

THE FIREHOUSE

RESTAURANT

Buttered Rum Sturgeon

Deneb Williams, Executive Chef

Serves 4 guests

INGREDIENTS

4 ea.	6-oz sturgeon filets
2 tsp.	kosher salt
1 tsp.	black pepper
2 tbsp.	canola oil
½ cup	chicken stock
¼ cup	Rum Cinnamon Glaze (see recipe below)
4 tbsp.	butter
¼ cup	fines herbes (chives, chervil and tarragon)

PROCEDURE

Pre-heat oven to 400°. Note: open a window or turn kitchen fan on high. Season sturgeon liberally on all sides with salt and pepper. In an oven-proof sauté pan on high heat, sear sturgeon in canola oil for 1-2 minutes on both sides. Remove fish from pan and deglaze pan with chicken stock. Cover the top of fish with Rum Cinnamon Glaze. Return fish to pan and place in oven for 7-10 minutes. Note: the pan should not boil dry. If necessary, add more chicken stock. The fish should register 130° with an internal thermometer. Remove fish from pan and rest for 1-2 minutes. Place pan back on medium heat. Whisk cold butter into pan drippings to make sauce. Finish with fines herbes. Season to taste with salt and pepper. Drizzle sauce over the fish. Serve with Yam Gratinée (recipe below) and your favorite vegetable.

Rum Cinnamon Glaze

Yields ½ cup

INGREDIENTS

1 cup	white balsamic vinegar
¼ cup	spiced rum (Captain Morgan's)
¼ cup	maple syrup
1 ea.	cinnamon stick
2 ea.	star anise

PROCEDURE

Combine all ingredients and simmer on medium-low heat until reduced by two-thirds. Consistency should be that of room temperature honey. Remove cinnamon and star anise. Store glaze in a squeeze bottle.

Yam Gratinée

Yields 4-6 portions

INGREDIENTS

1 ea.	fennel bulb, <i>roasted and julienne (see procedure below)</i>
2 cups	chicken stock

ROYALE

2 cups	heavy cream
3 ea.	eggs
1 cup	ricotta

2 tsp.	roasted garlic purée
1 tbsp.	kosher salt
1 tsp.	ground pepper
½ tsp.	nutmeg, <i>microplaned</i>
½ tsp.	cinnamon
½ cup	chives
¼ cup	thyme
2 lbs.	yams, <i>peeled and sliced thinly</i>
½ cup	Parmesan, <i>grated</i>

PROCEDURE

Best if made the day before. Braise fennel in chicken stock until tender. Let cool, julienne and set aside. Using a hand blender combine Royale ingredients. Add chives and thyme, stir by hand. Line a 9"x9" Pyrex pan with parchment. Cut corners of parchment to insure a snug fit. Pour one fourth of Royale into the bottom of pan. Slice yams on mandoline (or thinly by hand) and shingle one layer at a time. Top each layer with fennel, Parmesan and Royale keeping yams submerged. Do not put Parmesan on top layer. Bake uncovered in a conventional oven at 350° for 1½ hours. Refrigerate overnight. To serve, reheat in oven at 350° for 20-25 minutes.