

city palate

the entertaining issue



AN ENTERTAINING MENU

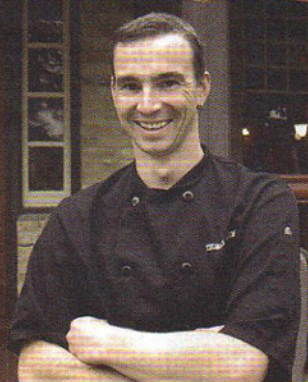
House-Made Gravlax on Crackers
with Grilled Lime Crème Fraîche

Walnut Oil and Shallot Dressing on Mixed Greens
with Peppered Smoked Duck Salad

Cream of Celeriac Soup with a Crispy Foie Gras Ravioli
and Roasted Pecan Thyme Butter

The Ranche Bison Tenderloin and Diver Scallop
with Chanterelle and Root Vegetable Fricassee

Molten Chocolate Cake with Blood Orange Sorbet
and Candied Ginger Tuiles



Each year at this time, we check in with one of our talented chefs for great entertaining food to celebrate the holiday season. This year we turn for inspiration to Tom Neukom, executive chef at The Ranche – creators of superb food with a local/regional/seasonal inclination. This menu serves 4.



House-Made Gravlax on Crackers with Grilled Lime Crème Fraîche

Gravlax:

- 2 bunches of dill, coarsely chopped
- 1/2 c. sea salt
- 1/2 c. sugar
- 1 t. crushed white peppercorns
- 1 vanilla bean, split and scraped
- 8 oz. piece of filleted fresh salmon, skin-on
- milk
- pinch of sea salt and freshly ground pepper

In a bowl, mix together 1 bunch of chopped dill, salt, sugar, peppercorns and vanilla. Put a layer of half of this mixture on a cookie sheet and lay the salmon on top, then spread the remaining mixture on the salmon until it is completely covered. Put in fridge and let marinate for 24 hours.

When fish feels firm to the touch, wash off marinade and let the salmon rest in the fridge, covered in milk, for another 16 hours. Take the fish out of the milk, pat it dry, sprinkle with the remaining dill, a pinch of salt and freshly ground pepper. Let rest again in the fridge for 4 hours or longer, until ready to serve.

Grilled lime cream:

- 1 lime, sliced crosswise into 3 pieces
- 1/2 c. crème fraîche or sour cream
- dash of Tabasco
- salt and pepper

Grill the lime so that it is slightly charred. Squeeze through a strainer into the crème fraîche or sour cream. Add salt, pepper and a dash of Tabasco.

To serve:

Walnut Oil and Shallot Dressing on Mixed Greens and Smoked Peppered Duck Salad

Walnut oil and shallot dressing:

- 2 shallots, minced
- 2 T. honey
- 1 c. walnut oil
- 1/3 c. cider vinegar
- lemon juice
- salt and pepper to taste
- 1 t. each basil, parsley, chives
(or a combination of your favourite
herbs)

Place ingredients in a jar and shake vigorously. Reserve.

Citrus reduction:

- 1 c. orange juice
- 2 T. honey
- 1 T. lime

In small pot over medium heat, reduce ingredients to a thick syrup. Reserve.

Duck salad:

- 4 large Belgian endives, chopped
- 2 c. mache (lamb's lettuce)
- 1 Granny Smith apple, julienned
- 2 Valbella smoked peppered duck
breasts, thinly sliced

In a large bowl, combine Belgian endive, mache and the julienne of Granny Smith apples. Add just enough dressing to coat the greens and toss. (Store the remaining dressing in the fridge for your next salad). Place dressed greens in the middle of 4

Cream of Celeriac Soup with a Crispy Foie Gras Ravioli and Roasted Pecan Thyme Butter

Celeriac soup:

- 2 T olive oil
- 2 T. butter
- 1 small yellow onion, chopped
- 2 small leeks, white part, chopped
- 2 sticks celery, chopped
- 1 apple, cored and chopped
- 2 medium celeriac (celery root),
approx 1 lb., peeled and diced
- 3 c. vegetable stock
- 1 c. whole milk
- 1 c. whipping cream
- salt and pepper
- Tabasco and Worcestershire sauce to
taste

Heat butter and oil in a saucepan over low heat and add onion, leek, celery, apple and celeriac. Cover and sweat, stirring occasionally. Until onion is very soft but not brown, approximately 20 minutes. Add vegetable stock, milk and cream. Simmer for 20 minutes longer, or until celeriac is very soft. Season with salt and pepper, Tabasco and Worcestershire to taste. Purée with a stick blender (or in batches with a regular blender). Keep warm while you make the pecan thyme butter and ravioli.

Pecan thyme butter:

- 1/2 c. pecans
- 1/3 c. butter, whipped until light
- chopped fresh thyme
- salt and pepper to taste

Preheat oven to 400 F. Place the pecans on a cookie sheet and roast until golden brown. Cool and chop fine, but maintain some chunky texture. Add to the whipped butter with the thyme and salt and pepper. Reserve.

Foie gras ravioli:

- 1 inch slice foie gras terrine (available
pre-made at specialty food stores)
- 8 wonton wrappers
- 1 egg, beaten

Lay 4 wonton wrappers on the counter and divide the terrine among the wrappers, placing it in the centre. Brush the edges with the egg and place another wonton wrapper on top. Seal by pressing along the edges.

To serve:

Deep fry the wontons and drain them on

The Ranche Bison Tenderloin and Diver Scallop with Chanterelle and Root Vegetable Fricassee

Fricassee:

- 2 T. butter
- 2 T. olive oil
- 1 c. chanterelle mushrooms
- 6 blanched baby beets, quartered
- 6 blanched baby turnips, quartered
- 8 peeled and blanched pearl onions
- 1 c. rich beef stock or demi-glace
- 1 T. truffle oil

Heat butter and olive oil in a sauté pan and add chanterelles. When the mushrooms are slightly softened and have started to release their water, add the vegetables, stock or demi-glace and truffle oil. Simmer gently, reducing to a stew-like consistency. Reserve and keep warm.

Parsnip purée:

- 2-3 medium parsnips, peeled and cut
into small cubes
- 2 c. whole milk
- salt and pepper to taste
- grating of nutmeg

Simmer ingredients in a pot until soft, then purée until smooth. Reserve and keep warm.

Bison tenderloins and scallops:

- 4 5-oz. bison tenderloins
- 4 diver, or other large scallops, dried
with paper towels
- olive oil

Sear tenderloins in oil in a hot pan until browned on both sides. Place on a cookie sheet and finish cooking in a 400 F. oven to desired doneness, 6 to 7 minutes for medium rare. Meanwhile, heat a frying pan until very hot, add enough olive oil to cover the bottom of the pan. Sear the scallops until very browned on one side. Turn and sear briefly on the other side. Remove from the pan and keep warm until tenderloins are finished.

To serve:

Divide the parsnip purée among 4 plates. Top purée with a tenderloin and a scallop; divide the fricassee among the plates and serve immediately.