



The Marine Room

ELEGANT DINING ON THE SURF

My parents ran a dairy farm in the township of Goray on the island of Jersey. I still have a picture of my father plowing potatoes in early fall, surrounded by fully grown vegetables waiting to be picked. Jersey Royal potatoes are highly prized for their distinctive buttery flavor and thin skin. My father loved them so much that he carried them back to Brittany where, to this day, we still enjoy the yearly harvest. When preparing your casserole, look for mushrooms and herbs in season to capture the best flavor. Fingerling potatoes mimic the prized characteristics of Jersey Royals. Bernard

Jersey Island Pistachio Crusted Lamb

Royal Potato Casserole, Ruby Port Huckleberry Sauce

Serves 6

Potatoes

1 pound	fingerling potatoes, washed
1/2 pound	baby zucchini, stems trimmed
1/2 pound	baby yellow pattypan squash, stems trimmed
1/8 pound	morel mushrooms
1	red onion, peeled, cut into six wedges
2	lemons, quartered
6 sprigs	fresh thyme
¼ cup	garlic cloves, halved
1/4 cup	extra virgin olive oil
12 small	cherry tomatoes
to taste	sea salt and freshly ground black pepper

Preheat oven to 375°F. Cut potatoes in half lengthwise. Toss with zucchini, pattypan, morels, red onion, lemons, thyme, garlic, olive oil, salt and pepper in large casserole dish. Cover. Bake 30 minutes. Add tomatoes. Toss vegetables with large spoon. Cover. Bake additional 15 minutes or until vegetables are tender.

Pistachio Crust

1/4 cup	stone ground mustard
2 tablespoons	honey
1/2 cup	chopped pistachios
1/8 teaspoon	ground cumin
1/2 teaspoon	orange zest

In mixing bowl, blend stone ground mustard, honey and orange zest. In separate bowl, combine pistachios and cumin. Set both aside

Lamb

3 1 1/4-pound	lamb racks, trimmed, frenched
to taste	sea salt and freshly ground black pepper
2 teaspoons	finely chopped rosemary
1 tablespoon	grapeseed oil
6	shallots, halved
1 teaspoon	black peppercorns
3/4 cup	ruby port wine
3 tablespoons	sherry vinegar
1 1/2 cups	beef stock
1/2 cup	sun dried huckleberries
1 teaspoon	unsalted butter

Cut each lamb rack into 4 double chops. Remove 1 bone from each chop. Reserve bones for sauce. Season chops with salt, pepper and rosemary. Add oil to large skillet over high heat. Sear chops 2 minutes on each side. Transfer to baking pan. Return skillet to medium heat. Add reserved bones, shallots and peppercorns. Cook 5 minutes, stirring often. Add port wine, sherry vinegar and beef stock. Bring to simmer. Reduce by two thirds. Strain through fine sieve into saucepan. Add huckleberries. Return to simmer. Reduce to sauce consistency. Whisk in butter. Season with salt and pepper. Keep warm

Presentation

6 sprigs	sage
----------	------

Preheat oven to 375°F Spoon honey mustard atop of chops. Sprinkle with pistachio mixture. Place chops in oven. Cook 5 minutes for medium rare, or until desired doneness. Arrange vegetables on large warm serving plate. Place chops on plate, leaning against vegetables. Spoon sauce around. Garnish with sage sprigs.

Bon Appetit... Executive Chef Bernard Guillas

The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination.
