

Veal Sausage. It's a creative application of veal that's just wonderful. I also enjoy offering my Roast Rack of Veal with Spring Onion & Wild Mushroom Bread Pudding. And my Grilled Filet Mignon of Veal with Asparagus Raft-Herb Butter is an elegant, yet hearty, entree."

Luc Dendievel – Executive Chef, Brasserie 360, New York, NY
"I offer Braised Veal Cheeks made with tomato, white wine and root vegetables on our main dinner menu. As an appetizer, we offer Crispy Sweetbread Cassoulette. It's made with salsify and black trumpets and served with sweet garlic jus."

City Views: Palm Restaurant (continued)

Denver
1672 Lawrence Street
At the Westin Tabor Center
Denver, CO 80202
303-825-7256
Chef: Joe Profeta

James Lane Cafe
74 James Lane
East Hampton, NY
631-324-7100
Chef: Ron Reid

Houston
6100 Westheimer
Houston, TX
713-977-2544
Chef: Elverardo Aviles

Hunting Inn
94 Main Street
East Hampton, NY 11937
631-324-0411
Chef: Simeon Collado

Las Vegas
3500 Las Vegas Blvd. South
Las Vegas, NV 89109
702-732-7256
Chef: Fernando Guerrero

Los Angeles
9001 Santa Monica Blvd.
Los Angeles, CA 90069
310-550-8811
Chef: Kyung Ho Lee

Los Angeles
1110 South Flower St.
Los Angeles, CA 90015
213-763-4600
Chef: Michael D'Orazio

Mexico City
Presidente Inter-Continental
Campos Eliseos No. 218
Mexico City, Polanco D.F. 11560
011-52-525-327-7762
Chef: Luis Del Sord

Miami
9650 East Bay Harbor Drive
Bay Harbour Island, FL 33154
305-868-7256
Chef: Pedro Vargas

Nashville
140 5th Avenue South
Nashville, TN 37201
615-742-9028
Chef: Darryl Williams

New York (Palm One)
837 Second Avenue
New York, NY 10017
212-697-2953
Chef: Brian McCardle

New York (Palm Too)
840 Second Avenue
New York, NY 10017
212-697-5198
Chef: Tony Kalaj

New York (West Side)
250 West 50th Street
New York, NY 10019
212-333-7256
Chef: Sergio Nigito (Fabian)

Orlando
5800 Universal Boulevard
Orlando, FL 32819
407-503-7256
Chef: Cesar Agular

Philadelphia
200 South Broad Street at Walnut
Philadelphia, PA 19102
215-546-7256
Chef: Jeffery Bleaken

San Antonio
233 East Houston Street
San Antonio, TX 78205
210-226-7256
Chef: Tony Calvillo

San Juan
6063 Isla Verde Ave.
Carolina, PR 00979
787-791-3300
Chef: Luis Maldonadop

Tampa Bay
205 Westshore Plaza
Tampa, FL 33609
813-849-7256
Chef: Pedro Ortiz

Troy
5600 Crooks Road
Troy, MI 48098
248-813-7256
Chef: Troy Howser

Tysons Palm
1750 Tysons Blvd. a Tysons II
McLean, VA 22102
703-917-0200
Chef: Paul Lewis

Washington DC
1225 19th Street N.W.
Washington, DC 20036
202-293-9091
Chef: Sang EK

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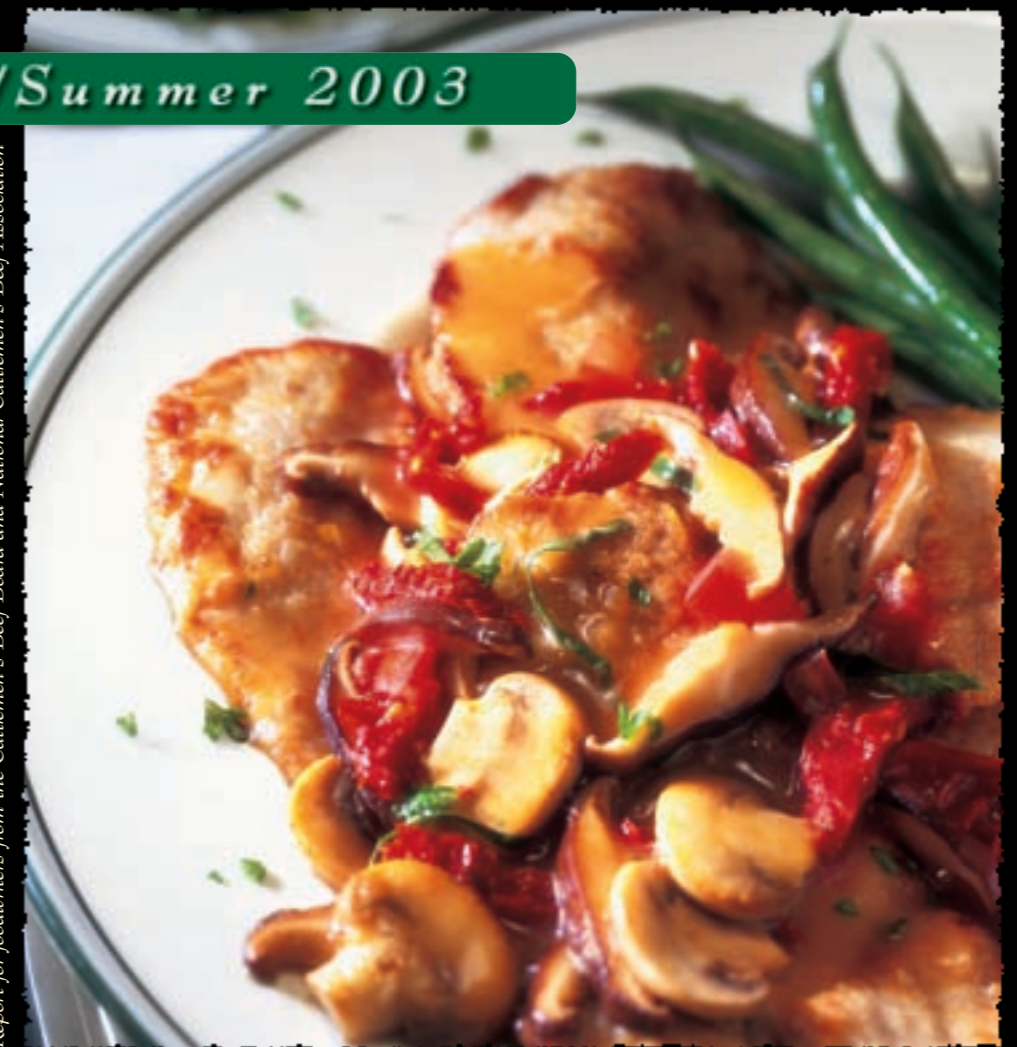


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Veal DISH

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



Palm Restaurant Celebrates Spring and Summer with Veal Martini

As spring and summer approach, more and more people will choose lighter dishes prepared with fresh, seasonal vegetables. Veal's versatility lends itself to a wide variety of dishes perfect for warmer temperatures. In this issue of Veal Dish, we present Palm Restaurant's Veal Martini.

Executive Chef Tony Tammero, who has been with Palm for over 30 years, says veal has been part of the menu since Palm's doors first opened. "Veal is an important part of Italian cooking, and even though we are now known as an American steakhouse, traditional Italian dishes still account for a large portion of our menu," says Tammero. Palm offers six veal items on the main menu – including classics like Veal Parmigiana and Veal Marsala. Other veal items, such as Veal Breast stuffed with veal sausage

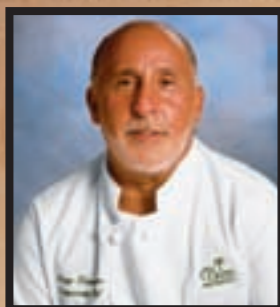
and spinach, are rotated as daily specials.

Palm's Veal Martini is ideal for patrons celebrating special events. It's a light, aromatic dish prepared with tender veal medallions and paired with a seasonal sauce made of Shiitake mushrooms, domestic mushrooms, sundried Roma tomatoes, basil, Marsala wine, white wine, kosher salt, veal stock and fresh tomatoes. "Fresh ingredients accent the flavor of the medallions nicely," adds Tammero. But deciding what to call this dish had nothing to do with its ingredients. "I named it Veal Martini while drinking martinis with a colleague. We were discussing new recipes we could add to the menu," says Chef Tammero. Veal Martini has remained on Palm's menu for more than 10 years and continues to be one of its best-selling veal dishes.



www.veal.org
www.vealstore.com

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**Chef Profile: Tony Tammero
Palm Restaurant**

Born on Cherry Street in Manhattan's Little Italy, Executive Chef Tony Tammero got his start at Palm's flagship Washington D.C. location in 1963 as a pantry man, making salads. With a passion for food and an incredible work ethic, Tammero moved quickly through the ranks – becoming head chef at New York's original Palm. After much success, Tammero had the

opportunity to open his own kitchen in Darien, CT – Lock, Stock, and Barrel – where he stayed for five years. In 1973, he sold his restaurant and re-launched his career with Palm – opening Palm Too on Second Avenue in Manhattan. Today, after 30 years with Palm, Chef Tony oversees quality control, menu development and staffing for the company's 28-unit chain. Tammero has been Executive Chef for over 15 years, spending 60 to 70 percent of his time traveling to each Palm location, providing innovative ideas and ensuring that perfection is the rule. Additionally, he is a member of the management team, overseeing the opening of all new Palm Restaurants. Tony Tammero is a member of Chefs in America and the James Beard Foundation. He is married and resides in Palm Beach Gardens, FL.

Palm's Veal Martini *(continued)*

Palm purchases top round portions of veal from its supplier and cuts individual portions in-house. Chef Tammero chose medallions for the Veal Martini because it's a very tender cut similar to the New York Strip.

Chef Tammero also takes the same care to select the right ingredients to accompany his veal dishes. For example, for his classic Veal Parmigiana, Tammero replaced mozzarella with a top-of-the-line Muenster because it's creamier and its texture stays softer.

Veal is a versatile protein that works year-round and, with the right preparation, is perfect for any celebration. When serving parties of 6 to 10, Chef Tammero suggests offering leg of veal rubbed with crushed garlic, rosemary, salt and pepper. "Choose a leg from 6 to 10 lbs., depending on your occasion," says Tammero. "And let your imagination go to work. Veal has a delicate flavor that pairs well with myriad ingredients."

In addition to these veal dishes, Palm's classic Veal Chop, Veal Francaise, Veal Milanese and Veal Piccata are wonderful selections for any time of year.

Pairing Wines with Veal

Joseph Spellman, Master Sommelier, Paterno Wines International



Chef Tammero's wonderful approach to veal is fresh and delicate, so our wine choice must enhance yet not overwhelm. Veal

Martini is a simple, elegant dish. I like to think of the thin-sliced veal medallions, basil, mushrooms and tomatoes with a cool New World Pinot Noir made with food in mind. Coastal California and Oregon are abundant sources of delicate Pinot, but for this dish I favor the restrained style of Sanford, in Santa Barbara County – one of the pioneers of Pinot Noir production in the region. Richard Sanford's infatuation with Burgundy

and his devotion to nature dovetail perfectly with the unique land found in the cool corridor between the Pacific Ocean and warmer inland Santa Barbara County. And winemaker Bruno d'Alfonso likes to infuse ripe, exuberant berry and spice flavors into every bottle of Sanford wine. A superb combination of these energies is the Sanford Pinot Noir Santa Barbara County 2000. You might also want to consider Sanford Vin Gris, a very flavorful pink version of a good Pinot. It will be most refreshing when served chilled with Veal Martini.

One of only 59 Americans to earn the prestigious Master Sommelier Diploma, Joseph Spellman currently serves as Master Sommelier for Paterno Wines International, Lake Bluff, IL.

Veal Martini

By Executive Chef Tony Tammero, Palm Restaurants, Washington, DC

Ingredients	Weights	Measures	Directions	Yield: 12 Portions
Veal leg cutlets 1/8 to 1/4 inch thick (IMPS/ NAMP 1336)	6 lbs		<i>Per Order:</i> Combine flour and salt. Dredge veal, shaking off excess; set aside.	
Flour		1/4 cup	Heat pan until hot; add small amount of oil. Sauté 4 veal cutlets (about 1-1/2 ounces each) until golden brown, about 1 to 2 minutes; turning once.	
Kosher salt		1 tablespoon		
Canola oil		3/4 cup	Remove from pan; keep warm. Drain excess oil.	
Shallots	4 oz		<i>Per Order:</i> Sauté 1 tablespoon shallots in same pan until they begin to soften.	
Shiitake mushrooms, sliced	1-1/2 lbs		Add 2 ounces each shiitake mushrooms, sun-dried tomatoes and 1 ounce button mushrooms.	
Sun-dried tomatoes, thinly sliced	1-1/2 lbs			
Button mushrooms, sliced	12 oz			
Fresh basil leaves, thinly sliced		24 leaves	Add 1 tablespoon basil, 2 ounces each white wine, Marsala wine and veal stock.	
White wine		1-1/2 pints	Season with salt and pepper.	
Marsala wine		1-1/2 pints		
Veal stock		1-1/2 pints	Return veal to pan, reduce liquid by one half, about 2 to 3 minutes. Stir in 2 ounces tomatoes and 1 ounce butter to pan.	
Kosher salt		As needed		
Black pepper		As needed		
Tomatoes, diced	1-1/2 lbs		<i>For each portion:</i> Sprinkle plate with parsley. Plate veal topped with mushroom mixture. Garnish with basil and additional parsley.	
Butter		1-1/2 cups		
Parsley, chopped		As needed		

Yield: About 8 cups

ASK THE EXPERTS

We asked Celebrity Chefs across the country how they would be incorporating veal into their large party menus and special-events catering this spring and summer. Here's what they had to say:

Chef Michelle Bernstein – Executive Chef, Azul, Miami, FL

"A boneless cut of veal works very well for large parties. It can be cut into individual portions depending the size of the party and can be stuffed with a variety of spices." For something a little unexpected, Bernstein suggests combining tough and tender cuts of veal and presenting them in one dish. "Braise a veal shank until tender, shred it, and cook it down in liquid. Then, roast a loin chop and serve it over the shredded shank. It's a delicious way to feature two cuts of veal and works well as an appetizer or main course." Chef Bernstein's Veal Risotto Balls is an innovative appetizer offering. For this item, she rolls shredded veal shank and

creamy risotto into large, marble-sized balls. She then dips the balls in semolina oil and deep-fries them until golden brown. "The textures here are wonderful. The outside is nice and crispy and the inside is warm and juicy," says Bernstein.

David Lentz – Executive Chef, Opaline, Los Angeles, CA

"I like to butterfly a veal loin and stuff it with honey, garlic, thyme, shallot, rosemary, roasted fennel and pine nuts. I then roll the loin and tie it. Next, I roast it off and serve it with porcini mushrooms and au jus made from the juices of the veal loin."

David Burke – Corporate Executive Chef, Smith and Wollensky Restaurant Group, New York, NY

"There are many great ways to serve veal for a large party or holiday. For spring celebrations like Passover and Easter, I offer my Matzah Brie with Asparagus &

CityViews: Palm Restaurant

Palm is family-owned, with 28 white tablecloth restaurants located across the country. Established in 1926 as a Northern Italian restaurant, the renowned steakhouses remain steeped in Italian tradition – and veal plays a vital role on the menu. Listed below are several veal dishes offered on the main Palm dinner menu. Other dishes appear as daily specials. For more information, visit www.thepalm.com.

VEAL ON THE MENU

- Veal Francaise
- Veal Marsala
- Veal Martini
- Veal Milanese
- Veal Parmigiana
- Veal Piccata

LOCATIONS

Atlanta
3391 Peachtree Road NE
Atlanta, GA 30326
404-814-1955
Chef: Chris Cannizzaro

Boston
200 Dartmouth Street
Boston, MA 02116
617-867-9292
Chef: David Schanhals

Cancun
Hotel Presidente
Inter-Continental Blvd.
Kukulcan, KM 7.5
Cancun, Q. ROO
011-52-998-848-8747
Chef: Jorge Guzman

Charlotte
6705-B Phillips Place Court
Charlotte, NC 28210
704-552-7256
Chef: Adam Kaufman

Chicago
323 East Wacker Drive
Chicago, IL 60601
312-616-1000
Chef: Jerome Driscoll

Coral Gables
4425 Ponce de Leon Blvd.
Coral Gables, FL 33146
786-552-7256
Chef: Robert Schwartz

Dallas
701 Ross Avenue
Dallas, TX 75202
214-698-0470
Chef: Jose Treminio



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