



**Les Marmitons**  
**NEW JERSEY**

**Chef Dan Richer**

**Menu**

**With wine pairings**

**Roasted Bone Marrow**

**Willm Blanc de Blancs Brut (N/V)(\$9.44)** - champagne method, from Alsace, region in France, aged 12 months in the bottle, made from Pinot Blanc grape.

**Sperduto of Vegetable**

**Domaine Chatelus de la Roche Beaujolais (2010)(\$9.99)** - Beaujolais is a region of France, reds made from Gamay grapes, lighter body red (12%).

**Seafood Salad**

**Gazela Vino Verde (N/V) (\$4.69)** - wine from Portugal, long coast line, seafood a big part of menu; wine has low alcohol (9%) meant to be drunk young and chilled.

**Braised Chicken with Heirloom Potatoes and Riata**

**DaVinci Chianti (2011)(\$9.99)** - Chianti region of Tuscany in Italy, made of 90% sangiovese, the dominate grape in chiantis, and 10% merlot. This wine is produced as part of a cooperative.

**Pear Crostata**

**Pacific Rim Vin de Glaciere (2011)(\$15.99)** - made from organic Riesling grapes grown in Washington state, this wine is designed to mimic ice wine, but instead of relying on Mother Nature, they freeze their grapes themselves. Freezing causes the water to freeze first and then the sugars; when thawed the sugar is extracted first and the water is left behind. Low alcohol (9%).



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## Roasted Bone Marrow

**Ingredients:**  
**32 servings**

<b>32 split marrow bones</b>	<b>Black Pepper</b>
<b>24 radishes</b>	<b>Salt</b>
<b>2 heads celery</b>	<b>Parmigiano (approx 2 oz weight)</b>
<b>6 oranges</b>	<b>EVO</b>
<b>2 lemons</b>	<b>Bread by Dan</b>

Thinly slice radishes and celery on a mandolin. Segment oranges and lemons and mix with radish and celery. Add parmigiano and season with salt, pepper, and olive oil.

Season bones with salt and pepper. Roast in a 450 degree oven until deeply caramelized and marrow is cooked.

### **Service:**

Slice bread and toast in a hot oven. Place half of one slice on the plate. Lay one bone over the bread. Place 1-2 oz of radish salad on top



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## Sperduto of Vegetables

**Ingredients:**  
**32 servings**

<b>For the truffle aioli</b> 2 oz [volume] water 1 tablespoon truffle oil 1 teaspoon apple cider vinegar (or champagne, sherry, white wine vinegars) 1 egg yolk	<b>12-16 oz [volume] vegetable oil</b> (grapeseed, canola, etc) salt 1/4 nutmeg pepper
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Add all ingredients to food processor except the oils. Turn on food processor and add the vegetable oil VERY SLOWLY. The oil must be added slowly to ensure that the emulsification will properly form. If the sauce breaks, throw it out and start over. Season with salt, pepper and truffle oil.

<b>16-32 portobello mushrooms</b> <b>6 large onions</b> <b>4-5 bulbs fennel</b> <b>3 heads Frisee</b>	<b>EVO</b> <b>Salt</b> <b>Pepper</b>
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Season the vegetables with salt and pepper. Toss with EVO. Roast in a 400 degree oven until fully cooked and deeply caramelized. Turn vegetables halfway through cooking. Cool vegetables slightly before assembling.

### **Service:**

Place a spoonful of aioli at 9 o'clock. Swipe with the back of a spoon. Place on mushroom in the center of the plate. Layer vegetables directly on top of the mushroom. Toss the frisee with EVO and salt.

Place frisee and fennel fronds on top of vegetables.



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## Seafood Salad

Serves 32

2.5-3 lb Shrimp, approx 16/20 2.5-3 lb Dry scallops, 10/20 1 lb can crab, lump or jumbo lump 1 sprig cilantro, plus 1 sprig for garnish	1 red onion 5 Avocados, ripe
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### Method:

Season 4 quarts of water with salt, pepper and any other vegetable/herb trimmings that are available. Bring to a gentle simmer. Poach the shrimp until just cooked through. Chill the shrimp in an ice bath. Cut scallops into 1/4" pieces. Mix shrimp, scallops, crab, cilantro and minced onion. Season with salt, pepper, and EVO.

Chill until ready to plate.

### Plating:

Place a spoonful of aioli in the center of the plate. Using the back of a spoon, gently spread the aioli into a perfect circle. Cut avocado into long slices and place 1/4 of the avocado on each plate.

Place a small amount of the seafood in the center of the plate.

Garnish with cilantro.

<b>For the Saffron Aioli:</b> 3 oz [volume] warm water 2 teaspoons saffron 1/2 teaspoon apple cider vinegar (or champagne, sherry, white wine vinegars) 2 teaspoon mustard	1 egg yolk 16 oz [volume] vegetable oil (grapeseed, canola, etc) Salt Pepper
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Place 1 tablespoon of saffron into the food processor. Pour warm water on top of the saffron. Let infuse for 10 minutes. Add mustard and egg yolks. Turn on food processor and add the oil VERY SLOWLY. The oil must be added slowly to ensure that the emulsification will properly form. If the sauce breaks, throw it out and start over. Season with salt and pepper.



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## Braised Chicken

**Yield: 32 Servings**

<b>32 Chicken Legs, bone in</b> <b>2 large onions</b> <b>3 carrots</b> <b>½ head celery</b> <b>16 oz white wine</b> <b>1 small can Tomato Paste</b>	<b>Pimenton</b> <b>2 quart chicken stock, low sodium</b> <b>Black pepper</b> <b>Salt</b> <b>EVO</b>
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### Method:

Season chicken legs with salt, pepper, and a light dusting of pimenton.

Sear chicken skin side down in hot sauté pans with EVO. Remove legs when brown. Be gentle with the legs when moving to avoid tearing the skin.

Grind onions, carrots, and celery in a food processor until very finely minced. Saute onion, carrot, celery mixture in the same pans used to brown the chicken. When vegetables are beginning to caramelize, add tomato paste. Cook tomato paste until it develops a rusty, caramelized color. Deglaze with white wine.

Once alcohol is completely cooked off, return the chicken to the pan and add chicken stock or water so that  $\frac{3}{4}$  of the chicken is covered. Cover the pan with foil and cook in a 325 degree oven until meat is falling off the bone (approx 1.5 hr). Garnish with raita and pimenton.

## Raita

<b>32 oz plain yogurt</b> <b>2 sprig cilantro, minced</b> <b>2 bu Chives, minced (1 bu for garnish)</b> <b>2 tablespoon red onion, minced</b>	<b>Cumin, 2 teaspoon</b> <b>Black pepper</b> <b>Salt</b>
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### Method:

Mix all ingredients together. Refrigerate until serving.

# Heirloom Potatoes

Yield: 32 Servings

<b>8 lb heirloom potatoes</b> <b>2 lb duck fat</b> <b>EVO</b>	<b>Salt</b> <b>Pepper</b>
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## Method:

Cut potatoes into manageable bites. Place in a roasting pan and add duck fat. If the potatoes are not submerged, add EVO until covered. Cook in a 375 degree oven until fully cooked and beginning to brow. Remove from fat. Season with salt and pepper.

## Plating:

Place 4 oz of potatoes in the center of the plate. Place a spoonful of raita on top of potatoes. Place one chicken leg on top. Garnish with pimenton and chives.



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## Pear Crostata

**32 servings**

### Ingredients:

#### For the dough

**2 teaspoons salt**  
**12 oz ice water**  
**1.5 lb cold butter, very cold**  
**2.25 lb cold flour, very cold**

#### For the pears

**16 Pears**  
**1 cup Brown Sugar**  
**Pinch of salt**  
**Juice of one lemon**

#### For the whipped cream

**1 quart Heavy Cream**  
**½ cup sugar**  
**1 tsp vanilla**

#### For the egg wash

**2 egg yolks**  
**2 tablespoons heavy cream**  
**2 teaspoons brown sugar**

Mix water and salt. Cut butter into 1 inch pieces and add to the flour. Using a pastry blender, cut the butter into the flour until butter is pea-size. Drizzle in salt-water mixture until a shaggy mass forms. Gently mix until dough comes together into a ball. You should be able to see streaks of butter. Divide dough into 4 pieces and flatten into disks. Wrap in plastic wrap and chill for 30 minutes, minimally.

Peel and core pears. Cut into ¼ inch slices. Toss with sugar, salt, lemon juice. Set aside.

Roll dough into a 10 inch circle. Place on a parchment lined sheet pan. Place pears in center of dough. Gently fold in the sides to enclose the fruit. Chill for at least 30 minutes. Beat the egg yolks with cream and glaze the edges of the crostata. Sprinkle with additional sugar. Bake in a 375 degree oven for roughly 45-60 minutes.

#### **For the whipped cream:**

Add cream, sugar and vanilla to a very cold bowl. Beat with a whisk until soft peaks form. Chill until ready to serve.

#### **Plating:**

Place one slice of the crostata on the plate. Garnish with the whipped cream.