

Gentleman's Club Dinner Menu

Recipies by: Chef Christine Sandford

Scallop crudo with green chili oil, apple, shallot & sorrel

Salt baked potatoes with buttermilk potato espuma, mimolette cheese
& crispy potato crumbs

Pan roasted beef with black garlic butter, glazed onion & watercress

Dark chocolate tart w. crème fraiche & sea buckthorn curd

Time Line:

Pull out butter

#1 Make Tart dough & filling. Cook and let cool.

2 Make sea buckthorn curd

#3 Make salt crust

#4 Make Scallop Crudo components

#5 Cure scallop

#6 Cook potatoes & make potato espuma

#7 Make potato dish components

#8 Temper beef, make black garlic butter

#9 Caramelize onions

Recipes:

Scallop Crudo

Components:

Scallops

Green chili oil

Diced apples

Pickled shallots

Sorrel

Apple vinegar brine.

For the Scallops:

Wearing gloves, clean the scallops.

Mix together:

200g kosher salt

200g sugar

Sprinkle this over the scallops, mix and place into the fridge for 10 15 minutes.

Remove and gently rinse off cure. Place onto towel to dry.

Using a sharp knife, slice each scallop into 3-4 thin slices. 60g per portion apx.

Place portions onto parchment.

Green chili oil

200g jalapenos

300g canola oil

Place Jalapenos (keep seeds in) and oil into blender, blend on high for 4 minutes, and strain using a fine mesh strainer lined with cheesecloth. Place into the fridge while straining.

Mix together:

1 cup apple cider vinegar and 2 cup apple juice. Take a small amount and set aside.

Dice your apples, skin on. Place into the reserved apple mixture.

Shave 3 shallots on a mandolin:

Quick pickle the shallots:

1 cup apple cider vinegar

1 tsp sugar.

Heat and pour over shallots.

To assemble:

Place your scallop sliced into the apple brine mixture for 2 minutes.

Remove and lay out on plate. Season with scallops with salt.

Cover with apples, shallots, green chili oil and some of the shallot pickling liquid.

Garnish with the fresh sorrel.

Salt baked baby potatoes with buttermilk potato espuma, mimolette cheese & crispy potato

Salt Crust:

3 egg whites

1/3 cup of grey sea salt

1 2/3 cup of plain flour

1 tbsp of finely chopped herbs, optional

6-8 small, or baby, potatoes (2 potatoes per person)

1. Preheat the oven to 350F and line a baking tray with baking paper.
2. In a medium mixing bowl, combine the egg whites, salt, flour and herbs with 2 tbsp of water. Stir until mostly combined and then use your hands to form it into a dough.
3. Take golf ball sized amounts of the dough and use your hands to press down on it, flattening it into a disc shape. Place a potato in the centre and then wrap the dough around it so that it is completely enclosed with no cracks.
4. Place the crusted potatoes onto the lined baking tray and roast for 25-30 minutes or until the salt crust turns a light golden brown on top.

While the potatoes are baking, make your espuma!

Potato espuma:

2x Russet potatoes

Milk

cream

Buttermilk

Butter

Salt

Chateau de Bourgogne cheese

1. Peel and chop the russet potatoes and cook just covered in half milk and half cream (reserve the peels for the potato crumb) When soft, place the potatoes into blender. Add enough buttermilk to make the mixture loose. Add the butter, Chateau de Bourgogne cheese and salt. Blend until well mixed, being careful not to over mix. Add some of the cooking liquid. Season with well salt.

1. Place mixture into an ISI canister and add 2 charges. Shake vigorously.
2. Take the potato feels and place into the deep fryer until crispy. Season and cool, then break up in the robot coupe (like breadcrumbs)
3. Peel your fresh horseradish.
4. Chop chives as garnish

Take your Salt baked potatoes out of the oven, let rest in the crust then cut open, around the rim. You can serve them in the crust for a nice presentation.

To assemble:

Just before serving, put the espuma into a small bowl, top with potato crumbs, grated mimolette cheese, chives and horseradish. Place the salt baked potato on a separate plate. (you will dip them into the potato mousse).

Pan roasted Beef with black garlic butter, glazed onion & fresh watercress

Portion your beef in to thick steaks and temper at room temperature for half an hour. Season with salt.

Black Garlic butter:

½ lb butter, room temp

2 cloves black garlic

1 clove fresh garlic

2 tbsp miso

1. Blend both garlics with the miso. Add the butter, and season.

Glazed onions:

4 onions

Sherry vinegar

Salt

1. Cut the onions in half width wise with the peel on.
2. Place cut side down into a pan, on medium-low heat. Press down with a lid.

3. Cook the onions slowly only on the one side.
4. When tender, turn up the heat and add the sherry vinegar. Deglaze, reduce and then add a bit more vinegar, reduce. The one side of the onion should be nice and glossy.
5. Remove the peel and outside onion layers. Trim of the root and pull the rings apart, seasoning with salt.

To cook the Beef:

In a medium hot pan, place your beef, with a sprig or two of thyme and a piece of smashed garlic. Cook until medium rare, basting often with lots of butter.

Let rest. Slice and cover generously with the black garlic butter.

Place the beef on the plate and top with the onions and watercress as a garnish.

Dark Chocolate Tarte with crème fraiche and Sea buckthorn curd.

Tart Dough:

375g soft butter

225g sugar

565g flour

Zest of 1 orange (optional)

65g Dutch cocoa powder.

A few pinches salt

3 eggs

1. Pre-heat your oven to 320F, no fan.
2. In a mixer with the paddle attachment, mix the flour, sugar, orange zest, cocoa powder and salt.
3. Add the eggs and soft butter.
4. Mix until just combined.
5. Cut into 2 pieces, flatten wrap and place into the fridge to chill (you can put in the freezer if you are in a rush.)

Chocolate filling:

400ml cream

350ml milk

65g sugar

Few pinches salt

350g dark chocolate

2 eggs

1. Heat the milk, cream and sugar. Pour over the chocolate. Whisk in the 2 eggs. Keep warm.
2. Take your tart dough from the fridge, weigh out 100g portions and roll with a rolling pin adding some flour, thinly enough (1/8th inch thick) to place in to the tart molds. Press into the tart molds gently, making the thickness of the dough even.
3. Make sure there is dough over top of the sides, as the dough will shrink during cooking. Do not trim the tart yet.
4. Place tart shells onto a baking sheet lined with parchment. Poke holes in the base, cover each tart with parchment squares and place baking beans on top.
5. Put into the freezer for 10 minutes, until firm (butter is hard)

6. Place the tart shells into the oven and blind bake for 15 minutes or until just starting to firm up.
7. Put your filling into a pourable container.
8. Remove your tarts from the oven, take out the parchment and beans carefully. Let cool for 10 minutes until hard, and with a serrated bread knife, gently trim the top of the shell.
9. Put shells back into the oven and pour the filling into the shells almost up to the top, leaving a tiny bit of space. (we do this part in the oven to avoid transferring the tarts and causing a spill!)
10. Bake for 20-30 minutes, or until the filling is “jiggly” or just set. Remove and cool at room temperature.

Sea Buck-thorn Curd

150g sea buckthorn liquid (blend the whole berries in blender, and strain with chinois)

1g Agar Agar

Honey

1. Heat buckthorn liquid, whisk in Agar, and boil 3-4 min. Cool completely until set (over an ice bath or in the cooler.) Once the mixture is set and firm, blend with the hand blender to loosen.
2. Add honey to taste, should be tart but not too tart.

To Serve:

Once the tart is cool, use s sharp knife to cut in half. Serve with a scoop of crème fraiche and a few good dollops of the sea buckthorn curd.