

THE NIGHT CASALS PLAYED



Like many other members of the staff that evening, I listened enchanted at the East Room door as Pablo Casals performed. There was still a small supper to be served in the Red Room, but by this time the main dinner was over. The galantine we offered that night was a particularly memorable feature of the meal.

— René Verdon



DINNER

*Inglisbrook Pinot
Chardonnay* *Mousse de sole Amiral*

*Almaden
Cabernet
Sauvignon* *Filet de bœuf Montfermeil*

Galantine de faisán au porto
Salade verte

*Piper-Heidsieck
1953* *Sorbet au Champagne*
Pâtisserie

The White House
Monday, November 13, 1961

This versatile dish can be served hot or cold, as an entrée or an appetizer. Shrimp shells and fish stock are available at better fish markets.

MOUSSE DE SOLE AMIRAL



SAUCE

<i>2 cups dry white wine</i>	<i>1 bay leaf</i>
<i>4 cups fish stock</i>	<i>3 tbsp cold butter</i>
<i>1 cup water</i>	<i>2 shallots, minced</i>
<i>2 tbsp tomato paste</i>	<i>1/2 cup dessert wine or off-dry Riesling</i>
<i>1 tbsp chopped fresh tarragon</i>	<i>2 tbsp whipping cream</i>
	<i>Salt and pepper</i>

MOUSSE

<i>2 egg whites</i>	<i>1 tsp white pepper</i>
<i>2 tsp salt</i>	<i>2 cups whipping cream</i>

GARNISH

<i>8 jumbo shrimp, cooked and butterflied</i>	<i>2 tbsp crayfish or flying fish roe</i>	<i>8 sprigs parsley or chervil</i>
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- SAUCE: In saucepan, heat half the olive oil over high heat. Add shrimp shells; cook for 5 minutes or until pink but not scorched. Stir in cognac; cook, stirring to scrape up any brown bits, for 1 minute or until liquid is reduced to about 2 tbsp.
- Meanwhile in stock pot or Dutch oven, heat remaining oil over medium heat. Add leeks, carrots, and garlic; cook for 5 minutes or until softened. Add shell mixture; stir in

FILET DE BOEUF MONTFERMEIL



SAUCE

2 tbsp vegetable oil
1/4 cup finely chopped shallots
1 clove garlic, minced

1 each carrot and celery stalk, chopped

1 tbsp tomato paste

1/2 tsp granulated sugar

1/2 cup port

1 each bay leaf and sprig rosemary

3 cups beef stock

2 tbsp cold butter, cubed

Salt and pepper

VEGETABLES

12 each baby carrots, turnips, cauliflower florets, broccoli florets, baby yellow zucchini, asparagus tips, and snow pea pods

1 tbsp butter

1 tbsp chopped fresh parsley

Salt and pepper

FILETS

6 filet mignons
(2 lb total)

3/4 tsp each salt and pepper

1 tbsp each butter and vegetable oil

2 cloves garlic, minced

1 tsp fines herbes

1/4 cup red wine

• SAUCE: In large saucepan, heat oil over medium heat. Stir in shallots and garlic; cook, stirring often, for 3 minutes or until translucent. Add carrot and celery; cook for 7 to 10 minutes or until softened. Stir in tomato paste and sugar; bring to boil and boil for 1 minute. Stir in port, bay leaf, and rosemary; return to boil and boil for 5 minutes or until liquid is reduced and syrupy. Strain out flavoring agents and return liquid to pot. Stir in beef stock and bring to boil; reduce heat and simmer for 35 minutes or until thickened and reduced to about 1 1/4 cups. Reduce heat to low and whisk in butter, bit by bit, until butter is fully incorporated and sauce is glossy. Season to taste with salt and pepper. Set aside and keep warm.

• VEGETABLES: In large pot of boiling salted water, cook carrots and turnips for 7 minutes; remove with slotted spoon and place in cold water. Reserve. To same pot of water, add cauliflower and cook for 5 minutes; remove and add to reserved vegetables. Place broccoli, zucchini, and asparagus in boiling water and cook for 4 minutes; add snow peas and cook for 1 minute. Remove and add to reserved vegetables.

• FILETS: Rub meat with garlic, salt, pepper, and fines herbes. In large skillet, melt butter with vegetable oil over medium-high heat; add filet mignons, placing them at least 1/2 inch apart. Cook, turning once, for 10 to 12 minutes or until meat is well browned but still pink in center. Remove from pan; tent with foil and let stand for about 5 minutes. Add red wine

GALANTINE DE FAISAN AU PORTO



STUFFING

1 tsp vegetable oil
4 strips bacon, finely
chopped

1/3 cup finely chopped
shallots

2 cloves garlic, minced

1/4 tsp each ground
allspice and nutmeg

Salt and pepper

1/3 cup port

2 each carrots and
celery stalks

GALANTINES

2 cups blanched drained
spinach leaves

3 pheasants
(or 6 chicken breasts)

1 cup port

6 cups game stock or dark
chicken stock (approx)

1/4 tsp each salt
and pepper

2 tsp unflavored gelatin
(approx)

Parsley sprigs

• **STUFFING:** In skillet, heat oil over medium-high heat. Add bacon and cook, stirring, for 2 minutes. Pour off all but 1 tbsp fat and reduce heat to medium. Add shallots and garlic; cook, stirring often, for 5 minutes. Stir in allspice, nutmeg, and 1/4 tsp each salt and pepper. Stir in port; cook, stirring to scrape up any brown bits, for 1 minute. Let cool to room temperature.

• Using mandolin or other hand-held slicer, or sharp knife, cut carrots and celery into long, very thin pieces. In boiling salted water, cook separately for 2 minutes each; cool to room temperature under cold running water. Drain well; pat dry with paper towel and sprinkle with salt and pepper. Reserve.

• **GALANTINES:** remove skin from pheasants and discard. Cut off wings and legs and reserve. Using boning knife, carefully remove breast from each pheasant in one piece. Starting with rib cage and working down, ease knife between bones and flesh, working from chest to back. After separating meat from rib cage, remove any stray small bones. Halve breasts at natural division.

• Place bones, legs, and wings on well-oiled rimmed baking sheet; roast in 375°F oven for 25 minutes or until browned. Reserve.

• Using side of cleaver or tenderizing mallet, gently flatten each breast to uniform thickness. Rub reserved bacon-shallot mixture evenly over inside of each breast. Flatten a spinach leaf; leaving narrow border around edge of meat, cover the bacon mixture on each breast. Top evenly with carrots and celery. Roll each breast into tight cylinder; roll tightly in cheesecloth, smoothing out any creases. Tie ends with kitchen string.

- Place galantines in large pot over medium-high heat. Add browned bones, wings, and legs. Add port and just enough stock to cover. Bring to boil; reduce heat to low and gently poach for 30 minutes. Remove galantines and cool to room temperature, reserving cooking liquid. Cover galantines with foil and refrigerate for 2 hours or until well chilled.

- Meanwhile, strain reserved cooking liquid through fine-mesh sieve and clarify (see p. 113) to produce consommé. Season well with salt and pepper. Set aside 1½ cups. Pour remaining consommé into shallow pan and chill until set. (If consommé does not set, re-heat all the consommé and add gelatin; chill until set.)

- Unwrap galantines and slice into ½-inch medallions; season lightly with salt and pepper. Dip medallions into reserved consommé and place on waxed paper-lined baking sheet; chill for 15 minutes or until jelly is set. Repeat process several times until medallions are thoroughly coated.

- To serve, dip bottom of baking sheet containing jellied aspic in hot water for about 15 seconds; invert onto clean cutting board and chop into small cubes. Arrange cubes on platter; top with medallions. Garnish with parsley. Makes 6 servings.

TIP: *If using chicken breasts, add some chicken bones or necks to the poaching liquid.*

SALADE VERTE



1 head Boston lettuce

*2 cooked beets, cut into
long, thin strips*

*12 blanched
asparagus tips*

1 bunch watercress

DRESSING

*¼ tsp each salt and
white pepper*

3 tbsp fresh lemon juice

*⅓ cup extra virgin
olive oil*

Pinch granulated sugar

*1 tbsp finely chopped
shallots*

- Wash and remove tough stems from lettuce and watercress. Drain leaves well and place in shallow serving bowl.

- **DRESSING:** In separate bowl, combine salt, pepper, and sugar; whisk in lemon juice and shallots. Whisking constantly, drizzle oil into lemon mixture and whisk until well combined. Taste and adjust seasoning if necessary.

- In separate small bowls, toss beets and asparagus with 1 tbsp each of the dressing. Drizzle remaining dressing over greens and toss gently. Arrange beets and asparagus tips decoratively on top. Serve immediately. Makes 6 servings.

SORBET AU CHAMPAGNE



*2 cups champagne or dry
sparkling wine*

*1/2 cup Simple Syrup
(recipe follows)*

*1/4 tsp fresh lemon juice
1 egg white*

- Stir together champagne, Simple Syrup, and lemon juice. Beat egg white until stiff, gently whisk into champagne mixture until well combined.
- Pour into ice-cream machine and freeze according to manufacturer's instructions. (Alternatively, pour mixture into chilled shallow metal pan; cover and freeze for about 2 hours or until firm. Break up into chunks; transfer to food processor and purée just until smooth.) Spoon into chilled airtight container; freeze for 20 minutes or until almost firm. If making ahead, soften in refrigerator for 10 minutes before serving. Serve in chilled champagne glasses. Makes 6 to 8 servings.

SIMPLE SYRUP



1/2 cup granulated sugar

1/4 cup water

- In small saucepan, mix sugar with water over medium heat; cook, stirring often, until sugar is completely dissolved. Bring to boil and cook for about 1 minute or until syrup is sparkingly clear. Let cool. (Syrup can be refrigerated in sterilized container for up to 1 month.) Makes 1/2 cup.

PÂTISSERIE



- For the Casals dinner, we prepared a selection of freshly baked petits fours, including chocolate truffles, bite-size fresh fruit tarts, madeleines, and tiny cakes encased in rolled fondant and adorned with candied violets.