



*Les Marmitons*  
**NEW JERSEY**

## **Menu for Les Marmitons Beer Dinner - March 8, 2010**

**Guest Chef: James Langille Thorn-e-Lea Golf Club, Brockton, Ma.**

### **Event Lead: Eric Alsager**

**Salad –Roasted Butternut Squash, Pomegranate and walnut salad.** (with local fresh goat cheese) Finished with a Champagne Vinaigrette

#### **With Allagash White Ale**

Allagash Brewing Co. Portland, Me. (Belgian White Ale)

An interpretation of a traditional Belgian wheat beer, Allagash White delicately balances full flavor with a crisp, refreshing taste and subtle hints of spice. Naturally cloudy, bottled with yeast. 5.5% ABV

#### **Appetizer - Grilled scallops with a honey balsamic glaze and fried leeks**

With Yakima Twilight Ale, Victory Brewing Co. Downingtown, Pa (Double IPA)

The tenacious grip of big, juicy hop aroma and character slides smoothly into rich, dark malts. This heavyweight battle between fresh, Yakima Valley hops and dark, roasted malts is resolved harmoniously as the flavors merge to deliver complex satisfaction with a warming edge 8.7% ABV

**Entrée - Coffee Rubbed Pork Tenderloin W/ Root Vegetable Gratin.** Finished with a Port Wine and Currant reduction.

With Duchesse de Bourgogne, Verhaeghe Brewing Co.  
Vichte, West-Vlaanderen, Belgium (Flanders Ale)

Duchesse de Bourgogne is a traditional top fermented reddish-brown ale from the West-Flanders region of Belgium. This refined ale also known as "The Burgundy of Belgium" is a blend of 8 and 18 months old ales following careful maturation in oak casks. 100% natural and unpasteurized. 6.2 % ABV

#### **Dessert - Chocolate bread pudding W/ Vanilla Bean Ice cream**

With Southern Tier Choklat, Southern Tier Brewing Co. Lakewood, NY (Imperial Stout)

Made from cacao, encompassing the complexity of the darkest, bitter-sweet candy and the finest ingredients as a tribute to an ancient Mayan beverage . 11% ABV



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## **Roasted Butternut Squash, Pomegranate and Walnut Salad**

30 Servings

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| <ul style="list-style-type: none"><li>• 12 cups Peeled butternut squash</li><li>• 30 tbsp pomegranate arils</li><li>• 4 cups chopped walnuts</li></ul> | <ul style="list-style-type: none"><li>• 4 lbs Baby Arugula</li><li>• 2 lbs crumbled goat cheese</li><li>• 12 oz Pomegranate Molasses</li></ul> |
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Method:

- 1) Cut butternut squash into ½ “ cubes, put in a bowl and toss with a touch of oil and salt and pepper. Place on a sheet tray and roast at 350 for 10 – 12 minutes making sure they are al dente. Cool down to room temperature.
- 2) Break open pomegranate and separate arils
- 3) In a sauté pan toast walnuts over a medium flame tossing constantly 2-3 minutes and place on a sheet tray to cool.
- 4) Crumble goat cheese
- 5) Wash and spin dry baby arugula

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| <b>Champagne Vinaigrette</b><br><b>Yield: Makes about 6 cups</b> <ul style="list-style-type: none"><li>• 2 cups extra virgin olive oil</li><li>• 2 cups Champagne vinegar</li><li>• 5 oz Dijon mustard</li></ul> | <ul style="list-style-type: none"><li>• 5 oz honey</li><li>• 5 oz minced shallot</li><li>• 1-1/2 tbsp salt</li><li>• 1/2 tbsp freshly ground pepper</li></ul> |
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Assemble the salad by lightly tossing the arugula with vinaigrette, place arugula in center of plate. Place walnuts, pomegranate arils, butternut squash and goat cheese over arugula and garnish with pomegranate molasses.



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## **Pan Seared Scallops**

30 Servings

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| <ul style="list-style-type: none"><li>• 120 ea Large Sea Scallops (preferably 10-20 count)</li><li>• 30 Leeks</li><li>• Fish Chic Breading</li></ul> | <ul style="list-style-type: none"><li>• Pancetta Sliced 60 pcs.</li><li>• 1 gal Balsamic Vinegar</li><li>• vegetable oil</li></ul> |
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### Method:

Heat the vinegar in a heavy saucepan over medium heat until steam rises from the liquid. reduce very slowly (it should just be simmering) for 2 to 3 hours, until it has reduced and thickened to a syrupy glaze. There should be approximately 1/2 cup of balsamic glaze.

Cool in an ice bath and place in a squeeze bottle.

Pick scallops of all side muscles

Thinly julienne the white part of the leek and soak in cold water.

Place sliced pancetta on parchment paper lightly pepper it and place another sheet tray on top (to prevent curling)

Cook @ 400 degrees for approx. 8 minutes and check for doneness. You're looking for crisp but not too done the pancetta will go back in the oven for plating.

In a large sauté pan place enough salad oil to coat the bottom of the pan and bring up to heat. Place scallops in one at a time, Season with S&P working quickly turn after a nice caramelization begins. The scallops should just be firm. Be careful not to get too hot causing the oil to flame, this will cause the scallops to have a natural gas taste to them.

Take leeks out of water and drop in fish chic breading. Shake off excess breading and deep fry for approx. 30 seconds.

For assembly, Put pancetta in oven to reheat very briefly. Place leeks in center of plate and put the scallops around. place 2 slices of pancetta up against the fried leeks and drizzle with honey balsamic glaze.



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## **Coffee Rubbed Pork Tenderloin**

YIELDS 30 servings

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| <ul style="list-style-type: none"><li>• <b>10 pork tenderloins (1 3/4 to 2 pounds total)</b></li><li>• <b>7 tbl olive oil</b></li><li>• <b>10 tablespoons Coffee Rub</b></li></ul> <p><b>Coffee Rub</b></p> <ul style="list-style-type: none"><li>• <b>10 tablespoons ground, good quality coffee</b></li></ul> | <ul style="list-style-type: none"><li>• <b>10 teaspoons brown sugar</b></li><li>• <b>5 teaspoon ancho chili powder</b></li><li>• <b>5 teaspoon allspice</b></li><li>• <b>5 teaspoon kosher salt</b></li><li>• <b>1 teaspoon ground cinnamon</b></li></ul> |
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Method:

Trim any fat or silver-skin from the tenderloins. Brush lightly with olive oil. Season the tenderloins liberally with the Coffee Rub. Let rest for 10 minutes before cooking

Heat a large heavy oven-proof skillet with oil over medium-high heat until very hot. Add in tenderloins (if you have a large enough skillet to brown all at the same time).

Brown the pork on all sides then leave in the skillet. Put in a 350F oven. Roast in the middle of the oven for about 20-22 minutes, or until a thermometer registers 140°F.

Let sit in the skillet for 10 minutes at room temperature (the temperature of the pork will rise to about 155F while standing for the 10 minutes).

Remove to a board and slice.

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| <p><b>Port Wine Currant Glaze</b></p> <ul style="list-style-type: none"><li>• <b>5 tablespoon diced shallot</b></li><li>• <b>2-1/2 cup Port</b></li></ul> | <ul style="list-style-type: none"><li>• <b>1 cup dried currants</b></li><li>• <b>5 cup Demi-glaze</b></li></ul> |
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Saute shallots over medium heat until translucent add port and reduce by half  
Add demi glaze and reduce by half again add currants when fully reduced.



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## **Chocolate Bread Pudding**

Serves 30

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| <ul style="list-style-type: none"><li>• <b>Ingredients:</b></li><li>• <b>2 qt whipping cream</b></li><li>• <b>2-1/2 cup plus 2 tablespoons sugar</b></li><li>• <b>1-1/4 cup whole milk</b></li><li>• <b>6-1/4 cups semisweet chocolate chips</b></li></ul> | <ul style="list-style-type: none"><li>• <b>5 large egg</b></li><li>• <b>5 teaspoon vanilla extract</b></li><li>• <b>20 ounces French bread with crust, cut into 1-inch cubes</b></li></ul> |
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### **Method:**

Preheat oven to 325°F. Bring cream, 2-1/2 cup sugar, and milk to simmer in heavy medium saucepan, stirring until sugar dissolves. Remove from heat. Add 5 cups chocolate chips and whisk until melted and smooth. Whisk egg and vanilla in large bowl to blend. Gradually whisk in hot chocolate mixture. Cool chocolate custard 10 minutes, stirring often.

Add bread cubes and remaining chocolate chips to custard and toss to coat. Transfer to shallow oval baking dish. Sprinkle 2 tablespoons sugar over mixture. Bake until custard thickens and center is just set, about 50 minutes. Serve warm.

**With Vanilla Bean Ice Cream.**