

## City Views: San Francisco (CONTINUED)

Ristorante Milano  
*Italian*  
1448 Pacific  
San Francisco, CA  
415-673-2961  
Chef: Aldo Blasi  
Involtini di Vitello – veal slices rolled and filled with prosciutto cotto, fontina and chicken livers in a light veal sauce.  
Costoletta di Vitello – grilled white veal chop with rosemary and sage.

Suppenkuche  
*German/Russian/Polish*  
601 Hayes  
San Francisco, CA  
415-252-9289  
Chef: Peter Kahl  
Maultaschen in Pilzrahmsoße – German-style ravioli filled with veal, spinach, mushroom and served with mushroom sauce.

Twenty Four  
*Seasonal New American*  
24 Willie Mays Plaza  
San Francisco, CA  
415-644-0240  
www.24restaurant.com  
Chef: Keith Mansfield  
Bone-In Veal Chop With Caramelized Lemon Onions.

Hyde Street Bistro  
*French Bistro*  
1521 Hyde Street  
San Francisco, CA  
415-292-4415  
Chef: Fabrice Marcon  
Sauté de Veau Marengo – veal stew marengo with seasonal vegetables.

## Veal Short Ribs (continued)

For example, Hoffman's recipe for Rolled Veal Breast with Hedgehog Mushrooms, Leeks and Sage Jus is perfect for summer. He also enjoys grilling a hearty veal chop and serving it with fresh vegetables. During the winter months, Hoffman prefers bigger, heavier veal cuts like the short ribs or osso buco. And pastas, such as veal-stuffed ravioli, work year round.

This time of year, Chef Hoffman menus Stuffed & Rolled Veal Breast, Terrine of Braised Veal Breast and Ahi Tuna, and an exciting Caramelized Osso Buco – in addition to Veal Short Ribs with English Pea Ragout.

Since opening in 1993, One Market Restaurant has become one of the most talked about restaurants in the Bay Area. Co-owned by Chef Bradley Ogden and the Lark Creek Restaurant Group, One Market Restaurant offers a romantic ambiance, impeccable service and farm-fresh, all-American cuisine. Located beside the Pacific Ocean shoreline and overlooking the San Francisco Bay Bridge, the main room's 20-foot ceilings and rustic wrought-iron chandeliers embrace visitors with a cozy, inviting feeling.

Open for lunch and dinner, patrons feasting on any of the many mouth-watering creations can also choose among 500 award-winning American wines from the house cellar. Nightly jazz piano, played by some of the area's premier musicians, only completes the dining experience.

## Wine with Veal (continued)

recipe. Sweeter dishes tend to make dry wines (red or white) taste thin and acidic, so varietals like Riesling and Gewürztraminer (Fetzer makes delicious versions of both) are better choices – as are Chenin Blancs, White Zinfandels and red Gamay.

Overall, the key to successful pairings is harmony: always harmonize your wine to the key elements of the dish, rather than clinging to the old "red with red" rule.

*Winner of the Julia Child Award for "Best American Cookbook" for From the Earth to the Table: John Ash's Wine Country Cuisine, food and wine educator John Ash is a spokesperson for Fetzer Vineyards and Brown Forman Beverages. He is also the owner of John Ash & Company restaurant in Santa Rosa, California and is a regular food columnist for the Los Angeles Times Syndicate.*

## WWW.VEALSTORE.COM

Coming this month, the Veal Committee of the National Cattlemen's Beef Association will launch its first ever e-commerce website. Log onto [www.vealstore.com](http://www.vealstore.com) to have veal delivered directly to your restaurant or operation. Learn about the latest recipes hot chefs are preparing...Learn great wine pairings for veal...Test out some new seasonings and companions for veal...Update yourself on the nutritional value veal has to offer and much, much more.

Veal Dish is a quarterly publication from the Veal Committee of 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 312-464-1666 or [becky@sccadv.com](mailto:becky@sccadv.com).



Funded by America's  
Veal Producers  
Through the Beef Checkoff



# DISH

# Veal

## Winter 2002

The report for foodwriters from the Veal Committee of the National Cattlemen's Beef Association



## Veal Short Ribs are "In Season" at One Market Restaurant

Known across the California coast for Kits outstanding assortment of entrees made with seasonal ingredients, San Francisco's One Market Restaurant finds veal to be a versatile menu item year-round.

This winter, Executive Chef Adrian Hoffman brings his Veal Short Ribs with English Pea Ragout to the table. "It's a tender, buttery dish that's great for the holidays," says Hoffman. "Even though San Francisco's climate is mild during the winter, this recipe for Veal Short Ribs has been a patron favorite."

Noted by the San Francisco Chronicle as "one of San Francisco's Rising Star Chefs," Hoffman gained a strong reputation among his peers by infusing American cuisine with his own signature style. The Veal Short Ribs with English

Pea Ragout, a contemporary adaptation of the classic French dish, Blanquette de Veau, is no exception.

Hoffman starts by seasoning the inside of the Veal Short Ribs with salt, white pepper and nutmeg. He then slowly braises the meat by simmering it in water, onion, garlic, thyme, cloves and bay leaves for three hours.

"Veal Short Ribs braise beautifully. Since I use such simple seasonings, the meat's natural flavor really gets drawn out and the texture becomes moist and tender," adds Hoffman.

The chef then pairs the veal with a flavorful ragout of baby peas, baby carrots, baby leeks, potatoes and shallots. "Overall, I love working with veal because it can be translated easily into various seasonal dishes."

continued on back

**Chef Profile: Executive Chef Adrian Hoffman,  
One Market Place Restaurant, San Francisco, CA**



Since joining One Market Restaurant in 2000, Hoffman has gained a strong reputation for reviving traditional American dishes with creativity and sophistication. "I believe in culture, tradition and taste. If you stay true to these ideals, your food will be focused," says Hoffman.

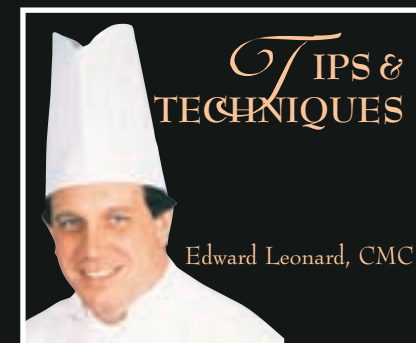
Hoffman's decision to become a chef didn't come until after college graduation. Born and raised in Boston, Hoffman worked in kitchens since he was 13 years old to make extra money and pay for school. However, after graduating from Brandeis University with a degree in Philosophy and a double minor in Studio Art and Economics, Hoffman took a job at Rocco's in Boston. The experience changed his career plans forever. "They were producing rustic Italian food and paying a lot of

attention to detail. That was something I hadn't seen in the past, so when I got a taste of cooking with such depth, I was hooked," says Hoffman.

From that day on, Hoffman immersed himself in the industry. He read everything he could get his hands on about food and experimented with different ingredients and cooking techniques on his own. Meanwhile, he worked his way through kitchens in San Francisco and New York and helped open Osteria Del Circo in Manhattan. There, Hoffman met the Maccioni family of New York's highly-regarded Le Cirque; they sent him to Italy to do an apprenticeship at the Michelin-starred Ristorante Romano. He remained overseas to work at Chez Nico and Aubergine in London.

A few years later, Hoffman returned to the States to become the Sous Chef at Todd English's Olives restaurant in Boston and, in 1999, opened Tamarind for Chef English in Israel. He then spent the remainder of the year in France and Tokyo – bringing his education full circle. By 2000, Hoffman felt ready to settle down in a kitchen and showcase the skills he learned around the world. After scouting out several cities, he found the ideal opening at One Market Restaurant.

## Holiday Entertaining with Veal



Along with colder weather, the winter season brings holiday festivities and a turn to heartier fare. This is a great time to cook and explore with veal. When choosing a menu, veal should be at the top of our list. With so many cuts available, and veal's ability to marry with various seasonings, veal is perfect for entertaining at home or for holiday banquets.

When braising and roasting veal, the breast, shoulder, chuck and rib roast are excellent choices. All can be seasoned with a rub of salt, clove, porcini powder and tarragon and braised in a sauce of seasonal root vegetables, veal stock and apple or pear cider. Finish with a sweet potato puree enhanced with maple butter for a heart-warming dish!

Another holiday treat can be made with veal sausage. Simply wrap sausage in puff pastry that has been laid out and brushed with a mix of one part maple syrup and one part melted butter. Sprinkle the pastry lightly with cinnamon and

black pepper and then wrap the pastry around the veal sausage. Let the wrap sit in the cooler for 15-20 minutes and then bake and slice for a tasty starter.

For a center-of-the-table dish that will really impress, season a standing veal rib roast with whole cloves, marjoram, roasted garlic and Dijon mustard. Serve with cranberry port sauce and seasonal accoutrements.

For larger gatherings, accent a veal filet by wrapping it with veal bacon. This great center-of-the-plate item holds well. Other dishes, like veal fricassee or veal stew with apples and pears, celebrate underutilized cuts of veal and are very flavorful due to the blending of flavors that occurs with slow, gentle cooking.

It's a great time of year to cook and entertain – so accent your holiday menus with veal. Its versatility produces quality dishes that make the palate merry!

For more information on veal new products such as veal sausage and veal bacon, contact Lena Jo McCoy, Associate Director of Veal Marketing, at 303-850-3380.

*Chef Edward G. Leonard  
Executive Chef/Owner, Cantare  
Ristorante, Chicago, IL – one of only  
55 Certified Master Chefs in the United  
States. He has received over 20 gold  
medals in all areas of cooking, and is the  
captain of the ACF Culinary USA Team.*

## Veal Short Ribs with English Pea Ragout

By Executive Chef Adrian Hoffman, One Market Restaurant, San Francisco, CA

Ingredients	weights	measures	directions	Yield: 12 Portions
Veal Short Ribs (IMPS/NAMP 323), cut into 3-rib sections	9 lb	36 ribs	Trim all visible fat from veal short ribs. Remove middle bone and one side bone from each veal rib section; reserve bones. Sprinkle 'inside' of veal with 1 tsp salt, nutmeg and pepper. Roll veal flap around remaining bone; tie with kitchen string. Place veal and reserved bones in deep pan just large enough to hold veal and bones in single layer.	
Salt		1 tsp		
Freshly grated nutmeg		1 tsp		
Ground white pepper		1/2 tsp		
Light veal stock		2 qt	Add stock and 1 tsp salt; bring to a boil. Reduce heat to simmering; skim surface thoroughly.	
Salt		1 tsp	Add onions, mushrooms, celery, morels, garlic, thyme, cloves and bay leaves. Cover and simmer 3 hours or until veal is fork-tender.	
Diced onions		3 cups		
Button mushrooms		2 cups		
Celery ribs, cut in 2-inch lengths		3 each	Remove veal. Strain braising liquid; discard solids. Pour braising liquid over veal. Cover and refrigerate until cool, preferably overnight.	
Dry morels, coarsely crumbled		1 cup		
Garlic heads, cut crosswise in half		4 each		
Fresh thyme sprigs		10 each	Before serving, slowly reheat veal in braising liquid. Drain veal; reserve liquid. Keep warm.	
Whole cloves		5 each		
Bay leaves		2 each		
<b>Sauce:</b>				
Unsalted butter		10 Tbsp	Melt 10 Tbsp butter in large saucepan over low heat. Whisk in flour; cook and stir until roux smells faintly nutty. Whisk in braising liquid until smooth. Simmer 10 minutes.	
All-purpose flour		3/4 cup		
Reserved braising liquid		6 cups	Sauté morels in 2 Tbsp butter. Add shallots. Deglaze pan with vermouth until evaporated. Add thickened braising liquid; simmer briefly.	
Fresh or re-hydrated dry morels, or fresh chanterelles		1-1/2 cups		
Unsalted butter		2 Tbsp		
Chopped shallots		3 Tbsp	Just before serving, whisk egg yolks until pale yellow. Whisk in part of hot liquid; then gradually whisk yolk mixture into remaining hot liquid. <b>Do not boil.</b> Remove from heat.	
Dry vermouth		1/2 cup		
Egg yolks		9 each		
Heavy cream		6 Tbsp	Whip cream to soft peaks; fold into sauce. Season with lemon juice, salt, pepper and nutmeg.	
Fresh lemon juice		2 to 4 Tbsp		
Salt		As needed		<b>Yield: About 8 cups.</b>
Ground white pepper		As needed		
Freshly grated nutmeg		As needed		
<b>English Pea Ragout:</b>				
English peas, shelled	2 lb	6 cups	Blanch peas until tender; refresh under cold water. Repeat with carrots, then leeks, then potatoes.	
Baby carrots, peeled		24 each		
Baby leeks, trimmed, cleaned		24 each		
Baby Yukon gold potatoes, cut in half		24 each	Sauté shallots and garlic in butter until soft. Add blanched vegetables; heat through. Stir in parsley, mint, salt and pepper.	
Finely chopped shallots		6 Tbsp		
Minced garlic		3 Tbsp		
Unsalted butter		6 Tbsp		<b>Yield: About 8 cups.</b>
Finely chopped fresh parsley		3 Tbsp		
Finely chopped fresh mint		1 Tbsp		
Salt and pepper		As needed		
Freshly grated nutmeg		As needed	<b>Per portion:</b> Remove string from one veal rib section; place in center of plate. Spoon 3/4 cup sauce over veal. Spoon 3/4 cup ragout around veal. Sprinkle with nutmeg.	
			One Market Restaurant, San Francisco, CA, Executive Chef Adrian Hoffman	

## Wine With Veal

John Ash, Wine Educator, Fetzer Vineyards & Brown Forman Beverages



Remember the old adage "serve red wine with meat and white wine with fish and poultry"? Veal is an exception to the rule. When pairing

wine with veal, a more reliable strategy is to choose wines that mirror the character of the finished dish – bolder veal dishes can hold their own against bolder wines, for example.

Naturally rich but delicate in flavor, veal pairs well with wines that share these qualities. Often, then, the best choice for veal is a white wine, since many reds – with their bigger acids and

tannins – will overpower.

In Chef Hoffman's recipe for Veal Short Ribs with English Pea Ragout, a white wine like Fetzer Barrel Select Chardonnay would be ideal. This wine derives richness from oak aging, yet is delicate enough to not overwhelm.

To complement fuller-bodied red wines, veal should be seasoned more boldly. Braises or sauces that include wild mushrooms, red wine, tomatoes and earthy herbs like sage or rosemary are perfect.

And if a recipe includes sweet elements like maple syrup, apple or pear cider, or dried fruits, select a wine with enough fruitiness/sweetness to balance the

## City Views: San Francisco

Baker Street Bistro  
*French*

2935 Baker Street  
San Francisco, CA  
415-931-1475

www.citysearch.com  
Chef: Goulven Morvan  
Blanquette de Veau – veal cooked in white stock with aromatic herbs, simmered in a light cream sauce with mushrooms and served with rice and fresh seasonal vegetables.

Buca Giovanni  
*Italian*  
800 Greenwich at Columbus  
San Francisco, CA  
415-776-7766

www.bucagiovanni.com  
Chef: Michael Alfieri  
Panzerotti ai Vitello – homemade veal & ricotta cheese-filled ravioli served with a roasted red pepper & toasted walnut cream sauce.

One Market Restaurant  
*Contemporary American*  
1 Market Street  
San Francisco, CA  
415-777-2233  
www.onemarket.com  
Chef: Adrian Hoffman  
Veal Short Rib – veal short ribs with English pea ragout and nutmeg.

Palio d'Asti  
*Italian*  
640 Sacramento  
San Francisco, CA  
415-395-9800  
www.paliodasti.com  
Chef: Daniel Scherotter  
Scaloppine di Vitello  
"Oscar" con Polenta Fresca – sauteed veal cutlets with prawns, tomatoes & soft polenta with shaved corn kernels.



*continued on back*