



## Chef's Corner

Welcome to the New Year Central Oregon,

The staff and I here at Aspen Lakes Golf Course and Brand 33 Restaurant are looking forward to providing you with wonderful dining experiences this year.

I would also like to mention to you fellas out there Valentines' Day will be here very soon, so make your reservations early!

I look forward to serving you,

Executive Chef William Cary, CCC

### Valentines' Dinner 5 Course Menu

*Tonight's meal will start with our garden fresh tomato Bruschetta, followed by a crispy Caesar salad made with romaine lettuce, crunchy seasoned croutons , fresh shaved parmesan cheese, and tossed in our own house made Caesar dressing.*

*To cleanse your palate before your entrée the chef has chosen a frozen pear and thyme sorbet intermezzo..*

*Our entrée this evening will be a perfect pairing of Lobster Thermidor and a choice cut of Black Angus Fillet Mignon served atop a savory onion nest, drizzled with demiglaze and garnished with matrudee hotel butter , Honey Cayenne Baby Carrots and, steamed early spring Broccolini.*

*For dessert, we have a chocolate decadence torte, mirror of crème Anglaise, encircled with raspberry hearts and escorted by a tuxedo strawberry.*

*Steak and Lobster 75.00 all inclusive*

*Lobster Only 52.00*

*Steal Only 40.00*

*Only dinners include Bruschetta, and salad.*

*Add Dessert 8.00*

### Kitchen tip

This one is for you guys out there. The number one, most romantic thing women say that a man can to for them is....."Cook for them!"

### Chef's quote:

If a fish could talk it would say, "*Chardonnay!*"

## Chef's Recipe Box

### **Beef Wellington**

#### **Ingredients**

- 1 Cup..mushrooms, roughly chopped caps only
- To Taste..Sea salt and freshly ground black pepper
- Olive oil, for cooking
- 1 ½ to 2 lbs. of good beef fillet
- 1-2 tbsp English mustard
- 6-8 slices of Parma ham
- 1 sheet ready-made puff pastry
- Flour, to dust
- 2 egg yolks, beaten

#### **Method**

1. Put the mushrooms into a food processor with some seasoning and pulse to a rough paste. Scrape the paste into a pan and cook over a high heat for about 10 mins, tossing frequently, to cook out the moisture from the mushrooms. Spread out on a plate to cool.
2. Heat in a frying pan and add a little olive oil. Season the beef and sear in the hot pan for 30 secs only on each side. (You don't want to cook it at this stage, just color it.) Remove the beef from the pan and leave to cool, then brush all over with the mustard.
3. Lay a sheet of cling film on a work surface and arrange the Parma ham slices on it, in slightly overlapping rows. With a palette knife, spread the mushroom paste over the ham, then place the seared beef fillet in the middle. Keeping a tight hold of the cling film from the edge, neatly roll the Parma ham and mushrooms around the beef to form a tight barrel shape. Twist the ends of the cling film to secure. Chill for 15-20 mins to allow the beef to set and keep its shape.
4. Roll out the puff pastry on a floured surface to a large rectangle, the thickness of a £1 coin. Remove the cling film from the beef, then lay in the centre. Brush the surrounding pastry with egg yolk. Fold the ends over, then wrap the pastry around the beef, cutting off any excess. Turn over, so the seam is underneath, and place on a baking sheet. Brush over all the pastry with egg and chill for about 15 mins to let the pastry rest.
5. Heat the oven to 200°C/400°F/gas 6.
6. Lightly score the pastry at 1cm intervals and glaze again with beaten egg yolk. Bake for 20 minutes, then lower the oven setting to 180°C/350°F/gas 4 and cook for another 15 mins. Allow to rest for 10-15 mins before slicing and serving with the accompaniments. The beef should still be pink in the centre when you serve it.