin oval.
Make a raised edge around each piece of dough. Oil the cookie sheet and place the dough on it.
Spread the onions on the dough, then dot with small spoonfuls of tapenade and other toppings as desired.
Bake for 20–25 minutes until crust is crispy and golden brown.

Roasted Vegetables

Roasted Vegetables stacked on a Tomato Coulis

4 servings – 4oz each

Veggies

5 oz yellow squash, sliced 1/4 inch thick on a bias

3 oz zucchini, sliced 1/4 inch thick on a bias

3 oz sweet onion sliced 1/4 inch thick

6 oz assorted veggies sliced 1/4 inch thick and cut to 3 1/2 inches long

Olive oil to coat

8 servings – 2 oz each

Tomato Coulis

1 1/4 oz onion, chopped

2 tsp minced garlic

2 1/2 oz tomato paste

1 pound tomato concassé

1 bouquet garni

4 oz veggie stock

Salt and pepper TT

Tomato Coulis

Sweat the onions and garlic in the oil until the onions are translucent

Add the paste and cook over medium heat until the color deepens, about 3 minutes

Add the tomatoes and the bouquet garni and simmer for 1 1/2 hours.

Remove the bouquet garni and purée. Adjust the consistency using veggie stock as needed. Season with salt & pepper, hold for service.

Veggies

Coat the veggies with olive oil

Grill until tender. Season with salt and pepper and additional olive oil

Hold for service

A variety of veggies, such as eggplant, peppers, and tomatoes may be used. Some of these may need to be blanched



Service

Warm Veggies and Coulis.

Stack veggies inside stacker mold

Pool Coulis on warm plate

Place veggie stack on top of pool

Top with fresh sprouts or micro greens

Consommé

Prep Time: 10 min

Inactive Prep Time: 0 min

Cook Time: 1 hr 45 min

Yields 1 gallon

15 egg whites
1 pound ground lean chicken
1 onion, small diced
1/2 pound of carrots, small diced
1/2 pound leeks, small diced
1/2 pound celery, small diced
1 cup tomato puree
5 black pepper corns
2 bay leaves
1/2 bunch parsley stems
3 fresh thyme sprigs
1 gallon chicken stock, cold
Salt to taste

In a mixing bowl, whip the egg whites slightly. Combine the lean meat, vegetables, tomato puree, herbs, and spices together. Mix in the egg whites. In a spigot stock pot, blend the cold chicken stock with the meat mixture. Place the stock pot on medium heat. Stir the liquid occasionally until the raft forms. (the liquid should reach 160 degrees F) Simmer the soup for 1 1/2 hours, making sure the raft does not break or sink. Remove the first cup of the consommé from the spigot to remove sediment and discard. Line a china cap with 5 layers of cheesecloth. Strain the liquid slowly. If the liquid is cloudy, strain the consomme again with fresh cheesecloth. Season with salt

Chives Crepes

1 large egg
1 cup milk
1 tablespoon unsalted butter, melted and cooled
1 teaspoon finely chopped fresh chives
1/2 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
vegetable oil for brushing pan

In a bowl whisk together egg, milk, butter, and chives until combined well. Add flour, salt and pepper and whisk until smooth.

Heat a 6-to-8 inch crepe pan over moderately high heat until hot. Brush pan with oil and heat until hot but not smoking. Remove pan from heat. Stir batter and half fill a 1/4-cup measure with it. Pour batter into pan, tilting and rotating pan quickly to cover bottom with a thin layer of batter, and return any excess to bowl. Return pan to heat and loosen edge of crêpe with a spatula. Cook crêpe until underside is lightly browned. Turn crêpe and lightly brown other side. Transfer crêpe to a plate. Make more crêpes with remaining batter, brushing pan lightly with oil as necessary. (Crêpes may be made 1 day in ahead and chilled, stacked and wrapped well in plastic wrap.)

Demi-Glace

Prep Time: 5 min

Inactive Prep Time: 0 min

Cook Time: 1 hr 30 min

Serves: 1 gallon

1 gallon Espagnole sauce, hot
1 gallon brown stock, hot
1 bouquet garni

In a stock pot, combine the Espagnole sauce, brown stock and bouquet garni, together, over medium-high heat. Bring up to a boil, reduce the heat to medium and a simmer until the liquid reduces by half, about 1 1/2 hours. Skim the liquid occasionally, for impurities. Season with salt and pepper. Strain through a China Cap.

ESPAGNOLE SAUCE

1 gallon brown stock, hot
1 1/2 cups brown roux
1/4 cup bacon fat
2 cups chopped onions
1 cup chopped carrots
1 cup chopped celery
Salt
Freshly ground black pepper
1/2 cup tomato puree
1 bouquet garni

In a stock pot, whisk the hot stock into the roux. In a large saute pan, heat the bacon fat. Add the vegetables. Season with salt and pepper. Saute until wilted, about 5 minutes. Stir the tomato puree into the vegetables and cook for about 5 minutes. Add the tomato/vegetable mixture to the stock/roux mixture. Add the bouquet garni and continue to simmer, skimming as needed. Season with salt and pepper. Simmer the sauce for about 45 minutes. Strain the sauce through a China cap. Yield: 1 gallon

BASIC BROWN STOCK

7 pounds beef marrow bones sawed into 2-inch pieces
8 ounces tomato paste
2 cups chopped onions
1 cup chopped carrot
1 cup chopped celery
2 cups dry red wine
1 bouquet garni
Salt and pepper
8 quarts of water

Preheat the oven to 450 degrees F. Place the bones in a roasting pan and roast for 1 hour. Remove the bones from the oven and brush with the tomato paste. In a mixing bowl, combine the onions, carrots, and celery together. Lay the vegetables over the bones and return to the oven. Roast for 30 minutes. Remove from the oven and drain off any fat. Place the roasting pan over the stove and deglaze the pan with the red wine,

using a wooden spoon, scraping the bottom of the pan for browned particles. Put everything into a large stockpot. Add the bouquet garni and season with salt. Add the water. Bring the liquid up to a boil and reduce to a simmer. Simmer the stock for 4 hours, skimming regularly. Remove from the heat and strain through a China cap. Yield: about 1 gallon

Tapenade

1/2 cup black olives
1/2 cup green olives
1 tablespoon capers (optional)
2 cloves garlic
2 tablespoons olive oil
1 teaspoon lemon juice
1/4 teaspoon black pepper, or to taste

In a food processor, process all ingredients for a few seconds, being careful not to process too finely, since tapenade should not be smooth.

Apple Sorbet

¾ cup sugar
1 cup clear unsweetened apple juice
4 granny smith apples
2 limes juiced

Combine sugar and apple juice and heat over low flame stirring until sugar dissolves. Cool to room temperature.

Peel and core the apples. Roughly chop and place in a bowl with the cool syrup and lime juice. Using an emersion blender, blend until completely smooth. Freeze in ice cream machine for about 30 minutes. Transfer to a plastic storage container and hard freeze until needed.

Lemon Sorbet

1-1/2 cups sugar
2 cups water
1 lg egg white
¾ cup fresh lemon juice (about 4 lemons)

Combine sugar and apple juice and heat over low flame stirring until sugar dissolves. Raise the heat and boil the syrup for 1 minute. Remove from heat.

In a clean bowl whip the egg white until foamy. Slowly beat in the hot sugar syrup. Continue beating until the meringue cools down slightly. Add the lemon juice. Cover and refrigerate until cold.

Freeze in ice cream machine for about 30 minutes. Transfer to a plastic storage container and hard freeze until needed

Blueberry Sorbet

2/3 cup sugar
1/3 cup water
1-1/4 pounds blueberries
½ lime juiced

Combine sugar and apple juice and heat over low flame stirring until sugar dissolves. Cool to room temperature.

Place blueberries in a bowl with the cool syrup and lime juice. Using an emersion blender, blend until completely smooth. Freeze in ice cream machine for about 30 minutes. Transfer to a plastic storage container and hard freeze until needed.