



Les Marmitons
NEW JERSEY

*Self Run by our Executive's
Valentine's Event*

Menu

*Amuse: Thomas Keller inspired "ice cream" cones - salmon tartar and avocado cream.
Just a little thing to get your appetite warmed up.*

*1st Course: Poached Oysters - Served in a oyster shaped puff pastry shell with
Warm Oyster Cream and Raspberry
Essence. One's not enough! How about three?*

*2nd Course: Seared jumbo scallops on the half shell with crispy polenta and poblano-
tomatillo cream sauce*

Intermezzo - Ginger Lime Sorbet. Meant to keep you from boiling over!

*3rd Course: Tournedos Rossini - Decadent Beef Filet Mignon with Foie Gras and Red
Wine-Truffle Sauce. Served with sinful potatoes and an unusual green vegetable.*

*4th Course: Gordon Ramsey's Chocolate Soufflé with accompanying sauce. If this
doesn't get to your Valentine's heart then nothing will.*

Petit fores - tbd of chefs' choosing



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Amuse: Thomas Keller inspired "ice cream" cones

51 servings

Coronets:	1 pound unsalted butter, softened, but still cool to touch
1 Cup, plus 12 T AP flour	8 large egg whites, cold
5 T plus 1 tsp sugar	8 T black sesame seeds
8 tsp salt	

Method:

On the day: Note also special equipment (silpads, coronet molds and round plastic form – see below). This recipe should make 100 cones as some will break and people will snack (you know who you are)

Make a 4 inch circular stencil (cut a 4 in circle out of a square of acetate).

Preheat oven to 400 degrees

In a bowls mix the flour, sugar and salt. In a separate bowl mix the butter till it is smooth and mayonaise like consistency. Beat the egg whites into the flour mixture. Mix in softened butter by thirds. Batter should be smooth creamy and no lumps.

Set a silmat on top of a baking sheet and put stencil on top. Using the stencil and a pastry knife, pour in a small amount of batter, smooth it with the pastry knife and remove stencil. Repeat till mat is full. There will be some trial and error. Sprinkle each round with sesame seeds. Bake about 4 minutes. Remove pan and work very fast so does not stiffen. Using spatula flip over each round. Roll rounds onto coronet molds. Place molds seem side down on silpat and bake a further 3-4 minutes till golden brown. Rest 30 seconds then slide cones off. Cool them on a paper towel. Wipe silpats down and repeat process. Note that you really need fingers to do this and it will be very hot.

On the night

using a melon baller or a piping bag, put small amount of avocado mousse in cone and top with a scoop of the salmon. Serve it as finger food.

Avocado Cream:

51 servings

Avocado panna cotta cream:	2 ¼ Cups half and half
1 Cup vegetable stock	9 T lime juice
8 tsp unflavored gelatin	6 large ripe avocados (36 ounces)
3 Cups whipping cream	1 ½ tsp cayenne
1 T finely grated lime zest	2 tsp cumin
3 minced garlic cloves	salt – approximately 2 tsp

Method:

On the day:

Pour broth into a small bowl, sprinkle in gelatin and let stand 5 minutes.

Pour cream into a saucepan and add lime zest. Bring to a simmer. Stir in softened gelatin and stock mixture until completely dissolved. Allow to cool to room temperature.

Puree avocado, garlic, half and half, lime juice, cayenne and cumin in a food processor until very smooth. Add in cream mixture and whisk till smooth. Taste and adjust seasoning and add salt. Pour into a shallow dish (to about an inch of depth) and refrigerate several hours.

When ready to serve, scoop with melon baller or put into a plastic bag, snip corner and pipe it.

Salmon Tartare:

51 servings

Salmon tartar:	1 T lemon oil
12 ounces wild salmon filet (sockeye or coho preferred)	2 T finely minced chives
4 ounces cold smoked salmon	2 T finely minced shallots
1 T olive oil	salt and white pepper to taste

Method:

On the day:

Using the two knife method, finely mince the salmon and smoked salmon together to make a tartar. Mix rest of ingredients to make a dressing and dress the salmon. Taste and season with salt and pepper. Chill till needed, remove 20 minutes before service so not ice cold. Each cone gets about a 1 ½ tsp scoop.



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1st Course: Poached Oysters

Serves 51

177 Oysters, shucked, juice reserved (note save best 151 for serving, and worst 24 with juices for sauce) 3 T butter unsalted 90 grams minced shallots 260 ripe raspberries (save 204 for plating, rest for sauce). 60 grams granulated sugar 150 ml raspberry vinegar	600 ml heavy cream salt and white pepper to taste. 24 oz bean sprouts 51 sheets of puff pastry 5"x5" ½ cup flour 4 eggs – beaten for egg wash
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On the day (closer to the evening for the sauce earlier for the puff pastry):

sweat shallots in melted butter. Add raspberries and sugar and cook down till jam liked. Add vinegar and bring to a boil. Add cream and warm through. When simmering add 24 oysters and their juices. Cook for 5 minutes. In a blender, process till smooth. Strain through a mesh sieve. Taste and season with salt and pepper. Either chill and reheat that night or keep warm in a ban marie.

Lay out sheets of defrosted puff pastry sheets on a floured surface, With sharpe knife cut out large oyster shell shapes – roughly 4 inches by 3 inches. With sharp knife, leave a ¼ inch lip and cut an inner oyster shape (this will be the lid) – cut ¾ through the pastry, but not all the way. Score the lid section in a cross hatch pattern (see illustration that chef will have). Put oyster shapes on sheet pan, brush with egg wash, sprinkle with salt and bake at 400 degrees for 15+ minutes till puffed up. Set aside to cool, then remove lids. Set on a tray at room temperature till needed in evening.

Bring big pot of salty water to boil. Prepare ice water bowl. Blanche bean sprouts in water for 2 minutes or so, then shock in ice water. Drain, season with salt and refrigerate till needed.

On the night:

Pick plates and get them hot.

Take sprouts out of fridge 45 minutes before to get to room temperature.

Warm the sauce (may want to separate into a few pans to be more efficient in oyster poaching). Poach reserved oysters for 3 minutes or so and remove with slotted spoon – keep warm.

To serve – place puff pastry shell on each plate, place small amount of bean sprouts in each shell, top with 3 oysters, spoon sauce over the top, put 4 raspberries in a mound on edge of plate.



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2nd Course: Seared Scallops on the half shell with Poblano-Tomatillo cream sauce and crispy polenta

Serves 51

51-U10 scallops 8 oz butter 2 oz olive oil 1 bunch finely chopped cilantro	salt and pepper
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Preparation:

Make sure scallops are thoroughly dry. Season with salt and pepper. Using several frying pans, so as not to overcrowd the scallops, get pans hot, melt butter with olive oil. Hard sear 1 side of scallop for color. Flip scallop and give it just a few more seconds. Then serve.

To serve – make sure scallop shells have been warmed in the oven. To plate, put some of the sauce in the shell, set the polenta round in the center with the scallop on top. Sprinkle with cilantro and serve.

The Sauce:

30 oz poblano chilis (10 medium) 35 oz tomatillos (15 medium) 10 cloves garlic - minced ¼ C olive oil 2 ½ medium onions – chopped 1 ½ T cumin	1 ½ T coriander 5 C chicken stock 2 ½ C cream salt and pepper
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Preparation:

Note Sauce can be made early in the day and warmed up prior to service

- 1) Remove husks from tomatillos. Roast tomatillos till soft, then roughly chop.
- 2) Char poblanos in a hot oven or over an open flame. When skin is blistered, seal in a zip lock or in a bowl covered with plastic wrap for several minutes. Skin, de-stem, de-seed and roughly chop.
- 3) Over a medium heat, sweat onions and garlic in olive oil. When translucent add coriander and cumin. Cook a minute or two longer then add poblanos and tomatillos. After a further couple of minutes add chicken stock. Turn up the heat and reduce by half.
- 4) Add cream and when warmed through, transfer to a blender and blend till thoroughly smooth. Season with salt and pepper. Keep warm if close to service or reheat later in the evening.

The Polenta:

18 C water 2 T salt 5 ¼ Cups yellow cornmeal 9 T unsalted butter	4 Cups olive oil (approximate) 1 Cup grated parmesan
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Preparation:

Note Polenta should be made early in the day and chilled

Bring water and salt to the boil. Gradually whisk in cornmeal.

Reduce heat to low and stir till thickened – about 15 minutes. Check seasoning and add more salt as needed. Stir in butter. Remove from heat.

Pour polenta out onto a parchment lined sheet tray and put in fridge to cool.

When room temperature, using sheets of plastic wrap make polenta logs about the diameter of silver dollars. Return to fridge and chill.

Next stage should be done in the evening. Discuss with chef if we will fry or bake. This will be oven dependent.

Slice polenta into disks about a ½ inch or so thick.

Method 1 – on a sheet pan lined with parchment place disks and brush with olive oil. Put in a hot oven and bake till top starts to brown. Sprinkle with parmesan and return to the oven till cheese is melted and crisp. Hold in a warm place till ready to serve.

Method 2 – in a fry pan heat olive oil and fry disks till crispy. Drain and place on a sheet pan lined with parchment. Sprinkle with parmesan and put in hot oven till cheese is melted. Hold in a warm place till ready to serve.



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Intermezzo - Ginger Lime Sorbet

Serves 51

32 limes (for 16 tablespoons zest and 4 cup juice) 8-inch piece of ginger	8 cup water 4 cup sugar 4 cup carbonated mineral water
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Everything can be prepared early in the day.

Zest the limes, reserving 16 tablespoon for the sorbet and 50 twist for a garnish. Juice the limes, enough for 4 cup. Peel the ginger and cut it into 4¼-inch pieces.

In a saucepan, stir together 16 tablespoons lime zest, ginger pieces, 8 cup water and 4 cup sugar. Bring to a boil, then reduce the heat to medium and simmer for 5 minutes. Remove from the heat, and allow to cool slightly.

In a bowl, stir together the syrup from Step 2, 4 cup lime juice and 4 cup mineral water. Place in the refrigerator to cool for about 1 to 2 hours.

Remove the ginger pieces and pour into an ice cream maker*. Freeze according manufacturer's instructions.

Place in freezer and also freeze Chinese spoons. Best when consumed on the first day.

For serving. Scoop a small portion into a Chinese spoon



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3rd Course: Tournedos Rossini

51 filets mignons, about **6** ounces each – ideally 1-1/2” thick
51 slices fresh foie gras, about **2** oz each about 3/4 of an inch.
Salt and pepper
1-1/2 Lb unsalted butter (approx)
1 qt vegetable oil
7 cups veal stock

30oz truffle juice
26 tsp chopped black truffles
51 slices French bread, trimmed to the shape of the filet's.
3+ Cups Madeira wine
salt and pepper

Serves 51

PREPARATION

To be done during the day

1. Season the filets mignons with salt and pepper; set aside. In a small bowl, combine the veal stock or demi-glace, truffle juice and chopped truffles; set aside.
2. In a large skillet over medium heat, melt a third of the butter with the oil and quickly fry the slices of bread until lightly browned on both sides; remove and set aside. Add another third of the butter to the skillet, and sauté the filets mignons over high heat for 4 minutes a side for rare or 5 minutes a side for medium-rare. Remove the filets from the skillet, set aside and keep warm.
3. Using the same skillet and high heat, sauté the foie gras slices 90 seconds on each side and put 1 slice on each of the filets.
4. Discard all fat from the skillet. While the skillet is still hot, add the Madeira, scraping the bottom of the pan. Add the veal stock mixture, bring to a quick boil, then remove from heat and stir in the remaining butter to make a silky sauce. Season with salt and pepper to taste.

5. On each plate, place the croutons in the center and top with the filet mignon and foie gras. Garnish with a slice of truffle on the top. Spoon the sauce over and around. Serve hot with a large spoonful of the potatoes and the green vegetable.

Unusual green vegetable (if we can get them)

Serves 51

A big bag of Pea shoots -about 8 pounds 8 oz butter unsalted	
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In advance

Blanch the shoots until tender in salted water then shock in ice water.

On the night

Reheat in pan with a little butter, salt and pepper.

Ultimate Mashed Potatoes by Joel Robuchon

Serves 51

12 Lb medium yukon gold potatoes 6 Lb chilled unsalted high quality French butter– chilled and cut into small pieces	Hot Milk, as needed 8-12 cups Salt to taste
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Preparation:

During the day

In advance Scrub the potatoes, but do not peel the potatoes. Cook them in their skins covered by at least 1 inch of water. For each liter of water add 10 grams of salt. Simmer uncovered over moderate heat for 20-30 minutes or until a knife can easily be inserted and removed. As soon as the potatoes are done remove and drain. Do not allow them to sit in the water.

Once potatoes are cool enough to handle (but still hot), peel them and cut into manageable pieces. You can discard the skin or use them in another dish. Then pass the potatoes through the grid of a food mill (or use a potato ricer) passing them into a large heavy bottomed saucepan.

Discard the skin after it has been peeled away.

On the night

Warm the milk.

Place the pan of potatoes over low heat and using a wooden spatula stir the potatoes to dry them out (approximately 4-5 minutes) and warm them up.

Begin adding 3/4 of the butter, little by little vigorously stirring until the butter is incorporated. This should be done in a similar manner as one prepares any butter emulsion (starting off with a very small amount of butter to start the emulsion).

Slowly add the milk in a thin stream (a little at a time) till the desired consistency is reached. You may only need a very small amount of the milk, depending on the potatoes used, amount of butter used, and personal taste. Stir vigorously till all the milk is incorporated.

Then stir the puree with a whisk to incorporate air and make the puree fluffy.

Pass the puree through a fine drum sieve to further lighten and smooth the dish. This can be repeated 2 or 3 times for to make the puree silky smooth.

Taste for seasoning. If not using immediately, place in the top of a double boiler over simmering water. Whisk occasionally to keep smooth. The puree can be further adjusted with hot milk or butter before serving

If you don't serve the potatoes immediately you can keep them warm for an hour using a double boiler. We will put them in the plate warmer.

Remember because they are so rich you only need a small amount per person.



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4th Course: Gordon Ramsey's Chocolate Soufflé

Serves 51

For the baking dishes:

320 gm US Butter

225 gm Finely grated dark chocolate

For the crème patisserie:

200 gm. AP flour

150 gm granulated sugar

2 Tbsp cornstarch

16 medium egg yolks

16 medium whole eggs

1 qt. whole milk

3/4 cup + 1 Tbsp double cream

320 gm dark chocolate

80 gm cocoa powder

For the Ganache:

76 gm cocoa powder

3-1/4 cup double cream

638 gm dark chocolate

For the Whites:

77 medium egg whites

1080 gm castor sugar

During the day:

Take 51 200ml soufflé dishes and brush them completely with melted butter. Chill the dishes for 5 mins, then, as an insurance policy so the soufflé doesn't stick to the dish, apply a second coat as before, then tip a little grated chocolate into each dish, roll the dish around tilting it as you do so it is evenly lined all round.

For the crème patisserie, mix the flour, sugar and cornflour. Put egg yolk and whole egg into a bowl, stir, then beat in half of the flour mixture to give a smooth paste. Tip in the rest of the flour mixture and mix well.

Pour the milk and cream into a pan and bring just to the boil. Remove from the heat. Add the chocolate and beat until it is melted and smooth with no lumps.

Gradually stir hot chocolate mix into egg yolk paste. Return to pan. Cook, stirring, over a medium-low heat for 5 mins to a smooth, thick paste. Remove from the heat. Leave until cold,

beating occasionally with a wire whisk.

Make the ganache: slowly warm the cream in a pan. Just before it boils, take off the heat and add chocolate. Beat constantly to a velvety texture, gradually sprinkling in the cocoa as it dissolves. Allow to cool.

On the night:

Heat oven to 375 degrees.

Let crème patisserie and ganache warm to room temperature, then mix them together in a large bowl or divide into 2-3 large bowls.

In batches due to volume. Whisk the egg whites to soft peaks with an electric mixer. Sprinkle in the sugar as you are mixing. Keep whisking to give stiff, firm peaks to give volume to the soufflés.

Stir a few cups of the egg whites into the chocolate mixture. Carefully fold in a third of the rest, cutting through the mixture. Fold in another third (take care not to lose the volume); fold in the rest.

Spoon the mixture into the dishes to fill them by three-quarters, then gently press a spoon in to make sure it fills all the gaps. Fill the dishes to the top with the mixture, then bang each dish on to the surface so the mixture fills the sides.

Take a palette knife and pull it across the top of each dish so the mixture is completely flat. Take a little time to wipe any splashes off the outside of each dish, or they will burn on while cooking.

So mixture won't stick to the top of the mould, and to give a straight finish, go around the top edge of the mixture with your finger or a knife. Sprinkle a little grated chocolate in the centre, then bake the soufflés for 15-17 mins.

The soufflés should have risen by about two thirds of their original height and jiggle when moved, but be set on top. To serve, make a small dip with a spoon in the centre of each, then at the table pour in crème anglais.

For the Creme Anglais

Serves 51

4 Cups Guinness 40 large egg yolks 1 tsp salt (8 pinches) 6 Cups packed light brown sugar	4 Cups Heavy cream 8 tsps vanilla
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During the day:

Note that you should do this in batches just in case you scramble one. You also need an instant read thermometer as temperature is critical.

Prepare a big bowl of ice and water.

Bring beer to a boil then remove from heat.

Whisk together yolks, brown sugar and salt. Whisk in cream and vanilla. Whisk in hot beer. Transfer all to a heavy bottom saucepan and stir constantly till you hit 175 degrees – (took me about 5 minutes). Remove from heat, pour through a sieve into a bowl then set bowl in larger ice filled bowl and stir till cool. Tightly cover and chill till service.

On the night:

pour custard into gravy boats and set on tables for self service.