

Les Marmiton (Edmonton Gentleman's Club)

Welcome Reception

Nitro Popcorn
Anti-Griddled Cucumber-Yogurt Prawns

Amuse Bouche

Peppered Brie Cracker
Pickled Spaghetti Squash | Pumpkin Jam

Course 1

Oysters on the Half Shell
Tempura | Raw | Broiled

Tagorashi Aioli | Caviar & "Caviar" | Sorrel Crumb

Course 2

Rabbit – two ways
Braised Shank | Roasted Rack
Saffron Paella | Glazed Carrots, Onion & Peas

Palate Cleanser

Course 3

All Day Breakfast
Grilled Beef Tenderloin | Fried Quail Egg | Hollandaise
Bacon Crisp | Potato Hash | Spelt Toast

Course 4

Salted Caramel Cake
Scotch Custard | Cigar Smoked Madeline

Recipes

Beet Caviar

250 ml Beet juice

15 ml sugar

7 g Agar-agar

1. Put about 250 ml of canola oil in freezer in tall container
2. Juice beets to get 250 ml of liquid.
3. Put in s/s pot with sugar and agar-agar and bring to a boil to dissolve agar-agar.
4. Pour into smaller container to use
5. Remove oil from freezer; Using syringe take in liquid and press small droplets in oil.
6. Allow to sit in oil for about 5 minutes, then remove and place in water bath to rinse.
7. Remove and allow to dry off – use to garnish oyster

Tempura Batter

170 g All Purpose Flour

170 g Rice Flour

20 g Baking Powder

2.5 g Salt (1/2 tsp)

720 ml Cold Water

1. Whisk together the flour, the salt and the baking powder. Stream in the water at once and gently whisk until combined. The batter should be very smooth and about the thickness of pancake batter.
2. Keep batter chilled until ready to use.

Tagorashi Aioli

2 cloves Garlic

.5 ml Salt

3 each Egg yolks

150 ml Olive oil

250 ml - Grape seed oil

15 – 30 ml Lemon Juice

15-30 ml Tagorashi spice

1. Crush garlic to a fine paste with the salt.
2. Add the egg yolks and beat until thoroughly combined.
3. Begin adding the olive oil very slowly, whisking consistently.

4. After half the oil is added, the mixture will be very stiff. Add a few drops of the lemon juice to thin.
5. Continue adding the remaining oil gradually.
6. Adjust seasoning with salt and tagorashi spice.

Sorrel crumb

30 g Sorrel

15 g each of celery leaves, green onions, chives, parsley, tarragon

125 g softened butter

30 ml pernod

Season with salt, pepper and tobasco

Rabbit Two Ways with Saffron Paella

Saffron Paella

60	ml	Olive Oil
1	large	Red Pepper (small dice)
1	large	Yellow Pepper (small dice)
1/2	each	Yellow Onion (minced)
Braised		Rabbit shanks (small dice)
250	gram	Bacon (minced)
3	cloves	Garlic
1	each	Zest from lemon
250	gram	Fresh tomato concasse
30	ml	Fresh thyme (chopped)
60	ml	Fresh parsley (chopped)
2	ml	Saffron (steeped in 100 ml of hot white wine)
450	gram	Short grain rice (arborio)
250	ml	White wine
1	L	Rabbit stock (hot)
100	ml	Grated Parmesan
to taste		salt and pepper

Procedure:

1. Heat large braising pot on medium flame.
2. Add olive oil to pan and sauté onion, add bacon and cook briefly. Add red and yellow peppers, garlic and sweat for a minute, then remove from the pan
3. Add rice and toast in pan, deglaze with white wine and cook until nearly dry, add 1/2 of the rabbit stock and stir to incorporate, bring to a simmer and cook until most of the liquid is

absorbed, then add saffron liquid, and a ladle of rabbit stock one at a time until rice is nearly cooked

4. Add back into the paella the bacon-pepper mixture, lemon zest, tomato concasse and the braised rabbit shank meat
5. Continue to finish cooking to al dente and add parmesan, thyme and parsley and season with salt and pepper
6. Immediately pour paella onto sheet pan lined with parchment paper and cool in refrigerator.
7. Once cool cut out squares with cutters
8. At service time sear paella in cast iron pan and heat through in the oven

Braised Rabbit

20	pieces	Rabbit shanks
2	cloves	Garlic
2	each	Bay leaves
2	each	Thyme sprigs
250	ml	Red Wine
1	L	Chicken stock
		Canola oil

Procedure

1. Season rabbit shanks with salt and pepper.
2. Heat a small braising pot to medium
3. Put just a small amount of canola oil in bottom of pan and sear rabbit shanks in batches to achieve brown color
4. Deglaze pan with red wine, add garlic, bay leaves, thyme sprigs and all of the rabbit shanks into the pot.
5. Pour in enough chicken stock to come up 1/2 - 3/4 of the way to the top of shanks.
6. Bring to a simmer, turn down, add parchment paper lid, then s/s lid and place in 300F deck oven
7. Braise in oven for 1-1.5 hours. Cooked when tender.
8. Remove from oven and allow to cool, then pull meat off of the shanks and season again with salt and pepper
9. Braised rabbit will be used to mix into paella (recipe on page 2)
10. Strain braising liquid, discard herbs and put into sauce pan.
11. Reduce until 600ml-750ml of liquid remain

Rack of Rabbit

20	each	Rabbit rack
100	ml	Olive Oil
100	ml	Sherry vinegar
50	ml	Honey

Procedure:

1. French racks of rabbit with pairing knife (clean meat off of bones)
2. Mix together olive oil, honey and sherry vinegar
3. Place frenched racks of rabbit in hotel pan and brush with oil mixture.
4. Pull from refrigerator 45 minutes before cooking the course.
5. To order sear in pan for about 2 minutes per side until browned and finish in 400F oven.
6. Allow to rest, then cut into chops for plating

Honey Glazed Carrots, Onions & Peas

40	piece	Baby carrots
1	kg	Green peas
1	kg	Shallots / Pearl onions
150	g	Butter
As needed		Water
30	g	Sugar
10	ml	Honey
10	ml	Salt
To taste		Pepper

Procedure:

1. Peel and trim baby carrots
2. Cut ends off of onions and toss in olive oil, roast in 375F oven for 20 minutes. Remove from peel and set aside.
3. Place carrots in a saucepan and add water to barely cover. Add the butter, sugar and salt
4. Bring to a boil, lower heat to a simmer until the carrots are tender and water is nearly evaporated. (if done properly this should happen at the same time).
5. Put in the onion and peas and toss so they are well coated with the glaze left in the pan
6. Season with salt and pepper

Beef Tenderloin Entree

35	pieces	Beef tenderloin – 150g each
35	each	Quails eggs
40	pieces	Bacon – thinly sliced
20	slices	Spelt bread - grilled

Potato Hash

1	large	Yellow onion
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15 large Potatoes
2 large Parsnips
50 ml Oregano – chopped
As needed Duck fat
As needed Chicken stock
To taste salt and pepper

Procedure:

1. Cut potatoes and parsnips into medium dice
2. Cut onion into small dice
3. Preheat oven to 400F
4. Heat large skillet (2 if necessary) to high heat, add duck fat and potatoes and parsnips in a single layer. Sauté for 3-4 minutes to brown the potatoes, season with salt and pepper. Deglaze with chicken stock, transfer to baking sheet and bake in oven for about 15 minutes or just until tender.
5. Remove, stir in oregano and check seasoning (adjust if necessary).

Hollandaise Sauce

900 g Clarified Butter
5 Crushed Black Peppercorns
1 pinch Kosher salt
175 ml White wine vinegar
120 ml Water, cold
12 Egg yolks
30-60 ml Lemon juice
To taste salt
To taste Cayenne

Procedure:

1. Melt clarified butter and hold at a warm temperature but not hot
2. Combine peppercorns, salt, vinegar in saucepan and reduce to au sec (nearly dry), remove from heat and add cold water
3. Strain diluted reduction into stainless steel bowl.
4. Add egg yolks to bowl with reduction and whisk well
5. Hold bowl over hot-water bath and continue to beat egg yolks until they become thickened and creamy

6. Remove the bowl from the heat. Using a ladle, slowly and gradually beat in warm clarified butter a little at a time. If the sauce starts to thicken too much beat in a little lemon juice
7. When all of the butter is add beat in lemon juice to taste, season with salt and cayenne pepper. Adjust consistency with a little warm water if necessary.
8. Strain and hold warm until service.

Dessert

Madeleines

180	g	All purpose flour
7	g	Baking powder
180	g	Butter
170	g	Granulated sugar
20	g	Light brown sugar
1.5	g	lemon zest
Pinch		salt
200	g	Eggs
10	ml	Vanilla extract

Procedure:

1. Lightly coat Madeleine pans with softened butter and dust with flour
2. Sift together the flour and baking powder
3. Cream the butter, sugars, and lemon zest with the paddle attachment, starting on low speed and increasing to medium speed, until light and fluffy, about 5 min. Scrape down the bowl as needed. Combine the salt, eggs, and vanilla. Add to the butter-sugar mixture in 2 or 3 additions, mixing until fully incorporated after each addition. Turn off the mixer and add the sifted dry ingredients, mixing on low speed and scraping down the bowl as needed during mixing to blend evenly.
4. Fill a pastry bag with plain tip with the batter and pipe into the prepared Madeleine pans – fill $\frac{3}{4}$ full.
5. Bake at 400F until the edges are a medium golden brown – about 10 minutes
6. Transfer the pans to racks and cool slightly before unmolding and serving.

Dessert

Salted Caramel Mousse

Composition

1. Flourless Chocolate Cake
2. Dark Chocolate Mousse
- 3 Caramel Cream
4. Scotch anglaise
6. Ganache
7. Salt

1. Flourless Chocolate Cake

300	g	Finely Chopped Dark Chocolate
225	g	Softened Butter
300	g	Sugar
12	g	Dutch Cocoa
5		Large Egg Yolks
2		Large Eggs
10		Large Egg Whites

Procedure:

1. Melt the chocolate.
2. Whip the butter and sugar till light and fluffy.
3. Fold in the Dutch cocoa powder.
4. Whip egg yolks and eggs over double boiler till thick and fluffy.
5. Fold the melted chocolate into the egg mixture.
6. Fold in the whipped egg whites to the chocolate mixture.
7. Bake on sheet pan at 375°F
8. ***Note: do not over bake. Should be very moist and chewy

2. Dark Chocolate Mousse

250	g	Dark Chocolate (56%)
170	g	32% Cream (hot)
3		Egg Yolks
20	g	Sugar
250	g	32% Cream

Procedure:

1. Heat cream and pour over chocolate to form a ganache.
2. Whip egg yolks and sugar ribbon stage over baine marie

3. Add egg yolk mixture to ganache.
4. Whip cream to soft peaks.
5. Fold cream into ganache mixture.

3. Caramel Cream

250	g	Sugar
60	ml	Water
10	ml	Lemon juice
250	ml	32% Cream
20	g	Unsalted Butter
100	ml	Whipping Cream

Procedure:

1. Combine sugar, lemon juice, and water. Boil. Wash the sides of the pot down to keep free from sugar crystallization.
2. Cook sugar until golden brown (desired color is about 360°F).
3. Remove from heat and immediately stir in cream.
4. Stir in butter.
5. Strain and cool.

4. Scotch Anglaise

480	ml	Half and Half
1		Vanilla Bean
50	ml	Scotch
6		Egg Yolks
130	g	Sugar

Procedure:

1. Heat cream in sauce pot with vanilla bean.
2. Whip eggs and sugar until light and fluffy.
3. Temper egg mixture with hot cream.
4. Cook mixture in sauce pot, stirring constantly until it reaches 82°C (coats the back of spoon).
5. Immediately transfer to a bowl to stop cooking.
6. Cool.

5. Ganache

400	g	Dark Couverture Chocolate
300	g	36% Cream

Procedure:

1. Heat cream in to a simmer.
2. Chop chocolate into small callets.
3. Pour hot cream over chocolate. Continue to still until all the cream is incorporated into the chocolate.