

City Views: New York
(CONTINUED)

Strip House

American Steakhouse with
French Accent

13 East 12th Street

New York, NY

212-328-0000

www.theglaziergroup.com

Chef: David Walzog

Veal T-Bone – served with roasted
peppers and parsley salad.

Washington Park

California Fresh Cuisine

24 Fifth Avenue

New York, NY

212-529-4400

www.washingtonparknyc.com

Chef: Jonathan Waxman

Grilled sweetbreads with sunchokes,
hazelnuts and brown butter.

Smith and Wollensky

Steakhouse

797 3rd Avenue

New York, NY

212-753-1530

www.smithandwollensky.com

Chef: Victor Chavez

Veal Chop

david burke & donatella (continued)

he created a flavorful sauce of lemon peel, sage, chicken broth, olio resin, butter, sweet peas and chives. Veal is a “clean” meat that can be seasoned to fit any type of cuisine. For example, a grilled veal chop can be served “cowboy-style” by pairing it with a barbecue sauce infused with espresso grinds. Or it can be matched with different ethnic sauces. Chef Burke says his top flavor choices are dried tomatoes, shallots and lemon broth. “The acidity of lemon broth brings out veal’s natural flavor, while the sweetness of caramelized shallots and dried tomatoes provides a good balance of flavors,” adds Burke.

Altering cooking methods can also expand your veal options. Try poaching a veal filet instead of braising it, or pound out a piece of veal loin to make a great Saltimbocca or a tasty veal casserole. At *david burke & donatella*, Chef Burke is committed to enlightening customers with new, cutting edge cuisine. And diners won’t have to wait – he has already set aside space on the rotating menu for his very own Wild Mushroom Chestnut Consommé with Veal Meatballs and Grilled Veal Chop Served with Sweetbread Hash Browns and Lemon Sauce.

WWW.VEALSTORE.COM

The National Cattlemen’s Beef Association on behalf of the Cattlemen’s Beef Board offers an e-commerce website. Log onto www.vealstore.com and have veal delivered directly to your restaurant or home. Learn about the latest recipes hot chefs are preparing. Find great wine pairings for veal. Try new seasonings and companions for veal. Learn about veal’s nutritional value and much, much more!

Veal Dish is a semi-annual publication from the National Cattlemen’s Beef Association on behalf of the Cattlemen’s Beef Board. 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



www.veal.org
www.vealstore.com



Report for foodwriters from the National Cattlemen’s Beef Association on behalf of the Cattlemen’s Beef Board



David Burke Brings Cutting Edge Veal Dishes
to david burke & donatella

There’s no limit to Chef David Burke’s imagination. Throughout his career, he has taken patrons on culinary journeys by exposing them to inventive veal dishes like roasted oysters topped with veal meatballs and grilled veal chop paired with celery and mango. This fall, Chef Burke invites diners to a new destination – his first-ever proprietary restaurant venture, *david burke & donatella*. The modern American cuisine reflects Chef Burke’s culinary travels and his ability to creatively update classic American dishes. One example debuting on the seasonal menu is Chef Burke’s Filet Mignon of Veal on the Bone with Prosciutto, Sage, Black Pepper Olio Resin and Candied Lemon Slices (see recipe inside). “I love working with veal and using different cuts,” said Chef Burke. “For our opening, I wanted to create something special that would offer a stunning presentation.

That’s when I came up with the idea of keeping the bone in a classic veal filet.”

To get this particular cut, Chef Burke contacted David Mosner Veal and Lamb, one of the most successful meat packers on the East Coast. “I’ve never had a request for veal filet on the bone,” said Michael Mosner, President of David Mosner Veal and Lamb and Vice Chairman of the Cattlemen’s Beef Board/Joint Veal Committee. “But when David approached us with the idea, we were happy to accommodate.” Chef Burke drove to the plant and worked with Phil Mosner to pick out the exact section of the veal and to determine the best way to cut it.

The butt tender of the veal leg (filet mignon) is extremely tender and cooks very easily. So for this recipe, Chef Burke decided to simply season the veal with salt, chopped sage and olive oil, and grill it until nice and crusty. As an accompaniment,

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Chef Profile: David Burke
david burke & donatella

Long recognized as the most imitated chef in America, David Burke has changed the way people eat and think about food. Trained at the Culinary Institute of America and in the kitchens of some of France's greatest chefs, Chef Burke became the first non-Frenchman to win France's highest cooking honor, the Meilleurs Ouvriers de France Association medal and diploma.

He has served as Executive Chef at some of New York's most celebrated restaurants – including The River Café, Park Avenue Café, and O.N.E. CPS – and was a partner and V.P. of Culinary Development with The Smith & Wollensky Restaurant Group.

He worked with Smith & Wollensky for 12 years before leaving in April 2003 to develop his own restaurant venture, *david burke & donatella*, which opened Fall/Winter 2003 in New York City. In addition to working on the new restaurant concept, David is currently writing his second cookbook, consulting with corporate and institutional clients in food, beverage and foodservice industries, serving on the advisory board of several leading industry councils, developing new additions to his existing line of retail food products, and creating innovative solutions to culinary challenges with and for his industry partners.

Veal Tenderloin with Candied Lemon Sauce

By Executive Chef David Burke, david burke & donatella, New York, NY

Ingredients	Weights	Measures	Directions	Yield: 12 Portions
Veal Loin, Butt Tenderloin, Skinned (IMPS/NAMP 346A)	6 lbs		Season veal tenderloin with sage and olive oil. Sear on all sides. Finish roasting in 400°F oven about 45 minutes or until internal temperature reaches 150°F. Season with salt. Reserve, keeping warm.	
Sage leaves, chopped		6 Tbsp		
Olive oil		3 Tbsp		
Kosher salt		As needed		
Sauce:			Sauté shallots and garlic in oil, about 1 minute or until shallots begin to soften. Add Candied Lemon Slices and sage; sauté an additional 1 minute. Add veal stock. Continue to cook until liquid is reduced to 3 cups. Stir in peas and chives. Whisk in butter. Season with salt and black pepper. Black Pepper Oil: Heat 1/2 cup extra-virgin olive oil and 1/4 cup whole black peppercorns in large saucepan. Cook until peppercorns start to pop. Let cool. Blend mixture in food processor until well incorporated; strain. Yield: 1/4 cup Candied Lemon Slices: Blanch 24 lemon slices in boiling water; drain and rinse. Combine lemon slices, 5 cups sugar, and 24 oz lemon juice in large saucepan; simmer until sugar dissolves. Continue simmering until liquid becomes slightly syrupy; about 10 minutes. Remove and place lemon slices on wire rack to dry, about 2 hours.	
Shallot, minced	1 oz	3 Tbsp		
Garlic, minced	3 oz	3 Tbsp		
Black Pepper Oil (recipe at right)		1/4 cup		
Candied Lemon Slices (recipe at right)		24 each		
Fresh sage leaves, chopped		2 tsp		
Veal stock		32 fl oz		
Sweet peas, cooked		3 cups		
Chives, chopped		3 Tbsp		
Butter		6 Tbsp		
Kosher salt		As needed		
Black pepper		As needed		
Prosciutto Crisps (recipe at right)		2 each	<i>Per Order:</i> Sauté shallots and garlic in oil, about 1 minute or until shallots begin to soften. Add Candied Lemon Slices and sage; sauté an additional 1 minute. Add veal stock. Continue to cook until liquid is reduced to 3 cups. Stir in peas and chives. Whisk in butter. Season with salt and black pepper. Prosciutto Crisps: Place 24 prosciutto slices on wire rack placed on top of sheet pan. Bake in 375°F oven 20 minutes or until crispy.	
Creamy Corn Polenta (recipe below)		6 cups		
Fresh sage leaves		As needed		
Roasted garlic cloves		As needed		

Creamy Corn Polenta – Recipe adapted from Chef David Burke

Onion, minced	7-1/2 oz	1-1/2 cups	Sauté onion in butter in large sauce pan. Add stock, bring to a boil; gradually stir in polenta. Cook and stir 4 to 5 minutes or until liquid is absorbed and polenta is smooth and creamy.
Butter	1-1/2 oz	3 Tbsp	
Light veal stock		48 fl oz	Reduce heat to low; stir in corn, cheese, heavy cream and butter. Season with salt and pepper. Stir in chives. Yield: 6 cups
Instant polenta	4 to 6 oz	1-1/2 -2 cups	
Fresh corn kernels, cooked	1-1/2 lb		
Parmesan cheese, grated	12 oz		
Heavy cream		6 fl oz	
Butter	3 oz	6 Tbsp	
Kosher salt		As needed	
Ground black pepper		As needed	
Chives, chopped		1/3 cup	

Chef's Note: Chef David Burke uses a bone-in leg tenderloin filet specially cut for this recipe and serves it with sautéed baby spinach and shiitake mushrooms on the side.

Pairing Wines with Veal

Joseph Spellman, Master Sommelier, Paterno Wines International



The grilled flavors of this luxurious dish seem to ask for a spicy syrah – its peppery nose complements peppered, grilled meats, and the cured meat note so apparent in the Northern Rhone is echoed by the prosciutto garnish. A good choice in syrah-based wine is the M. Chapoutier Crozes Hermitage 'Les Meysonniers'. Its classic character and balance suit lighter-fleshed meats that hold good

flavor on the grill. But as we bring lemon, veal stock, and sage into the pan, I imagine a more delicate wine, perhaps a good pinot noir from one of my favorite areas, Oregon's Willamette Valley. There's an elegance and fruit-driven sweetness in the fine pinots of Argyle – the 'Nuthouse' Pinot Noir offers some spice to match the meat but also a fine acidity that works well with the lemon and sage. And although the wine is not sugary, its sweetness of fruit works well with polenta, a sweet flavor of its own. In either case, an aggressively flavored but not massively tannic red wine is the way to go!

ASK THE EXPERTS

At holiday time, people take the opportunity to dine out with friends and family. We asked celebrity chefs across the country how they create enticing veal dishes for their patrons at this special time of year. Here's what they had to say.

Kent Rathburn – Executive Chef, Abacus, Dallas, TX

"I love to roast veal on a rotisserie studded with garlic. And don't forget rosemary – it's my favorite herb for roasted meats. When you add roasted vegetables – like garlic, cloves, onions, carrots and fennel – the results are amazing. I'd also suggest veal sausage with mushroom stuffing, a standing veal rack, or veal rib eye on the grill."

Frank Bonanno – Executive Chef /Owner, Mizuna, Denver, CO

"I recommend a veal roast cooked with garlic and sage. Keep the rack whole and sear it, while basting with a nice veal reduction from the juices and the trimmings. Then serve it with a great Cabernet. But I also enjoy making homemade veal sausage stuffing to go inside a rack of veal. You can make the stuffing with less expensive cuts of veal, so it's more affordable and still tastes great."

Michael Tsongton – Executive Chef, Eli's, The Place for Steak, Chicago, IL

"I like to serve a veal breast roast stuffed with bacon, sage and bread crumbs. I prefer to use underutilized cuts because they're less expensive and still provide wonderful flavor. It's just a great dish for the holidays."

David Walzog – Executive Chef, Strip House, New York, NY; Strip House, Livingston, NJ; Michael Jordan's, The Steak House, New York, NY; Steakhouse at The Monkey Bar, New York, NY

"There are hundreds of ways to serve veal for the holidays. A crown roast of veal is the ultimate holiday dish. I recommend stuffing it with bread or barley risotto. But don't forget alternative cuts like scaloppine or a paillard. Veal T-bones or chops on the grill are also excellent. Veal's naturally delicate, sweet flavor easily accepts other flavors. So when grilling veal, I often marinate with bright flavors like cilantro, fresh fennel, ripe tomato, fresh chiles, sweet corn and ginger. When slow roasting veal, I use earthy or neutral flavors like barley or mushrooms, and pair it with dark sauces made from reduced veal stock – such as bordelaise. Veal is also great prepared simply with caramelized root vegetables. And for an exotic experience, marinate a veal loin with Asian flavors like minced ginger, fresh red chiles, ground coriander, oranges, and ponzu sauce."

City Views: New York

San Domenico
Contemporary Italian
240 Central Park South
New York, NY
212-265-5959
www.restaurant.com/Sandomenico.ny

Chef: Odette Fada
Osso Buco Milanese
Saltimbocca All Romana – veal and ham rolls
Roast Veal "Nino Bergese"

david burke & donatella
Modern American
133 E. 61st Street
New York, NY
212-813-2121

www.dbdrestaurant.com
Chef/Owner: David Burke
Filet Mignon of Veal on the Bone with Candied Lemon Sauce

Centolire
Old and New World Italian
1167 Madison Avenue
New York, NY
212-734-7711

www.centolire.citysearch.com
Chef: Marta Pulini
Whole Braised Veal Shank with Rigatoni tossed in Savory Pan Sauce
Veal Milanese – whole chop pounded thin and breaded, served with arugula, tomato and onion salad.

