

Veal Raises Standard *(continued)*

using a hand saw to split six-bone racks of Veal into eight-ounce Veal chops. Kevin Tolley of Nagle Veal supplies Fleming's with Veal and the opportunity to custom-cut.

With grilling season upon us, Chef Skall is featuring grilled Veal loin quickly cut into medallions to avoid excess char. Impressing guests with easy summertime favorites is something Skall enjoys; this year he'll use ground Veal for paté or prepare his crowd-pleasing homemade Veal chili.

In addition to Chef Skall's expertise, Fleming's Prime Steakhouse & Wine Bar educates customers through their

servers. Culinary-trained managers and servers suggest new dining options to develop patrons' palates. At Fleming's nightly pre-dinner service meetings, Skall describes his creations to servers who then 'taste test' the items. The group discusses flavor profiles and palate pairings with the dishes and various wines.

With a highly trained service staff and an exceptional Chef, it's no surprise that Fleming's Prime Steakhouse & Wine Bar exceeds patron expectations and lays the groundwork for return visits. Veal is an important part of Fleming's recipe for success because it is a contemporary indulgence that lets patrons eat smart. And well.

City Views: Fleming's Prime Steakhouse & Wine Bar *(continued)*

Coral Gables, FL
2525 Ponce de Leon
Phone: (305) 569-7995
Chef Partner: Edward Thomas

Denver, CO
191 Inverness Drive West
Englewood, CO 80112
Phone: (303) 768-0827
Chef Partner: Brandon Mikulich

DC Ranch, AZ
20753 N. Pima Road
Scottsdale, AZ 85255
Phone: (480) 538-8000
Chef Partner: Tod Rawson

Edgewater, NJ
90 The Promenade
Phone: (201) 313-9463
Chef Partner: Scott Kroener

El Segundo, CA
2301 Rosecrans Ave. #1199
Phone: (310) 643-6911
Chef Partner: Tom Capler

Houston, TX
2405 West Alabama Street
Phone: (713) 520-5959
Chef Partner: James Cole

La Jolla, CA
8970 University Center Lane
San Diego, CA 92122
Phone: (858) 535-0078
Chef Partner: Jorge Estrada

Las Vegas, NV
8721 West Charleston Blvd.
Phone: (702) 838-4774
Chef Partner: Lee Ditterln

Naples, FL
8985 Tamiami Trail North
Phone: (239) 598-2424
Chef Partner: David Gossett

Nashville, TN
2525 West End
Phone: (615) 342-0131
Chef Partner: Tracy Riddick

Newport Beach, CA
455 Newport Center Drive
Phone: (949) 720-9633
Chef Partner: Jamie Kingsland

Omaha, NE
140 Regency Parkway
Phone: (402) 393-0811
Chef Partner: Joe Gerardi

Rancho Mirage, CA
71800 Hwy. 111
Phone: (760) 776-6685
Chef Partner: Sabre Kennedy

Richmond, VA
9200 Stony Point Parkway, Suite 131
Phone: (804) 272-7755
Chef Partner: Jay (Philip) McManus III

Salt Lake City, UT
20 South 400 West #2020
Phone: (801) 355-3704
Chef Partner: Donavon Tejero

San Diego, CA
380 K Street at 4th
Phone: (619) 237-1155
Chef Partner: Christopher Gardner

Sarasota, FL
2001 Siesta Drive
Phone: (941) 358-9463
Chef Partner: Daniel Cappiello

Scottsdale, AZ
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Phone: (480) 596-8265
Chef Partner: Steve Butler

St. Louis, MO
1855 South Lindbergh
Frontenac, MO 63131
Phone: (314) 567-7610
Chef Partner: Daniel Flick

Tampa, FL
4322 Boy Scout Blvd.
Phone: (813) 874-9463
Chef Partner: John Boyle

Tucson, AZ
6360 N. Campbell Ave., Suite 180
Phone: (520) 529-5017
Chef Partner: Jason Gray

Tulsa, OK
Utica Square - 1976 East 21st St.
Phone: (918) 712-7500
Chef Partner: Thomas Gerey

Tysons, VA
1960-A Chain Bridge Road
McLean, VA 22102
Phone: (703) 442-8384
Chef Partner: Jackie Trujillo

Winter Park, FL
933 N. Orlando Avenue
Phone: (407) 699-9463
Chef Partner: Adam Manasco

The Woodlands, TX
1201 Lake Woodlands Dr., Suite 305
Phone: (281) 362-0103
Chef Partner: Wayne Mason

Spring/Summer 2005

DISH

Veal

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



Veal Raises Standard of Excellence for Steakhouses at Fleming's Prime Steakhouse & Wine Bar

Celebrating exceptional food and wine is the main goal at Fleming's Prime Steakhouse & Wine Bar. To that end, Executive Chef Russell Skall creates unforgettable and delectable contemporary food. As Corporate Executive Chef, Chef Skall looks for simple interpretations of the American Steakhouse then adds modern twists to exceed customer expectations.

One of the ways he delights patrons is by serving Veal. "People love it. A simply prepared Veal Chop can stand on its own - I refer to it as 'naked on the plate,'" said Chef Skall. "Veal has an exceptional, sophisticated flavor that shines in simple preparations."

Chef Skall's secret to cooking Veal - broiling at 1600°F with a special broiler that sears from the top down to seal in

juices. He first frenches the bone and wraps it in foil so it doesn't get too dark. Next, he cooks the chop for three to four minutes, flipping it so blood will rush on both sides, then charring the outside so it stays juicy and tender. As this preparation is so simple - just salt and pepper - Chef Skall finishes the dish with Truffle Jus and Red Onion Confit. Patrons love his straightforward method and Fleming's has seen the results. "There's been a 7% increase in demand for Veal. Guests prefer Veal as it has less marbling than other meats, which means less fat. It's a healthy indulgence for guests and they love the mild flavor," said Chef Skall.

Another asset that sets Fleming's Prime Steakhouse & Wine Bar apart from other steakhouses is that they cut meat daily in-house

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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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Chef Profile: Russell Skall
Corporate Executive Chef
Fleming's Prime Steakhouse
& Wine Bar

As a creative force achieving new heights of culinary excellence for American Steakhouses, Executive Chef Russell Skall

leads the charge at Fleming's Prime Steakhouse & Wine Bar. Experiencing the rush of the kitchen as a young child in his parent's 250-seat dining establishment in Appleton, Wisconsin, Skall knew he'd found his future. As a young hopeful in the culinary world, Russell served in nearly every capacity at the family's restaurant before venturing out on his own. After earning his fine cuisine degree at the Fox Valley Technical

Institute, Skall served as Chef at the Phoenix and Scottsdale locations of Ruth's Chris Steakhouse. From there he went on to serve as Chef at the Princess Resort in Phoenix and then as Banquet Chef at the Ritz Carlton Hotel in Dana Point, California. Most recently before joining Fleming's Prime Steakhouse & Wine Bar, Chef Skall held the position of Executive Chef at Arizona-based Sullivan's Steakhouses.

Skall's culinary excellence shines at Fleming's Prime Steakhouse & Wine Bar through his vast palette of flavor profiles and innovative scratch recipes. Chef Skall also hand cuts the steaks and chops daily to ensure quality and works closely with Fleming's Director of Wine to create unforgettable food and wine pairings on a daily basis. Always breaking new ground at Fleming's Prime Steakhouse & Wine Bar, Chef Skall exceeds guests' expectations night after night.

Seared Veal Chop With Truffle Jus And Red Onion Confit

Ingredients	Weights	Measures	Directions	Yield: 12 Portions
Red Onion Confit: Salted butter Red onion, cut in half, thinly sliced Red wine vinegar White wine Sugar Salt Black pepper	4 oz 3 lb 14 oz	1/2 cup 3 qt 2 cups 1/2 cup 2 cups 1/2 tsp 1/2 tsp	Melt butter in large sauté pan over medium-high heat. Add onions; sauté until tender and lightly browned. Add vinegar, wine and sugar. Simmer over medium heat until reduced by two thirds and confit has syrupy consistency. Season with salt and pepper. Set aside; keep warm.	
Truffle Au Jus: Rich Veal stock Coarsely chopped garlic Coarsely chopped fresh rosemary Chopped truffle Cornstarch Water Salted butter, softened	1/4 oz 1/2 oz 3 oz	1 qt 1 Tbsp 1-1/2 tsp 2 Tbsp 1 Tbsp 2 Tbsp 6 Tbsp	Combine stock, garlic and rosemary in large saucepan. Simmer over medium-high heat until reduced to 2-3/4 cups; strain. Return strained jus to saucepan. Add truffles. Thicken sauce, if necessary, with slurry of cornstarch and water. Whisk in butter. Set aside; keep warm.	
Potatoes: Baking potatoes, peeled, cut into quarters Garlic pepper seasoning Salt Salted butter, melted	6 lb 4 oz	1 Tbsp As needed 1/2 cup	Cook potatoes in boiling water until tender; cool. Cut into 1-inch pieces; place in large bowl. Season with garlic-pepper seasoning and salt. Add butter and toss. Place seasoned potatoes on sheet pan. Roast in 450°F oven 10 to 15 minutes or until golden brown and crispy. Set aside.	
Veal rib or loin chops (IMPS/NAMP 1306 or 1332), cut 1 inch thick Salt Garlic pepper seasoning Garnish: Red bell pepper curls Chopped fresh parsley Fresh rosemary sprigs	 4 oz	12 each (7 to 8 oz) As needed As needed As needed As needed 12 each	Per order: Season both sides of veal chop with salt and garlic-pepper seasoning. Grill or broil until medium doneness. Place 1 cup potatoes in center of plate; lean veal chop against potatoes. Serve with 1/4 cup red onion confit and 2 oz truffle jus. Garnish with red pepper curls, parsley and rosemary sprig.	

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Cover photo compliments of Fleming's Prime Steakhouse & Wine Bar.

Pairing Wines with Veal

Don Clemens, Director of Wine Education, Paterno Wines International



This recipe combines the richness of Veal and the earthy flavors of truffles, onion confit and roasted potatoes – demanding a full-flavored red.

My thoughts fly to the Piedmont region of northern Italy, home to the Nebbiolo grape and an area famous for truffle dishes.

Nebbiolo is rarely found outside of Italy and is well adapted to the soils and climate of the hills of Langhe, in the heart of the Piedmont. Even more difficult to grow than the notorious Pinot Noir grape, the result is worth the struggle.

Two particular wine types would be especially wonderful: Barolo and Barbaresco. The firm tannins and appropriate tartness of these wines balance Veal's richness; and the recipe benefits from their countering flavors of tart cherry and earthiness. Barolo is often referred to as the "King" due to

its muscularity when compared to "Queen" Barbaresco. Though both hail from the same grape, they are grown in different soils: Barolo in limestone/clay mixtures and Barbaresco in lighter, sandier soils. And while both wines are powerful, there is also a delicacy unlike any other – with the possible exception of great French red Burgundy. In fact, these wines are best savored in the glassware used to serve Le Chambertin or any other fine red Burgundy.

Pio Cesare and Angelo Gaja are two outstanding producers of Barolo and Barbaresco. Both wineries have been around since the 19th century and are still owned by their founding families. Pio Cesare Barolos have earned accolades for years and have been especially noteworthy in the last decade. Angelo Gaja is generally regarded as the preeminent producer of Barbarescos, with an astonishing number of awards for his single-vineyard wines such as Sorì San Lorenzo, Sorì Tildín and Sperrs. Noble wines indeed, for such a noble dish!

ASK THE EXPERTS

Question: How does Veal perform in your operation and what Veal dishes are you serving?

Matthew Antonovich – Director of Culinary, Champps Americana

"At Champps Americana, we featured a Veal burger on our seasonal menu and it was well received. I always look to add excitement to the Champps menu, so I wanted to work with Veal – but our price and food cost structure is a constant challenge. Veal plays an important role in creative menu development, yet supply and demand are lower and the price per pound is higher than other proteins. If more restaurants menued Veal, it would create greater familiarity and demand. Increased demand might lower the price per pound – which would fit our cost structure better.

Today, mainstream customers are open-minded about Veal – probably due to increased awareness of safe and humane standards in the Veal industry. In the past, Veal was a "no-no" in the casual segment. But now, I'm working on an American-Style Meatloaf in my test kitchens – a

combination of Veal, pork and beef makes a flavorful, juicy meatloaf with a light texture. And there's just no comparison between Chicken and Veal Parmesan – Veal was made for fresh mozzarella, roma tomatoes and fresh basil. And for special occasion dishes, I turn to Veal – it's the white meat with wow."

James Cassidy – Executive Corporate Chef, RAM International

"People love beef, but they crave variety. That's where Veal comes in. Whether we use seared Veal tenderloin on a salad, on a sandwich, or as an entrée, guests get interested when you show them how Veal can be served in so many flavorful ways.

Veal works beautifully with a range of flavors – from zesty spice rubs to infused marinades. Flavor is what lets you satisfy true connoisseurs of Veal and customers looking for something new. Guests will order Veal if the quality is there and the preparation is unique. The goal for any Chef is to exceed expectations and have guests say, 'that was the best Veal I ever had.'"

City Views: Fleming's Prime Steakhouse & Wine Bar

Fleming's Prime Steakhouse & Wine Bar was launched in Newport Beach, California in 1998 by industry vets Paul Fleming and Bill Allen. Today there are 32 locations nationwide, including the new Coral Gables restaurant. Among other accolades, Fleming's recently earned 23 Wine Spectator Awards of Excellence.

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