

NATIONAL GALLERY OF ART

In the Forest of Fontainebleau

Painters and Photographers from Corot to Monet

EAST BUILDING · MARCH 2 — JUNE 8, 2008



Organized by the National Gallery of Art, Washington,
in association with the Museum of Fine Arts, Houston, where the
exhibition will be on view July 13 through October 19, 2008

Made possible by The Florence Gould Foundation

Supported by an indemnity from the Federal Council on the Arts and the Humanities

Auguste Renoir, *The Inn of Mother Anthony*, 1866, oil on canvas, Nationalmuseum, Stockholm

Garden Café: Fontainebleau

NATIONAL GALLERY OF ART • WEST BUILDING
FEBRUARY 26 – MAY 18, 2008

Potage Parmentier **Potato Leek Soup**

Created by Restaurant Associates Chef David Rogers

3 leeks
4 potatoes, peeled and quartered
¼ cup butter
½ cup milk
½ cup light cream
1 quart water or chicken stock
½ teaspoon salt
¼ teaspoon fresh chopped chervil
2 tablespoons each chopped celery and shallots
⅛ teaspoon celery seed
parsley to garnish

Prepare the leeks by removing the green portions, reserving for another use if desired. Cut them down the center lengthwise and wash thoroughly. Chop the white and yellow portions finely. In a heavy two-quart saucepan sauté them lightly with the chopped shallots in half the butter for 5 to 7 minutes. Add the water or chicken stock, salt, celery, chervil, celery seed, and quartered potatoes, and simmer uncovered for 20 to 25 minutes. Remove potatoes and leeks to a small bowl and puree using a potato masher. Return the puree to the cooking water. Stir in the milk, cream, and remaining butter, and reheat one minute. Season to taste with salt and pepper. Garnish with parsley and truffle oil.

Serves 8

Garden Café: Fontainebleau

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Jumbo Lump Crabmeat Salad with Rémoulade

Created by Chef Scott Chambers of La Ferme in Chevy Chase, MD

1 pound jumbo lump crabmeat
2 tablespoons Brunoise red onion finely diced
½ cup Brunoise celery finely diced
chopped parsley
blanched yellow corn
diced tomato
Old Bay® Seasoning, salt, pepper to taste
chopped chives
mesclun greens
avocado

Tomato rémoulade

1 cup mayonnaise
¼ cup ketchup
1 tablespoon brandy
Mix ingredients to form a sauce.

Parmesan crisp

Arrange ½ × 4-inch lines of freshly grated Parmesan on a silicone sheet or parchment paper and bake at 350° for 7 minutes.

Assembly

Gently combine crabmeat with next seven ingredients, reserving some of the corn, tomatoes, and chives for garnish. Place the crabmeat mixture in a 3-inch ring in the center of a dinner plate, top with slices of avocado and add a small amount of mesclun on top. Drizzle rémoulade artfully over the salad using a squirt bottle. To finish, sprinkle the reserved corn, tomatoes, and chives around the edge of the plate and lean a Parmesan crisp against the crabmeat.

Serves 8 – 10

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Estouffade de Boeuf Bourguignonne **Slow-cooked Beef Stew Burgundy Style**

Created by Chef Patrick Orange of La Chaumière in Washington, DC

Main ingredients

4 lbs Angus eye of round
3 ounces canola or olive oil
3 ounces flour for dusting

Aromatic garnish for cooking and sauce

2 medium carrots, peeled and diced
1 large onion, peeled and diced
1 stalk of celery, peeled and diced
4 cloves of garlic chopped
1 small bouquet garni
1.5 liters red wine and 1 liter veal or chicken stock, or 1 liter water
salt and pepper to taste

Optional: 3 ounces bittersweet chocolate at the end

Bourguignonne garnish

10–12 ounces button mushrooms
8–10 ounces pearl or cippolini onions
8–10 ounces salted or smoked bacon, stripped into lardoons
1 tablespoon butter
10–12 ounces fingerling potatoes
2 bunches of baby carrots with tops
2 tablespoons chopped parsley
8 slices of toasted baguette with garlic and olive oil

(next)

Preparation

Cut beef into 1 ½-inch cubes and remove fat. Season with salt and pepper. Sear meat in hot cooking oil until brown. Drain in colander to remove excess oil. In dutch oven or heavy-bottomed pot with lid, place meat and aromatic garnish (diced vegetables and bouquet garni). Let ingredients sweat together for 3 minutes and dust with flour so that the meat and vegetables are nicely coated. Place pot in oven at 375° for 5 minutes to give a light coloration to the ingredients. Return pot to stove top and deglaze with red wine. Let simmer until reduced by half. Add 1 liter of demi-glace (veal or chicken stock, or water) to cover the top of the meat. Bring to a boil. Cover pot and set back in the oven at 250° for about 2 hours.

Cooking recommendations

Depending on quality of meat, check every 30 minutes, gently stirring until meat is soft and tender, almost easy to pull apart. If sauce is too thick, it may be thinned with a little water.

After cooking

With a large slotted kitchen spoon, remove meat to a separate plate and discard aromatic garnish. Pass sauce through a fine mesh sieve. Check for consistency and degrease with a ladle if necessary. Season to taste. For a shinier sauce or a touch of sweetness, a bit of bittersweet chocolate may be added at the end. Pour the sauce back into the meat pot and simmer 3 to 5 minutes.

Preparation for Bourguignonne garnish

Peel pearl onions and lightly sauté until brown. Wash button mushrooms and sauté quickly for 2 to 3 minutes. Cook the bacon in strips in a dry pan to render all fat then drain. Boil jacketed fingerling potatoes in salted water and remove peel afterward. Peel the baby carrots and blanch 3 minutes to keep crunchy. Mix all vegetables in a colorful garnish.

To serve

Place Boeuf Bourguignonne in a deep serving dish, topped with the bourguignonne garnish. Sprinkle with chopped parsley and place the toasted sliced baguette around the stew. This dish may be served with noodles if desired.

Serves 8

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Chocolate Mousse with Crème Anglaise

Created by Chef Jean-Claude Le Lan of Le Refuge in Alexandria, VA

Mousse

- 9 ounces semisweet Belgian or Swiss chocolate
- 2 tablespoons whole milk
- 1 drop vanilla extract
- 1 drop orange extract
- 1 teaspoon powdered gelatin
- 4 tablespoons water
- 5 large eggs
- 3 ½ ounces sugar
- 2 cups heavy cream

Melt chocolate in double boiler. Add milk and vanilla and orange extracts, then stir together and set aside. Add powdered gelatin to water in a small bowl and place bowl in a bain-marie (pan of warm water). Break eggs into a saucepan. Add sugar and whisk over low heat until mixture is warm, approximately 1 minute. Remove mixture to mixing bowl and beat with whisk attachment for 5 minutes on high speed. Remove mixture to larger bowl. Stir gelatin mixture into egg mixture. Beat heavy cream to soft peaks in another bowl. Gently fold cream into the chocolate mixture. Gently but thoroughly fold this chocolate mixture into egg mixture. Pour into a 1-pound loaf pan lined with plastic wrap. Let sit in refrigerator for at least 3 hours and serve with crème anglaise.

Crème anglaise

- 4 ¼ cups whole milk
- zest of one orange
- 1 teaspoon vanilla extract
- 10 egg yolks
- 10 ounces sugar
- sprinkle of espresso powder

Combine milk with vanilla and orange zest and heat to boiling point. Mix together sugar and yolks. Pour egg mixture into milk and cook on medium heat for 2 minutes, stirring constantly. Cool. Ladle onto plate and place slice of chocolate mousse on top. Sprinkle top with espresso powder and garnish as desired with fruit such as raspberries or strawberries.

Serves 10