

City Views: Atlanta (CONTINUED)

The Palm
Classic American Steakhouse
3391 Peachtree Road, NE
Atlanta, GA
404-814-1955
www.thepalm.com
Chef: Chris Cannizzaro
Veal Marsala
Veal Martini
Veal Milanese
Veal Parmigiana
Veal Piccata

Pricci
Contemporary Italian
500 Pharr Rd. at Maple Drive
Atlanta, GA
404-237-2941
www.buckheadrestaurants.com
Chef: Marc Sublette
"Lasagna Matta"
Osso Buco Milanese – slow-braised
veal shank, saffron risotto and gremolata.
Vitello Parmigiana Alla Pricci – large
veal cutlet glazed with tomatoes,
mozzarella and Parmigiano-Reggiano.

Veni Vidi Vici
Upscale Italian
41 Fourteenth Street
Atlanta, GA
404-875-8424
www.buckheadrestaurants.com
Chef: Daryl Gassmann
Polpettini DI Vitello – sage veal balls,
cremini sauce.
Osso Buco – barbera wine braised veal
shanks served with roasted root
vegetables and fregola pasta.

Anthony's
Italian
3109 Piedmont Road
Atlanta, GA
404-262-7379
www.anthonysfinedining.com
Chef: Peter Alexander
Veal Anthony – sautéed veal scaloppine
topped with artichoke hearts, mushrooms
and tomatoes over mashed potatoes with
Chardonnay cream sauce and steamed
asparagus.

ASK THE EXPERTS

(continued)

Steakhouse will be the creatively prepared Grilled Veal Chop. Our Reveillon Menu (offered December 1-23) will feature Veal Grillades and Grits – tender veal sautéed with pepper, onion and mushrooms in a Madeira-veal reduction finished with Gruyère stone ground grits. The Reveillon is a New Orleans Creole dining custom that dates back to the mid-1800's and was observed for Christmas and New Years. For our newest restaurant, Bourbon House, opening this fall, the menu will feature a classic New Orleans veal dish, Panéed Veal with Jumbo Lump Crabmeat and Fettuccini."

Frederic Castan – Executive Chef of Sofitel Watertower in Chicago, IL. "Keeping in mind that we are living in an era where everyone is very concerned about their health, veal is a perfect meat to eat as it has low cholesterol, all the essential vitamins and is a good diet for the body. Besides, it gives me a new horizon to prepare new dishes with veal. Therefore, this fall I am preparing a Braised Veal Breast Stuffed with Wild Mushrooms with Green Lentils and a Sherry Braising Juice."

Rosario Del Nero – Executive Chef of Bertucci's Corporation. "Bertucci's continues to expand the menu to provide a full casual dining experience to our guests. Veal is a logical addition to our existing selection of traditional Italian specialties and one that meets a large demand voiced by the Bertucci's guest," says Del Nero. This fall, Bertucci's has added the following dishes to the menu:

Veal Annamaria – a rich and satisfying dish of veal scaloppine with fresh sage, artichokes, mushrooms and diced plum tomatoes. Served with al dente pasta.

Scaloppine Alla Romana – classic veal cutlets sautéed with prosciutto cotto, fresh sage and topped with melted provolone cheese. Served with al dente pasta.

Pollo Napoletano – Bertucci's inspired rendition of the classic veal parmigiana. Tender veal scaloppine, sautéed until golden, then topped with Bertucci's distinctive pomodoro sauce, fresh basil and melted cheese. Served with al dente pasta.

Veal Dish is a semi-annual publication from the Cattlemen's Beef Board and the National Cattlemen's Beef Association. For information on publishing exclusive veal photography, recipes and articles featured in this issue, please contact Becky Earnest at becky@sccadv.com.



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DISH

Veal

Report for foodwriters from the Cattlemen's Beef Board and National Cattlemen's Beef Association



Pricci's "Lasagna Matta" Dishing Up a Casual Spin With Veal

Chefs in all segments of foodservice are constantly searching for new ways to expand their culinary repertoire and set industry trends. For years, veal's versatility has enabled creative chefs to develop innovative dishes. But recently, chefs have found that casual applications of veal open new windows of opportunity.

Executive Chef Marc Sublette of Atlanta's contemporary Italian eatery, Pricci, is no stranger to showcasing veal on his menu.

"Being a chef at an Italian restaurant, veal plays an important role – not only on the menu, but also in the specials," says Sublette. Among the many veal dishes that Pricci offers nightly are Osso Buco Milanese, Vitello Parmigiana Alla Pricci and Vitello Alla Griglia.

One veal dish that has captured diners' attention is Chef Sublette's very own "Lasagna Matta" – or Crazy Veal Bolognese Lasagna. "It's been on the menu since we opened and I can't take it off, people love it," says Chef Sublette.

Bolognese is a thick, full-bodied meat and vegetable sauce named after the town of Bologna, Italy, where it originated. Chef Sublette chose veal for his bolognese because he wanted to put a spin on a traditional casual Italian dish.

"People feel they're getting something special when they see it's made with veal. Lasagna Matta quickly became one of our most popular dishes," adds Sublette.

Chef Sublette pre-cooks the bolognese to serve the lasagna made-to-order. For the sauce, he begins by browning ground

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www.veal.org

www.vealstore.com

