

TENACIOUS EATS *full contact dining*

Presents...

“Julie & Julia”

Running time 123 minutes

Released August 7, 2009

Starring Meryl Streep and Amy Adams

Meyer's Grove

Tuesday, November 13, 2012

“ I know...”

“Filets de Poisson Poches au Vin Blanc” (pg 208)

Pan seared Trout Rillette. Pan seared rainbow trout filet, clarified butter, shallots, fumet, crisped leeks and white wine.

“Don't Crowd the Mushrooms...”

“Champignons Saute a la Crème” (pg 514)

Local Ozark Mushrooms, sautéed in butter, shallot, green onion and Madeira. Served in a grilled mushroom Vol-au-vents.

“Lobster Killer”

“Homard A L'Americaine” (pg 223-225)

Lobster tail, mire poix, shallots, garlic, flamed with cognac, tomato, fumet, butter, dry white vermouth, parsley and tarragon. Served with creamy parsley and tarragon risotto.

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“Intermission”

15 minutes

“He’s Very Tall Dorothy”

“Fromage”

Bactja Farms Tomme.

“Julia’s! Boeuf Bourguignon”

“Boeuf Bourguignon” (pg 315)

Lardons, mire poix, butter, mushrooms, red wine, beef stock and C & C Highland Grass fed Beef.

“Happy 100th Birthday Julia”

“Reine de Saba” (pg 677-678)

Rich, creamy chocolate and almond cake.

- All recipes for tonight’s dishes are directly referenced from “Mastering the Art of French Cooking, VOL I” By Julia Child, Louisette Bertholle and Simone Beck.
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