

Maestro's Dinner Menu

September 13, 2008

Roark Residence

Duck Hash

Salmon Tartar on Toasted Baguette

Piper Heidsieck NY Brut Cuvee

Medley of Summer Tomatoes with Goat Cheese

Louis Latour Chardonnay

Braised Pork and Cabbage

Parsley Potatoes

Jaboulet Cotes du Rhone 'Parallel 45'

Fresh Pear Tartin with Vanilla Ice Cream

Guasti Clemente Santa Teresa Moscato D'Asti 2006

Duck Hash on Toasted Baguette

1 baguette, sliced on an angle about 1/3 inch thick (30 pieces)

3 tablespoons extra-virgin olive oil, plus more as needed

1-1/2 teaspoons kosher salt, plus more for seasoning

1 medium sweet potato, about 8 ounces

1 duck breast, with the fat trimmed

2 doves garlic, peeled and smashed

1 sprig rosemary, minced

1/2 small onion, finely diced

1 rib celery, finely diced

1/2 red bell pepper, finely diced

1/4 cup chicken broth, homemade or low-sodium canned, plus more as needed

2 tablespoons hoisin sauce

Hot sauce, optional

Freshly ground black pepper

4 sprigs fresh flat-leaf parsley leaves, chopped

Splash of sherry vinegar

Preheat the oven to 350 degrees F.

Spread the baguette pieces on a baking sheet Brush with olive oil and season with salt and pepper. Bake 8 to 10 minutes, until crisp and light golden brown. Set aside.

Put the sweet potato in a medium saucepan with cold water to cover, salt the water generously, and bring to a boil. Reduce the heat and simmer until the potato is just fork tender, about 6 minutes; drain and cool. Peel the potato and dice it into 1/4-inch cubes.

Heat a medium skillet over medium-low heat. Add the duck breast skin side down and cook until the fat has rendered and the duck is warm, about 10 to 12 minutes.. If the skillet seems dry, add a bit of olive oil. Finish in the oven for about 10 minutes.

Remove the skillet and remove the duck to a plate Add the smashed garlic cloves and rosemary and cook until fragrant, about 3 minutes. Discard the rosemary and garlic. Add the onion and cook until tender, about 4 minutes. Add the celery and red pepper and cook until tender, about 3 minutes. Season with the 1-1/2 teaspoons salt and some pepper. Add the minced garlic and cook about 2 minutes more.

While the vegetables cook, shred the duck meat into long strips. Add the sweet potatoes, shredded duck and chicken broth to the skillet and warm over medium heat, adding more stock if mixture seems dry. Stir in the hoisin and hot sauce, and season, to taste. Remove from heat and stir in the chopped parsley and sherry vinegar.

To serve, top each baguette slice with 1 heaping tablespoon of the duck hash.

Braised Pork & Cabbage

2t Salt
2t Dried oregano
1t Cumin powder
1t All spice
1/2t Cayenne
4# Pork roast (loin tip, should or butt)
Virgin olive oil
2-1/2# Savoy cabbage, leaves cut in 2" pieces, core cut into 1" pieces
1# Onion, peeled and sliced
1T Sugar
1c Cider vinegar
1T Soy sauce

1. Mix together the salt, oregano, cumin, all spice and cayenne. Rub the spice mixture over the entire roast.
2. Heat the olive oil in a sturdy Dutch oven or large casserole. When hot add the roast and brown it over medium to high heat for about 30 minutes turning occasionally all around. Cover tightly with a lid, place it in a preheated 325° oven and cook for 1 hour.
3. Remove the roast from the oven and put on a platter. Combine the cabbage, onion, sugar, vinegar and soy sauce in the Dutch oven. Position the roast on top of die cabbage mixture, cover tightly and return the pot to the oven for another 1-1/4 to 1-1/2 hours until the roast has released a lot of juice and is fork tender. Careful here, I have ruined this dish by overcooking. Oven temps differ so check the meat temperature often!
4. Slice the roast and serve it with the cabbage and parsley potatoes.

Parsley Potatoes

2# Small new potatoes, peeled and cut, if necessary, in to equal size pieces
1/2t Salt
2T Chopped parsley
2T Unsalted butter

1. Place the potatoes in a saucepan with cold water to cover, add the salt. Bring to a boil, reduce the heat, and cook, covered until tender, about 20 minutes. Drain and return to the heat for 1 minute to dry. Toss with parsley and butter.
2. Serve in a large bowl or with the pork roast and cabbage on the same plate.

Fresh Pear Tatin with Vanilla Ice Cream

8oz Puff Pastry
1/2c Granulated Sugar
1T Water
1T Meyer's Rum
2ea Pears peeled, cut in half and then cut into thin wedges/slices

Preheat the oven to 350.

Roll the puff pastry out to a 10" square, approximately 1/8" thick. Cut into rounds that will completely cover your ramekins. Place in refrigerator and reserve.

In a saucepan, cook the sugar and water until golden caramel. Remove from the heat and carefully stir in the rum. Working quickly, spoon the caramel mixture into ramekins and let cool.

Over lap the pears in a circular pattern in each ramekin.

Cover each tart with puff pastry and push the edges down to make a seal of the contents. Make a small slit in the dough and place the parts on a baking sheet in the preheated oven for about 25 minutes or until golden brown.

Let cool slightly, then turn the tarts over onto a plate and serve with a scoop of vanilla ice cream, a dot of whipped cream, and a garnish of mint.