

# G R E A T C H E F S O F B O S T O N

## Mooo's Chateaubriand

by **Clint Hamblin**

Mooo may sound like a cutesy name to call a pricey upscale Beacon Hill steak restaurant but don't let the name fool you. Executive Chef Jamie Mammano, one of Boston's most prolific culinary experts, along with the Commonwealth Restaurant Group, has successfully transformed the former Federalist Restaurant into a stylish and elegant eatery with a relaxed and classy atmosphere, friendly and knowledgeable service and with one of the best steakhouses menus and wine selections in Boston.

Mooo is located at 15 Beacon Street and is part of the XV Beacon Hotel. The original foundation for the building was built in 1722. Within the glass walls under the vaulted ceiling, this space under the main dining room known as The Wine Cellar was part of the historic Edward Bromfield Mansion and is used as a secluded function room available for private dining.

Mammano's menu includes classic steak, seafood and à la carte dishes that are well prepared and beautifully plated. Topped with sherry vinegar mignonette, dinner started with plump and perfectly shucked native oysters that easily slid off their shells. For those of us who have high expectations as to how an oyster should behave, this is perfection.

And speaking of perfection, the Terrine of Hudson Valley Foie Gras served with seasonal fruit and toasted brioche was no less than perfect. The deliciously rich foie gras pâté was light and easily spread on the brioche.

Imagine the luxury of Kobe Beef filled Dumplings served with ginger, scallions and soy. The dumplings were light and tender resting in a thin and flavorful broth.

Plump mussels floated in a butter and saffron cream soup. The mussels were small and full of flavor and the subtle saffron taste was sublime. This is a dish quite worthy of a return trip.

The Classic Pepper Crusted Rib Eye Steak Au Poivre had that traditional pepper crunch on the outside encompassing a delicious rib eye steak. Mooo's side dishes include mashed Yukon gold potatoes, creamed spinach, truffled parmesan fries and corn succotash. These familiar steakhouse accompaniments each had their own exceptional personality beautifully complementing the steak.

As butterscotch finds its way back on to American menus, Mooo's Butterscotch Parfait stands out as a distinctly delicious dessert with the focus on rich butterscotch and whipped cream strategically arranged within a giant parfait glass.

Imagine a thick cut of beef tenderloin, grilled to perfection exactly the way you like it. Add potatoes roasted in olive oil and chopped fresh thyme and carrots and you have perhaps Mooo's most outstanding dish, a spectacular looking Chateaubriand for Two served with a Béarnaise Sauce. "This is one of our most popular dishes," chef de cuisine David Hutton proudly stated.

The tenderloin is sliced into small steaks and surrounded by the potato and carrot mixture, but be forewarned: This simple to make dish is truly dependent upon the



*Chateaubriand for Two*

quality of the meat, so you'd better get to a butchery and request their best beef tenderloin butt end. If you and your guest are meat lovers, Mooo's Chateaubriand for Two will surpass your greatest expectations.

### *Mooo's Chateaubriand for Two*

#### Ingredients

20-26 ounces Chateaubriand (beef tenderloin butt end) trimmed of all fat and silver skin and tied (Ask your butcher to tie the beef.)  
2-3 large carrots or 10-12 baby carrots  
1 pound red bliss potatoes  
1 tablespoon fresh thyme  
Salt and pepper  
Extra virgin olive oil  
Whole butter  
Béarnaise sauce

#### Preparation

Cover the potatoes with water, salt generously and cook until almost done. Peel the carrots and chop into 1-inch segments, and sauté in whole butter until tender. Season with salt, pepper and thyme.

For the Chateaubriand, season generously with salt and pepper and cook over a hot grill for 25 minutes, turning frequently until cooked to desired temperature.

To serve, toss the potatoes in salt, pepper, olive oil and chopped thyme and roast briefly in a 425-degree oven until golden brown and tender. Heat the carrots and serve with the sliced chateaubriand.

If you don't have a grill, sear the meat on your stove in a heavy bottom skillet then cook in a 375-degree oven for approximately 30 minutes for rare or until you achieve the degree of done that you desire.



*Chef de Cuisine David Hutton*

#### Wine Pairing

Cocodrilo vina cobos – Cabernet Sauvignon from Argentina – 2006

#### Signature Drink

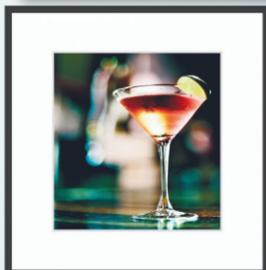
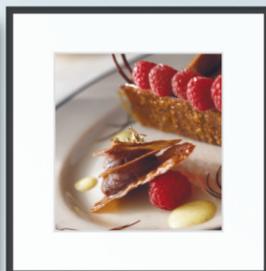
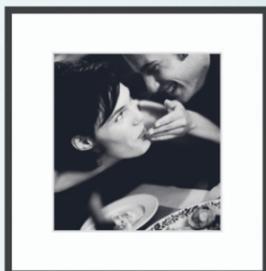
It's called a Lady's Martini and served with an edible flower floating in a bright red mixture and served with a champagne chaser, but don't let the name put you off, guys. Whether male or female, the Lady's Martini is an unusually delicious concoction that will knock your socks – or stockings – off!

#### Ingredients

2 ounces Lillet Blonde (a French aperitif)  
1/2 ounce fresh lemon  
1/2 ounce hibiscus extract  
Edible flower garnish  
Champagne

#### Preparation

Pour the Lillet Blonde over ice. Add the lemon juice and the hibiscus syrup. Shake and strain into a martini glass and garnish with the edible flower. Fill a small champagne glass with your favorite bubbly and you have Mooo's unique Ladies Martini.



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