



SUMMER BERRY MILLE-FEUILLE

Recipe from Chef/Owner John Newman, Newman's 988

LEMON CURD

3 eggs
1 cup sugar
1/3 cup lemon juice
1/4 cup butter
2 teaspoons lemon zest

Mix eggs, sugar, lemon juice and lemon zest in a double broiler over simmering water - stir well until thick. Pour thickened curd through strainer to remove zest and create smooth consistency. Fold in butter in small pieces until fully incorporated. Refrigerate 3 - 4 hours

FILO DOUGH

Lay out filo dough and brush on melted butter - repeat layers roughly five sheets. About

brushing butter on last piece, fold in half creating desired layering. Cut into desired shapes and bake on baking sheet until golden brown (approx 5-10 min) - cinnamon and sugar can be sprinkled on top for flavoring while baking.

BERRIES

Use seasonal berries of choice.

ASSEMBLY

Place small amount of lemon curd on plate and top with Filo dough (curd will hold layers in place). Layer lemon curd followed by berries repeating until you reach desired level. Sprinkle powdered sugar on top of final layer.

GARLIC CRUSTED FILET MIGNON WITH STUFFED YUKON GOLD POTATOES & RED WINE BORDELAISE

Recipe from Aaron Bedard, Executive Chef, Stephanie Inn Dining Room

4 8 ounce filet mignon
1 tablespoon extra virgin olive oil
Salt and freshly ground black pepper
Roasted Garlic (see recipe below)

Season steaks with salt and pepper. Heat the olive oil in an oven safe skillet, add filet and sear all sides for about 2 minutes or until golden brown. Spread roasted garlic on the top side of the filet. Place skillet in a preheated 350° F oven and bake for 10 to 15 minutes until 125° F (medium rare) or desired doneness.

To Serve: allow the beef to sit at room temperature for at least 5 minutes, slice into 3/4 inch-thick medallions and serve with stuffed potatoes and red wine bordelaise sauce.

STUFFED YUKON GOLD POTATOES

1 pound of Yukon Gold potatoes cut in half and cored
1 pound of Yukon Gold potatoes peeled
1/4 cup melted butter
1/4 cup sour cream
4 ounces finely grated parmesan cheese
Salt and freshly ground black pepper

Preheat the oven to 375° F. Place the cored potatoes in a covered baking dish and bake until tender, approximately 20 to 25 minutes. Place the peeled potatoes in a medium saucepan, add water to cover, and a pinch of salt. Bring the water to a boil over high heat, reduce the heat to a simmer and cook until the potatoes are tender when pierced with a fork. Drain the cooking water and add the remaining ingredients, whip with an electric mixer. Fill a star tipped pastry bag with the whipped potatoes and pipe them into the roasted potatoes. Bake at 350° F until golden brown, about 20 minutes.

RED WINE BORDELAISE SAUCE

5 pounds veal knuckle bones
2 medium onions, peeled and halved
2 medium carrots, peeled and halved
1 stalk celery
1/4 bunch thyme
3 bay leaves
1/2 teaspoon black peppercorns
1/4 bunch parsley
2 tablespoons tomato paste
1 cup red wine
5 quarts cold water

Roast bones on a sheet pan at 350° F until well browned. Place the roasted bones in a stock pot with the remaining ingredients. Slowly bring to a boil, then reduce to a simmer. Simmer for 8 to 10 hours, adding water if needed. Remove from heat, strain and chill liquid, discarding the solids. Once chilled, remove fat from top and reduce by three quarters over medium heat.

ROASTED GARLIC

20 garlic cloves, peeled and ends trimmed
1 tablespoon olive oil

Preheat the oven to 325° F. Toss the garlic and olive oil together in a small baking dish and roast until soft, about 30 to 40 minutes. Remove the garlic from the oven, puree and set aside.

To assemble and serve: Place the stuffed potato in the center of the plate, top with filet mignon medallions and sauce with the red wine bordelaise.



(above) The beautiful summer berry mille-feuille from Newman's 988, is a delicate layering of filo dough, lemon curd and berries. (left) Aaron Bedard, Executive Chef at Stephanie Inn deftly weaves fresh Oregon berries into housemade sorbet and gelato, and atop chantilly biscotti cheesecake (shown) Pair either with a 2008 Foris Late Harvest "Riesling" or 2010 Elio Perrone Sourgal "Moscato D'Asti."