

Restaurant Hospitality

February 2009

MenuTrends

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Bowl League: Hot Stuff

Soup is said to have been the first menu item offered in public restaurants. And while it might be history in a bowl, soup is also every bit as trendy as it is traditional. Regardless of the consistency, color or content, a bowl of soup is comfort food that sees us through times of austerity as well as prosperity. On the pages that follow, you'll find soup and stew inspirations from restaurants around the country.

The one-bowl wonders we're featuring include creamy and luxurious ideas such as the Sweet Onion Bisque from Chef Tyler Brown at The Capitol Grille at The Hermitage Hotel in Nashville, and the Curried Cream of Turkey Soup from Chef/Owner Bruce Klug of Klug's Creekside Inn in Cedarburg, WI. Executive Chef Gerald Hirigoyen of Piperade in San Francisco shares a recipe for Idaho Potato and White Bean Puree as well. For hearty appetites, consider Chickpea and Chorizo Stew from Chef John Critchley of Area 31 in Miami, Spanish Garlic Soup from Chef Gabrielle Hamilton of Prune Restaurant in NYC, and Zinfandel Braised Beef Stew from Chef Eduardo Martinez of Market Restaurant in San Francisco. Check out the recipe pages for additional ideas.

From: Chef Peter Pakh, Silverado Resort, Napa CA. Yield: 8 servings.

10 cups beef broth
1 sachet to include:
6 peppercorns
1 bay leaf
1 sprig of thyme
2 pounds of meaty Cervena shanks, cut into 1-inch pieces
2 large red beets, cut in eighths
2 large yellow beets, cut in eighths
12 baby carrots, peeled
1 large russet potato, peeled & cut into ½ inch cubes
1 large leek, cut into rounds
Salt and pepper, to taste
1 cup creme fraîche
¾ cup chiffonade of green onions
¾ cup chopped fresh dill



Photo: Cervena Venison

Bring beef broth, sachet and Cervena shanks to a boil. Reduce heat, cover and allow to simmer until the meat is tender, about an hour and a half.

Remove shanks and sachet, cool meat and pluck from bones, reserve.

In the same pot, cook the beets in the broth until tender, about 20 minutes. Remove from the broth and reserve with the meat.

In a large pot of boiling, salted water, cook the potatoes and carrots together until tender, about 5 minutes. Drain and reserve with the meat.

In a pot of boiling, salted water, cook the leeks for about 1 minute. Drain and reserve with the rest of the ingredients.

Add the venison and all the vegetables back to the broth. Check for seasoning and add salt and pepper to taste.

Ladle into bowls. Garnish with a drizzle of crème fraîche, the scallions and dill.