

G R E A T C H E F S O F B O S T O N**The Oak Room's
Buffalo Au Poivre**by **Clint Hamblin**

The Fairmont Copley Plaza Hotel is truly Boston's Grand Dame of hotels. The exquisite decor, award-winning cuisine and exceptional service of the hotel's Oak Room is worthy of dressing in your finest attire and bringing your favorite person to share an evening of superb dining.

Dinner started with a toast of Perrier Jouet served with a Cold Seafood Platter consisting of a colorful Calamari salad served with sun-dried tomatoes, a huge flavorful shrimp cocktail with freshly grated horseradish on the cocktail sauce, cold and perfectly cooked lobster, oysters and clams, and Oak Room Cured North Atlantic Salmon.

Two salad choices included a garden fresh Spinach and Arugula Salad served with blue cheese and warm bacon dressing followed by the Oak Room Hearts of Romaine.

Searred Crab Cakes and a traditional Oysters Rockefeller preceded an assortment of entrées, including perfectly cooked swordfish, delicious shrimp and scallops brochette with Tomato

Beurre Blanc and an organic steak.

Desserts included Chocolate Bread Pudding, Individual Pumpkin Cheesecake with candied orange zest and cranberry chutney and Black Forest Creme Brulee served with Chantilly cream.

The real surprise of the evening was the Oak Room's Buffalo Au Poivre, a 10-ounce cut of buffalo with a tender consistency comparable to a well-cooked roast but with a rare center similar to that of a rare filet mignon. Covered in black peppercorns, this occasionally crunchy piece of meat was served with creamed spinach.

Executive sous chef and chef for the Oak Room, Jeremy Langemann said, "The Buffalo Au Poivre has become one of the Oak Room's most popular dishes."

From near extinction to establishing a reputation for healthy red meat, buffalo has made a comeback and is showing up on many fine dining menus. With less fat, calories and cholesterol, and more protein, iron and fatty acids, buffalo is slowly becoming the red meat option. Easy and

quick to cook, don't be afraid to give buffalo a try. If you're wondering where to buy your buffalo steak, Boston's Whole Foods or Savenor's both offer various cuts in their meat department.

Buffalo Au Poivre
(Serves 4)**Ingredients**

4 tablespoons clarified butter or 2 tablespoons butter mixed with 2 tablespoons canola oil
4 10-ounce Buffalo tenderloin steaks
Kosher salt to taste
8 tablespoons freshly ground black pepper (not too fine)
1/2 cup cognac
1/2 cup veal stock or beef stock mixed with hot water
1 dollop of Dijon mustard
1 1/2 cups heavy cream

Preparation

Preheat oven to 350 degrees. Heat sauté pan and add the clarified butter or butter mixture.

Season the steaks on each side with salt and 4 tablespoons of the pepper. Make sure you press the salt and pepper firmly into the



Buffalo Au Poivre

steaks with your hand. When the butter is hot, place the steaks into the sauté pan and cook until each side is golden brown. Transfer steaks to an oven proof dish and finish in the oven until cooked to desired temperature.

Discard the fat from the sauté pan and return it to the heat. Add the rest of the pepper and the cognac. Be careful – the cognac will catch on fire. Wait until there are no more flames and add the stock, cream and Dijon mustard. Cook until the sauce starts to thicken. The cooking time will vary depending on the quality of the stock. Reduce the sauce until it coats the back of a spoon.

Check for salt and pour over the steaks. Serve immediately.

Wine Pairing

Merryvale Cabernet Sauvignon, Napa Valley – 2004

Signature Cocktail

There's something about this time of year that makes pumpkin taste great in just about any recipe. If you're a fan of the taste and like martinis, you'll love the Oak Room Pumpkin-Tini. Reminiscent of eggnog without the heaviness, the Pumpkin-Tini is a delicious and very easy to make cocktail.

The Oak Room Pumpkin-Tini

3 ounces Stolli Vanilla Vodka
3/4 ounce Amara
1 ounce pumpkin purée (pumpkin pie in a can)
Ground nutmeg for garnish

Combine all ingredients in a shaker with ice and shake vigorously for 15 to 20 seconds. Strain into glass and garnish with freshly ground nutmeg.



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