

**Stone Road Grille  
Les Marmitons Dinner  
Monday October 17, 2005  
Executive Chef: Ryan Crawford**

**“SURF & TURF”**

**Amuse**

*Stone Road Bison Bresaola Steak Frites & Oysters with Piment d'Eslette  
Mignonette*

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**“The PIG and his TRUFFLE”**

*Braised Pig Trotters with a Truffled Egg Custard*

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**SALMON “Osso Bucco”**

*Braised Salmon and Marrow Steak*

*With Sautéed Dinosaur Kale, White Beans, Stone Road Bacon  
And Pinot Noir Jus*

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**“WINE & CHEESE”**

*Icewine Must Sorbet with Monforte Bliss Camambert*

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**Tropical Spiced Pear CLAFOUTIS**

# Besaola “Steak Frites”

4 portions

## Ingredients

4 slices Bison Besaola  
1 russet potato  
frying oil

## Method

1. Peel potato and cut into matchstick size frites. Rinse under warm water until water runs clear.
2. Fry Frites @ 340oF until golden and crisp. Salt.
3. Place a “bundle” of frites in centre of each slice of besaola. Roll up. Cut each bundle in half and stand up. Serve.

# Besaola

2 Eye of Round (10 lbs)

## Ingredients

10 lbs Bison eye of round  
3 l red wine  
2 lbs kosher salt  
1 bu rosemary  
1 bu thyme  
8 bay leaves  
2 carrots, diced  
2 onion, diced  
8 cloves garlic  
½ c black peppercorns  
½ c juniper berries  
1 T chilli flakes  
zest of 2 oranges

white vinegar  
2l EVO

## Method

4. Combine all ingredients. Bring to boil and burn off alcohol. Cool
5. Submerge meat in marinade.
6. Allow to sit for 10 days, flipping over every other day. Meat should feel firm.
7. After 7-10 days remove meat once firm. Dry and wrap in cheese cloth. Hang for 3 weeks. Meat should be very firm.
8. After hanging scrape off all mould and rub with vinegar. Store submerged in EVO for 1 week.
9. Slice and enjoy.

## Oysters with Piment d'Eslette Mignonette

Yield 12

### Ingredients

12 oysters  
2 cups crushed ice or very coarse salt

### Piment d'Eslette Mignonette

2 T diced, preserved lemon  
2 T diced, shallots  
1 t piment d'Eslette  
¼ c white wine vinegar

### Mignonette

1. Combine all ingredients and allow to sit for 30 minutes.

### Assembly

1. Arrange ice or salt on plate.
2. Shuck oysters and arrange on top of ice or salt.
3. Spoon a little mignonette onto each oyster. Serve

# Pig Trotters

Yield – 6 torchon

## Brine

8 L water  
8 oz salt  
8 oz brown sugar  
1 clove garlic, split  
¼ bu thyme  
3 bay leaves  
1 T brown mustard seed  
1 T juniper berries  
1 T coriander seed  
1 T allspice, whole  
1 T blk peppercorns  
1 T chilli flakes  
8 cloves

## Salsa Verde

1 bu Tarragon  
1 bu Chives  
1 bu chervil  
¼ c capers  
1/8 c champagne vinegar  
¼ c EVO  
Salt  
Pepper

## Trotters

6 Quebec pig trotters, with hock attached

## Braising Liquid

4 L chicken stock  
1 bottle Riesling wine  
1 T juniper berries  
1 head garlic  
1 c celery, ½" dice  
2 c onion, ½" dice  
1½ c carrot, ½" dice  
1 bouquet garni

## Coating

1 c Dijon mustard  
2 bag panko bread crumbs  
EVO

## Trotters

1. Debone pig's feet leaving skin attached and removing all major tendons.

## Brine

1. Bring water to boil. In a bucket, combine all other ingredients. Pour hot water over and cool. Once cool, add pigs feet.
2. Brine for 72 hours.

## Rolling Torchons

1. Remove meat from brine, dry and roll into logs (torchon) with the skin side out. Roll in cheese cloth and tie very, very tight.

## Braising

1. Braise for 3-5 hours at 300oF covered in a deep hotel pan.
2. The meat should be very tender.
3. Allow meat to cool in braising liquid. Once cool enough to handle reshape. Store in strained braising liquid.

## Salsa

1. Chop herbs and capers. Combine with vinegar and EVO. Season

## To Complete

1. Remove trotters from braising liquid. Remove cheese cloth. Slice into ½" rounds.
2. Brush each round with Dijon and coat with bread crumbs. Allow to sit for at least 30 min.
3. Fry each slice over a medium flame in EVO until golden brown and warmed through. Keep warm on paper towel lined trays.
4. Top each trotter slice with a little Salsa.

## Truffled Egg Custards

### Yield 8

#### Ingredients

8 large eggs  
2/3 cup milk  
2/3 cup 35% cream  
1½ T white truffle oil  
salt  
white pepper

Chopped chives

#### Preparing Egg Shells

1. Use an egg cutter to cut off the wider end of each egg. Or use a sharp serrated knife to cut the end off as neatly as possible.
2. Pour contents of eggs into a bowl. Reserve 2 eggs, separately, for custard.
3. Rinse inside of eggshells with warm water. Carefully remove the inner membrane of each egg and discard, saving shell. Be VERY careful.

#### Custards

1. Preheat oven to 325oF
2. Scald milk and cream together.
3. In a blender combine milk/cream, truffle oil and eggs. Adjust seasoning. Strain through a fine mesh chinois. Allow to sit.
4. Place empty egg carton in bottom of hotel pan. Fill shells ¾'s full with custard. Add water to pan to come 2/3'rds of the way up the shells.
5. Use a blow torch to remove any air bubbles from the top of the custards. Cover pan and bake until custards are just set. (20 minutes depending on amount of eggs) Custard can hold in a warm place for up to 2 hours.
6. Garnish with chopped chives.

# Salmon “Osso Bucco”

## Stone Road Grille

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Yield – 4 portions

### Ingredients

4 5oz Salmon Steaks – scaled  
1 lb marrow bones (4pcs)  
½ lb fish bones  
bouquet garni  
¼ bottle pinot noir  
1 clove garlic  
¼ red onion, diced  
¼ stalk celery, diced  
¼ carrot, diced  
¼ leek  
¼ fennel  
.5l reduced chicken  
.25l reduced veal jus

### Garnish

1 cup navy beans, soaked and cooked  
salt  
pepper  
4 oz bacon lardons, rendered  
¼ lb Dinosaur kale

### Pinot Noir Sauce:

1. Chop up fish bones into small pieces.
2. Sautee fish bones and mirepoix until translucent. Deglaze with pinot noir. Reduce until a glaze. Add Chicken stock. Reduce quickly until a glaze
3. Add reduce veal stock and simmer until slightly reduced and thickened
4. Strain and reserve. Season as necessary.

### To finish:

1. Remove all bones and belly fat from salmon steak. Wrap salmon steak around a piece of marrow to give an osso bucco appearance. Tie to hold shape. Sauté both sides until golden brown.
2. Heat frying pan over medium-high heat. Add butter and olive oil; let warm. Add Kale lardons. Quickly sautee. Deglaze pan with red wine. Add pinot noir sauce and beans. Place salmon on top and cover. Cook in oven until salmon is just pink in centre
3. In the centre of a plate, place braised garnish. Top with salmon, and drizzle sauce around plate.

**“Wine and Cheese”**  
**Yield 12**

**Ingredients**

- 1 l Icewine must sorbet
- 1 pc Monforte Bliss Cheese
- 100g fresh honey comb

**Assembly:**

1. Slice cheese into 12 equal portions. Allow cheese to com to room temperature.
2. Arrange little ramekins on each plate and scoop a ball into each.
3. Place cheese on plate. Spoon a little piece of comb beside each piece of cheese
4. serve

# Tropical Spiced Pear Clafoutis

## yield - 12

### Pears and Poaching Liquid

- 6 lg pears, ½'d and cored
- 2 cups sugar
- 2 cups vidal wine
- 2 cups water
- 3 star anise
- 2 cups sugar
- 1 vanilla bean, split
- 1 oz ginger, peeled and sliced ¼" thick
- 2 strips lemon zest
- 1 cinnamon stick
- 5 whole white peppercorns
- ½ t coriander seeds

### Clafoutis

- 500g belle sheep cheese
- 1½ T soft butter
- 250g icing sugar
- 4 egg yolks
- ½ lemon juiced and zest
- ¼ c 35% cream
- 30g cornstarch
- 4 egg whites
- 2T sugar
- pinch cream of tartar

### Poached Pears:

1. Combine all ingredients. Bring to a boil. Remove from heat and let steep in the refrigerator overnight.
2. Peel and half pears.
3. Poach pears @ 325oF until tender. Allow to cool in liquid. Reserve.

### Clafoutis:

1. Beat cheese and butter until light and fluffy.
2. Add sugar and continue beating until very light.
3. Add yolks 1 at a time
4. Fold in lemon, cornstarch and 35% cream
5. This base can be held in the refrigerator.
6. Beat egg whites, cream of tartar and sugar until soft peaks.
7. Fold into base
8. Butter and sugar baking dishes
9. Fill dishes ½ full. Place a warm pear in centre of each.
10. Bake @ 450oF for 10 minutes.
11. Dust with icing sugar and serve.