



White Gazpacho with Vanilla Oil

Ingredients: Vanilla Oil

½ cup grape seed oil
3 Tahitian vanilla beans

White Gazpacho:

2 cups seedless green grapes + about 18 more whole grapes for garnish
1 English cucumber, peeled and seeded
¾ cup finely ground almonds
½ cup extra virgin olive oil
¼ cup whole-milk plain yogurt
2 tablespoons sherry vinegar
1 small shallot, coarsely chopped
1 clove garlic, coarsely chopped
sea salt and freshly ground white pepper
Serves 6 to 8

Preparation: To make the vanilla oil

With a small knife, cut the vanilla beans in half lengthwise. Then, using the back of the knife, scrape out the seeds and put them in a clean glass jar. Add the grape seed oil, cover and shake well. Set the jar aside in a cool, dark place for 3 days to allow the vanilla seeds to perfume the oil. Shake the jar several times a day. When the oil is ready, transfer it to a small squeeze bottle, and store it in the refrigerator.

To make the garnish:

Thread 3 or 4 grapes onto each of the decorative cocktail skewers and freeze. This can be done several days ahead of time. Remove the skewers a few minutes ahead of serving to allow them to soften a bit.

To make the soup:

Put the 2 cups of grapes, the cucumber, almonds, olive oil, yogurt, ¼ cup water, vinegar, shallot and garlic into a blender or food processor and process until very smooth. Taste for seasoning and adjust with salt and pepper. Transfer the soup to a container, cover and refrigerate for 1-2 hours or up to a day before serving.

Just before serving, stir well and pour into chilled martini glasses. Shake the bottle of vanilla oil and carefully squeeze a few drops on top of each portion. Add the frozen grape skewer and serve immediately.

Hubert Keller

Chef/ Owner Fleur by HK / Burger Bars



SEARED SEA SCALLOPS ON BELUGA LENTILS AND PORK BELLY

Ingredients:

¾ lb.	Piece slab of bacon
1 tbsp.	Coriander seeds
2	bay leafs
1 tablespoon	virgin olive oil
1/2 cup	diced onion
1/2 cup	diced carrot
1/2 cup	diced celery
2 + 2	sprigs fresh thyme
1 cup	beluga lentils
1 ¾ cups	chicken stock
2 tablespoons	chopped chives
8	large sea scallops
	salt and pepper
	Serves 4

Preparation:

Using a small saucepot, add the bacon cover with water, add the coriander seeds, 2 springs of thyme and bay leafs. Bring to a simmer and cook for about 1 ½ hours or until the bacon is tender. Let cool of in the liquid.

Heat the olive oil over medium heat using a saucepot. Add the onion, carrot, and celery, season with salt and pepper and cook until vegetables are softened and onion is translucent, about 6 to 8 minutes. Remove the vegetables and set aside. Using the same saucepot, add the caviar lentils and the chicken stock. Bring to a gentle simmer and add the 2 sprigs of thyme.

Reduce heat to low, cover and cook, checking occasionally, until the lentils are tender and have absorbed all the liquid, about 35 minutes. Remove from heat and discard thyme stems. Add the mixture of cooked vegetables. Season with salt and pepper to taste.



Remove the skin from the bacon and cut 4 slices (1/2 inch thick). Season the sea scallops with salt and pepper on both sides. Heat up a cast iron skillet to medium high heat. Start searing the 4 slices of bacon on both sides until nicely brown. Remove and keep hot. In the same pan sear the scallops about 3 minutes on each side.

Start plating: using 4 preheated plates, display one slice of bacon in the center of the plate. Top with two sea scallops each. Spoon the lentils mixture all around the bacon, sprinkle with chives and top each scallop with a pinch of grenadine-pickled onions. Serve immediately.

GRENADINE PICKLED ONIONS

Ingredients:

1 small red onions, sliced thinly
6 oz. Red Wine Vinegar
3 oz. Grenadine
1 Sprig of thyme
Salt

Preparation:

Using a small saucepot, bring the vinegar, grenadine with the thyme to a boil. Add the onions and salt and simmer for 4 to 5 minutes. Remove from the heat, cover up and let cool down.

Hubert Keller
Chef/ Owner
Fleur by HK/Burger Bars





Hamachi, Marinated with Yuzu, White Beer, topped with caviar

Ingredients:

1-½ lbs.	Yellowtail
2 tablespoons	Yuzu juice
4 oz.	White beer
1-tablespoon	rice vinegar
½ cup	dry apricot, finely julienned
1 lb.	watermelon
1 tablespoon	black sesame seed
½ cup	toasted pine nuts
½ cup	Sea asparagus
¼ cup	extra virgin olive oil
½ cup	micro cilantro
1-tablespoon	fleur de sel
	Serves: 8

Preparation:

In a small bowl, stir together the Yuzu juice, rice vinegar and white beer.

Using a sharp knife cut the Hamachi, sashimi style.

Cut the watermelon into small dices.

Attractively arrange the sashimi into a large platter, making sure that the fish are not overlapping. Delicately brush each Hamachi filet with the Yuzu dressing.

Start sprinkling the dish with the fine julienne of apricot, small dices of watermelon, black sesame seeds, sea asparagus and toasted pine nuts. Drizzle a little bit of the virgin olive oil. Garnish with the micro cilantro and season lightly with the fleur de sel. Serve immediately.

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Le FleurBurger 5000

When you order a FleurBurger 5000, you have hit the gastronomic jackpot, the ultimate burger-and-wine pairing experience. The burger is made with Japanese Kobe Beef, Foie Gras, Black Perigord Truffles, and a rich, aromatic Madeira sauce. It comes with a bottle of 1990 Petrus, a wine that itself is redolent of truffles. After eating, the two exclusive Ichendorf Brunello stemmed glasses and a numbered certificate is sent to your home. This extravagance is actually a bargain: the wine alone, which garnered a perfect 100 points from critic Robert Parker, is listed on our wine list for over \$5,000. So we are actually throwing in the burger, wine glasses, and certificate for free. If you have a guest, we'll throw in a second burger on the house. When you make the burger at home, you can choose whatever wine you like. The burger is our interpretation of the Escoffier classic dish-filet mignon served on a crouton and topped with foie gras and truffles-named for the 19th – century Italian composer Rossini, a famous gourmand. It is important to move the foie gras directly from the refrigerator to a hot pan or it will melt too much during cooking. Foie gras is the paradigmatic fat experience. The fat that does melt away should not be tossed out but added to the sauce to give it even more flavor. If you do splurge on Kobe beef, to get all its juicy succulence, do not cook it past medium rare.

Serves 4

Ingredients

- 2 pounds coarsely Japanese Kobe Beef
- 1 teaspoon cornstarch
- 1 cup Brown Veal Demi-Glace
- 2 tablespoons olive oil
- Sea salt
- Freshly ground pepper
- 2 tablespoons Madeira or Port
- 4 Fleur buns
- 3 tablespoons unsalted butter, at room temperature
- 1 ounce black Perigord Truffle, very thinly sliced (about 5 slices per person)
- 8 to 10 ounces duck foie gras
- Fleur de sel
- 1 bunch watercress, washed and picked over.

Preparation:

For the Burgers, shape the meat into four 8-ounce patties about 1 inch thick. Handle lightly to keep the texture light and juicy. The burgers can be shaped and

refrigerated, covered, for several hours overnight. Return them to room temperature before cooking.

When ready to cook the burgers, in a small bowl stir together the cornstarch and about 2 tablespoons of the stock until well blended. Set aside. Heat 2 tablespoons olive oil in a large cast iron skillet over medium-high heat until very hot. Generously season the meat on both sides with salt and pepper. Cook the meat on 1 side until brown, about 1 minute. Then turn and brown the second side, about 3 minutes. With a large spoon, baste the burgers several times with the fat in the pan. Turn again and cook another 3 minutes, basting occasionally, for medium rare meat. (You can also preheat the oven to 450 F and start the burgers on top of the stove as described until they are brown on both sides, 4 minutes, and then finish them in the oven for another 3 minutes- a total of 7 minutes cooking time for medium-rare meat. Let rest about 5 minutes before serving.) Remove burgers to a warm platter and reserve the cooking skillet. Keep the burgers warm and let rest several minutes before serving.

Working quickly so the burger skillet is still hot, pour out any remaining fat, and return the pan to medium-high heat. Add the Madeira and stir and scrape all over the sides and bottom of the pan to dislodge all the browned bites. Cook until the liquid is reduced to 1 teaspoon. Add the remaining stock and bring to a boil. Cook until reduced by about a third, about 2 minutes. Add the cornstarch mixture and cook and stir until the sauce has thickened, about 1 minute.

Split the bun and place them in a toaster oven or under the broiler, cut side up, about 5 inches from the heat, until lightly toasted. Use 2 tablespoons of the butter to spread on the cut side of the buns. Set aside.

While the burgers are resting, place a dry skillet over medium heat until hot. Remove the foie gras from the refrigerator and put it directly into the hot pan. Season with salt and pepper to taste. Cook until browned, about 30 seconds, and turn. Brown the second side, another 30 seconds, and turn again. Turn again and cook 30 seconds and repeat. The foie gras should be brown and crusty on both sides. Be careful not to burn the foie gras or the fat remaining in the pan. When done, remove the foie gras to paper towels to drain. Set aside and keep warm. Pour the fat from the pan into the Madeira sauce (if desired).

Heat the remaining 1 tablespoon butter in a skillet over medium heat until the butter begins to bubble. Add the truffle slices and cook, stirring and tossing, until the truffles are warm through, about 30 seconds. Set aside and keep warm.

To assemble the burgers, put the bottom half of the bun on 4 warmed dinner plates. Arrange the burger on the bun and drizzle them with a little of the sauce. Also drizzle a little of the sauce on the plate around the bun. Top each with a slice of foie gras, and then slices of truffle. Sprinkle lightly with fleur de sel. Balance the top of each bun against the burgers and touch a few sprigs of watercress between the bun and the burger. Serve immediately.

Hubert Keller

Chef – Owner

Fleur by Hubert Keller

Burger Bar



Pineapple Carpaccio with Lemon Sorbet, Cilantro Granite, Pineapple Chips and Crystallized Cilantro

Ingredients:

Pineapple Chips, Carpaccio and Crystallized Cilantro

1 fresh pineapple, peeled but not cored
½ cup + ½ cup sugar
1 large egg white
24-30 large cilantro leaves

Cilantro Granite Makes 2 cups

½ cup sugar
¼ cup lemon juice
½ cup orange juice
leaves from 15 cilantro sprigs
3 fresh basil leaves
3 medium young spinach leaves (about 4 inches long)
½ cup ice cubes (about 4 cubes)
¾ cup ice water

Lemon Sorbet Makes about 2 cups

1-cup sugar
freshly grated zest of ½ lemon
1 cup freshly squeezed lemon juice

Ingredients for Assembly

Cracked black pepper
Seed from ½ pomegranate (optional)

Serves 6

For the Pineapple Chips and Carpaccio:

Slice the pineapple into very thin rounds with a mandolin or meat slicer. If the slices tear, they will still be tasty chips. You can also slice as thinly as possible with a knife, but these will take longer to crisp up. Set aside a fourth of the slices for the chips and reserve the remaining slices, the Carpaccio, in a covered container, refrigerated, for assembly.

Place ½ cup of the sugar and 1 cup water in a medium saucepan and bring to a boil over high heat, stirring until the sugar is dissolved. Remove from the heat and immediately immerse the slices in the syrup. Cover, cool and refrigerate the slices for at least 2 hours or as long as overnight.



Drain the pineapple slices on a rack for 10 minutes. Arrange them on a baking sheet lined with a nonstick baking mat or parchment paper sprayed lightly and evenly with oil. Especially if you plan to shape the completed chips decoratively, perhaps curving them or rolling them into “Cigarettes”, arrange only a few slices per sheet. Then later you will be able to deal with them all before they cool too much to be flexible. Cover with a second sheet of oiled parchment paper and set aside at room temperature for 24 hours. Preheat the oven to 150° to 200°F. Bake until crisp and lightly colored, about 2 hours. Increase the temperature to 350°F. Bake the chips for 1 minute. If you plan to bend or shape them, immediately remove them from the parchment paper while they are still warm and flexible. Store the chips in an airtight container to keep dry for up to 2 days, or freeze.

To Crystallize the Cilantro:

Scatter the remaining ½ cup sugar on a plate or in a pie pan. Whip the egg white in a large bowl just until it is broken up and a little frothy. With a small brush, paint the cilantro leaves on both sides with the egg white and then dip them in the sugar. Lay the coated leaves on a rack and let them dry for at least 3 hours and as long as overnight.

To Make the Granite:

Place the sugar and lemon juice in a small saucepan. Bring to a boil over medium-high heat, stirring until the sugar has dissolved. Remove the pan from the heat and let cool.

Place the orange juice, cilantro, basil and spinach in a blender with the ice cubes and blend until the mixture is smooth and bright green. Strain through a fine- mesh strainer into a medium bowl.

Stir in the cooled lemon syrup and the ice water. Pour the mixture into a large glass baking dish so the mixture is no deeper than about 1 inch and place it in the freezer, use a fork to stir and scrape the mixture about every 30 minutes, until frozen solid so it forms a granulated texture.

To Make the Sorbet:

Place 2 cups water and the sugar in a small saucepan and bring to a boil, stirring until the sugar had dissolved. Remove from the heat and stir in the lemon zest. Let the mixture cool to room temperature and stir in the lemon juice. Chill it until very cold. Freeze the lemon sorbet mixture in an ice-cream maker according to the manufacturer’s instructions. Transfer to a container, cover and store in the freezer.



To Assembly the Dessert:

Transfer the sorbet to the refrigerator for about 30 minutes to allow it to soften enough to scoop easily. Arrange the reserved pineapple Carpaccio on 6 large plates, curling the slices and placing them on two sides, leaving the center empty. Place a generous spoon of the cilantro granite in the center of the plates and top with another spoonful of lemon sorbet. Gently and decoratively arrange the crystallize cilantro and pineapple chips on and around the desserts. Sprinkle the plates with the cracked black pepper and pomegranate seeds and serve immediately.

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