



Les Marmitons
NEW JERSEY

First Course:

Day-boat Fluke Crudo, Compressed Melon, Habanero, Mint

Yield: 32 servings

Fluke by Ryland Inn 64 oz as trimmed	4 lemons
Compressed melon by Ryland inn	4 limes
2 btls EVOO	6 Habanero peppers
4 oz Course Sea salt	6 oz Mint

Preparation:

For the fluke; break down the fish from the bone structure, remove skin and pin bones. Using a sharp knife and slicing on a bias, portion 2oz of fish thinly sliced.

For the compressed melon; peel the fruit of all surface rind. Portion melon to fit into cryovac bag. Place in cryovac machine using high pressure and seal. Remove and slice into long strips.

Zest the lemon and limes, mix with coarse sea salt. Juice the lemons and limes and reserve.

Mix the juice equal parts to evoo.

Thinly slice the habanero peppers and reserve, please remove all seeds.

Pull all leaves off the mint bunch, reserve.

To assemble;

Lay out melon on a square or rectangle plate. Divide the fish into 3 equal portions, topping the melon. Season liberally with the salt mixture, and drizzle with lemon/lime evoo dressing. Place habanero and mint on top, being cautious with the pepper.

Serve.



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Second Course:

Pan Roasted Tile Fish, NJ Corn, Applewood-Smoked Bacon, White Balsamic, Scallion

Serves 32

10 lb Tilefish	1 bu celery
3 Dz Ears fresh corn	3 bu scallions
5 lb Smoked Slab Bacon	Salt as needed
1 btl white balsamic	1 btl Blended Oil
1 btl Truffle oil	

Preparation:

Portion tilefish into 4oz portions.

For the Corn Sauce;

Remove the kernels of 17 ears of corn. Juice the kernels, discard the cobs.

Run the juice through a chinois, removing any particles.

Add juice to a sauce pot, over medium heat, and using a whisk, allow the corn to thicken naturally. Once it has reached desired viscosity (puree thickness), remove from heat and pass through a chinois again.

Keep warm.

Julienne the slab bacon and slowly render, reserve the fat.

Remove the kernels from 17 ears of corn reserve.

Brunoise 1 bunch of celery, reserve the leaves.

Gently sweat the celery to remove texture.

Slice Scallion greens, on a bias.

Reserve the whites.

Using blended oil, pan roast the tile filets. Generously season with salt.

Mix the scallion whites, corn kernels, and slab bacon with the white balsamic vinegar, coming up roughly $\frac{1}{4}$ the way up on the corn mixture. Slowly reduce.

For the plate up;

Generously smear the corn sauce onto the plate, top with the corn/bacon scallion mixture and the seared fish. Garnish with scallion tops and celery leaves.



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Third Course:

Cocoa and Coffee Crusted Denver Leg of Venison, Butternut Squash, Figs, Hazelnuts

Ingredients:
32 servings

15 lb Venison leg	6 ea Butternut squash
4 oz Espresso beans	12 Apples - Gala
4 oz Cocoa powder	6 Shallots
Kosher salt as needed	2 – 10 oz btls Pomegranate
32 Figs - Fresh	mollasses
2 lb Hazlenuts	4 oz Thyme

Preparation:

For the venison; portion to 6 oz.

For the spice rub; mix equal parts of ground espresso and cocoa powder. Rub the exterior of the venison with the mixture and salt. Sear both sides of the venison in a pan over high heat with a little blended oil and finish in a 450F oven until medium rare, about 15 minutes depending upon thickness. Remove from the oven when the interior temperature reaches 130F. Place the roast on a cooling rack and allow to rest for 5 minutes before slicing at service. Interior temperature after rest should be 136F for medium rare.

For the butternut squash;

Peel and dice squash, hard roast it till it's caramelized. Peel and slice shallots and 4 apples. In a heavy bottomed sauce pot, begin to caramelize the onions and apples, adding 2 sprigs of thyme. Once evenly caramelized add the butternut squash and top with water. Cook till the squash is soft, puree.

For the hazelnuts;

Roast in a 350 degree oven, toss with salt.

For the plate up;

Smear the butternut squash puree down the plate. Slice the figs and randomly place along with the hazelnuts around the surface of the plate. With a pastry brush, splash the pom molasses onto the plate. Slice the venison and place over the puree of butternut squash. Garnish with fresh apple slices.



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Fourth Course:

Apple Cake, Fig & Balsamic Puree, Raisin Chutney, Crème Fraiche

Makes 32 servings

1 qt Creme Fraiche 4 Vanilla beans 2 lb 10X Sugar 1 lb Golden raisins 6 Apples - Gala 4 oz Rosemary 2 lb Almonds 32 Figs 750 ml btl Balsamic vinegar	<u>For the cake: (scaled 5X from recipe)</u> 2-½ cup butter 1-¼ cup AP Flour 2-½ cup Almond Flour 3-¾ cup 10x sugar 1 teaspoon salt 15 Large Egg Whites 2½ Teaspoon Vanilla Extract
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For the cake:

Brown the butter, being careful not to burn it.

Sift together the almond Flour, AP flour, salt and 10x sugar. In a stand mixer slowly add butter to the flour mixture. Remove. Clean the bowl and add the egg whites. Bring to stiff peaks, slowly add the vanilla extract. Fold into flour mixture, reserve till ready to bake.

Bake in 2 prepared hotel pans.

Cake will take approximately 30 minutes in a 400 degree oven. Use a cake tester to confirm doneness.

For the Vanilla Crème Fraiche:

Mix Crème Fraiche with Vanilla Bean pods. Slowly add confectioners sugar to taste.

For the raisin chutney;

Peel and dice 6 apples, sauté in butter, to take the texture off. Reserve. When cool mix with toasted almonds, rosemary and raisins. Reduce 8 oz of the Balsamic vinegar by 50%, mix into compote chill.

For the fig/balsamic puree;

Cook figs with remaining 4 oz of balsamic vinegar, pass through a tamis (see chef).

For the plate up;

Place the cake onto the plate, to its right, smear the fig puree. Top with the compote and vanilla crème Fraiche.

Serve.