

MARCH 2009

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

SEAFOOD RAISES ALL THE BOATS

Top Chefs' Menu Previews

Big Boys' Boutique Whites

Kitchen God's Mexican Muse

129 Restaurant No-Nos



Spring/Summer Menu Preview

FOOD ARTISTS AMAZING HOW MANY STYLES OF COOKING FIVE CHEFS CAN HIGH-STEP DOWN THE KITCHEN RUNWAY IN ANTICIPATION OF THE SEASONS JUST AHEAD! JUDIAANN WOO CHECKS OUT THE CUT OF THEIR BRUNOISE AND OTHER WARM-WEATHER TAILORINGS.



Charles Dale Terra Encantado Resort Santa Fe, New Mexico

"I was born in France and studied romance languages at Princeton and New York University, but it wasn't until I was pursuing graduate studies in diplomacy that I fell in love with the peasant-style French cooking known as la cuisine grand-mère. Over the past 25 years, my cooking style has progressed from what might be described as haute cuisine French to American influenced. Now at Terra, the two ideologies have come together to produce a style that is both modern and rustic."

Appetizer **ROASTED POBLANO RISOTTO WITH RAMPS & MORELS.** "For the risotto, sweat finely diced white onions in a pot with extra-virgin olive oil; add superfino arborio rice and when it starts to stick to the bottom of the pan, add a robust Chardonnay and some aromatic vegetable stock. The high starch content of superfino makes for especially creamy risotto. It's important, also, to season at the beginning and at every stage along the way to ensure that the flavors permeate the entire dish. Cook until the rice grains are just past al dente—translucent but still opaque in the center. Remove from heat and spread partially cooked rice on a baking sheet so that it's less than 1/4-inch thick; cool. Finish cooking rice at pick-up: Heat some of the risotto with vegetable stock and continue cooking as you would a regular risotto, adding fire-roasted, peeled, and finely diced poblanos to taste. Finish with butter and freshly grated Parmesan. Serve risotto topped with ramps glazed in butter, vegetable stock, and thyme; top with morels sautéed with shallots, chopped thyme, and spring garlic."

Entrées **FRISÉE SALAD WITH FRESH LOCAL GOAT CHEESE, CARAMELIZED PEPITAS, FRAISES DES BOIS & PINE OIL VINAIGRETTE.** "Toss torn frisée with crumbled local feta from South Mountain Dairy. It has a very mild but aromatic flavor. Add fraises des bois and roasted pepitas. The wild strawberries have a wonderful floral scent. The pumpkin seeds, which add crunch, are simply cooked with sugar and caramelized. Drizzle the salad and plate with a broken vinaigrette of 12 year old balsamic vinegar and pine oil. Balsamic vinegar and strawberries are a classic combination in Italy, and the pine oil is a nice reminder that wild strawberries often grow near the edge of the pine forests."

PIMENTÓN-SCENTED CONFIT OF RABBIT WITH ENGLISH PEAS, THUMBELINA CARROTS & GRILLED SPRING ONIONS. "Start with a whole rabbit, about three to five pounds. We get ours from a farm just north of Santa Fe. The rabbits are cured for 24 hours in a moist rub of Demerara sugar, salt, sage, garlic, Sherry vinegar, and pimentón (smoked Spanish paprika). Rinse the cured rabbit and slow cook it submerged in lard, as you would duck confit, until very tender. When done, remove rabbit from heat and lard; remove hind legs and loin, keeping both intact. Pull the meat off the remaining carcass and reserve. To serve, warm the pulled meat with a little chicken stock and combine with blanched English peas and glazed Thumbelina carrots. To plate, serve the rabbit ragoût with slices of the loin and braised hind leg. Garnish with grilled spring onions."

Dessert **RHUBARB CLAFOUTIS WITH LAVENDER ICE CREAM.** "I find the combination of rhubarb and lavender to be very intriguing—an appealing sensory match in flavor, color, and aroma. For the clafoutis, mix flour, milk, eggs, butter, and sugar and pour the batter into shallow crème brûlée ramekins. Stud the top generously with candied rhubarb pieces made by cooking peeled and chopped rhubarb in a light simple syrup until softened. Bake clafoutis and serve warm with lavender-infused ice cream garnished with candied lavender. Lavender grows just about everywhere here so the dish feels very much of the region." ■