

*TOMAHAWK
RIB-EYE STEAK*



BORN TO COOK

Chef Kipp Bourdeau always knew his future would be in cuisine.

PHOTOGRAPHS BY MARC VAUGHN
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Kipp Bourdeau knew from a young age that his future was in cuisine. Raised in Davison, Michigan, Bourdeau grew up on a farm. He left home to attend the Culinary Institute of America in Hyde Park, New York, where he graduated in 1992 with honors. He started his career at the five-star Cloister Hotel of Sea Island, Georgia, and then opened the close-by Ocean Forest Golf Club. From there, Bourdeau went to Destin, Florida, where he turned Frangista Seafood & Spirits into that year's Top 20 Best New Restaurants named by *Florida Trend Magazine*. Bourdeau met his wife working at his restaurant. They decided to move closer to family and pursue the dream of owning their own restaurant in Detroit. In 2010 he sold Bistro Bourdeau and he and his wife moved to Key Largo, Florida, where he took the position of Chef d' Cuisine at the Ocean Reef Club.

Today he resides at Pine Creek Sporting Club as executive chef. "It is a chef's dream, we only use the finest products. From gathering fresh eggs from our chicken coupe to picking fresh produce from our organic garden to visiting local farms and fishing docks. It is a fun and rewarding challenge," he says of the true farm-to-table experience. In the recipes that follow, enjoy Chef Bourdeau's enticing creations.



GRILLED ELK CHOP, BRAISED KOBE BEEF SHORT RIB, POACHED KING PRAWN, MOREL MUSHROOM AND CARAMELIZED SHALLOT POLENTA >

4 elk chops, trimmed well
1 tablespoon olive oil
3 juniper berries, crushed
4 garlic cloves, crushed
1 teaspoon coarse ground black pepper
Sprigs of fresh rosemary

1. Add all ingredients in large zip-lock bag and let marinate for 1 hour.

2. Grill the chops just before service, season with sea salt (do not overcook).

For the Short Rib

1 pound boneless short rib, well trimmed
½ cup onion, medium dice
¼ cup carrot, medium dice
¼ cup celery, medium dice
1 tablespoon minced garlic
1 tablespoon tomato paste
1 teaspoon coarse ground black pepper
1 teaspoon sea salt
1 cup Cabernet wine

2 cups beef stock
A sprig of fresh rosemary
A few sprigs of fresh thyme
Preheat oven to 375 degrees.

Place heavy-bottom roasting pan on range at medium heat. Season short rib with sea salt and pepper, add oil to pan, and sear ribs on all sides.

Remove short rib from the pan. Add onions, carrots, celery, garlic, and tomato paste to the pan; cook for about 5 minutes. Deglaze pan with wine (scrape bits from bottom of pan). Add beef stock, return ribs to the pan, and top with fresh herbs. Cover tightly with foil, place in oven, and cook for 2 ½ hours until ribs fork tender.

Remove short ribs and skim any extra fat from pan. Place braising liquid and vegetables in a blender, puree until smooth. Return sauce to the pan, add the short ribs and keep hot.

For the Prawns

4 prawns
3 cups water
1 cup dark beer
1 fresh lemon
1 bay leaf
1 teaspoon black peppercorns
1 tablespoon Old Bay seasoning
In a large stockpot bring water, beer, and seasonings to a low simmer. Add the prawns, let poach for 4 to 6 minutes (do not overcook). Remove prawns, peel, and remove vein. Keep hot until ready to serve.

For the Polenta

½ cup shallots, peeled, medium dice
1 teaspoon olive oil
1 cup morel mushrooms, cleaned
2 tablespoon white wine
3 cups chicken stock
1 cup dry polenta
2 tablespoon herb Boursin cheese (cont.)





In a large sauce pot over medium heat add olive oil and shallots, cook until well caramelized, about 8 minutes. Deglaze pan with white wine, add mushrooms and cook for 2 to 3 minutes. Add chicken stock and bring to a slow simmer.

Slowly add the polenta and stir until smooth; cook until thick, about

15 minutes, stirring often. Fold in the Boursin cheese. Line a baking sheet with parchment paper, pour the polenta on the baking sheet, spread evenly with a spatula, let it cool.

When ready to serve, cut the polenta into the desired shape, brush with oil, and warm on the grill.

Serving Tip: Divide four portions of the grilled polenta on each warmed plate (position at 12 o'clock). Lean the elk chop against the polenta and place prawns next to the elk. Place the short rib opposite the elk chop. Garnish with fresh herbs and edible flowers; serve immediately.

◀ BAKED HOG SNAPPER WITH STEAMED FARMER'S MARKET VEGETABLES

4 fresh hog snapper fillets, skinned, pin bones removed
3 tablespoon unsalted butter
4 fresh lemons, sliced thin
8 shallots, sliced thin
Sprigs of fresh dill (enough for 4 snappers)
1 teaspoon Old Bay seasoning
½ cup white wine

2 cups fresh vegetables, steamed

Preheat oven to 350 degrees. Using a large shallow baking dish, brush 1 tablespoon of butter, arrange lemon slices, shallots, dill, and Old Bay seasoning in the pan. Place the hog snappers over aromatics in pan and add white wine. Dot fish with remaining

butter, cover loosely with foil. Bake for 18 to 20 minutes. Arrange the steamed vegetables on a large plate. Arrange the fish over the vegetables. Drizzle the remaining cooking juices, which will be plenty flavorful, over the fish.

TOMAHAWK RIB-EYE STEAK WITH HEIRLOOM TOMATO SALAD, DUCK-FAT FRIES, CABERNET WINE SALT (OPENING SPREAD)

Allow bone-in rib-eye steak (32 to 34 ounces) to come to room temperature, brush with olive oil and season with sea salt and course ground pepper. Cook over medium heat and grill until desired readiness. Set aside to rest.

For Tomato Salad

1 pint heirloom cherry tomatoes, cut in half
1 red onion, sliced thin
2 cloves garlic, sliced thin
1 teaspoon white balsamic vinegar
1 tablespoon extra virgin olive oil

In a medium bowl, add tomatoes, onion, garlic, vinegar, and olive oil. Season to taste with sea salt and pepper.

For Fries

4 cups clarified duck fat

2 Idaho potatoes, peeled and cut into 2" x ¼" cubes

1. In a large stockpot, add duck fat and bring to 275 degrees. Carefully add potatoes and blanch for 4 to 5 minutes. Remove potatoes from duck fat and place on a plate lined with a paper towel.

2. Increase temperature of fat to 350 degrees. Place potatoes back into duck fat and cook until golden brown. Remove potatoes from oil and place on plate lined with paper towel, season with sea salt, and keep warm.

For Salt

2 cups Cabernet wine
¼ cup course ground sea salt
1 teaspoon sugar

In a medium sized saucepot add wine, reduce over medium heat until a syrup-like consistency is achieved and wine is reduced to about ¼ cup in volume. Remove from heat. Add sea salt and sugar and stir well. Let cool.

Place salt mixture on a baking sheet lined with a non-stick mat. Let mixture dry overnight in cool dry place. Place dried salt mixture in coffee grinder and pulse to a medium course consistency. Set aside.

Serving Tip: Place rib-eye steak in the center of a large cutting board. Arrange tomato salad next to the steak, and fries on the opposite side. Sprinkle board with about 2 tablespoons of wine salt. Garnish with fresh herbs; serve immediately.

SEARED SCALLOPS WITH WHITE CHEDDAR GRITS, SWEET CORN CHOWDER, AND PULLED BBQ PORK TENDERLOIN

For the Scallops

8 fresh scallops, u/10 size
1 teaspoon olive oil

1. Remove side muscle from scallops, pat dry with a paper towel, season each scallop with sea salt.

2. Place a non-stick sauté pan over medium heat, add olive oil and place scallops in pan. Let scallops sear for about 5 minutes on each side until golden brown, remove from pan. Keep warm.

For the Grits

1 cup Anson Mills stone ground grits
4 cups chicken stock
1 cup white cheddar cheese, grated
1 tablespoon herb Boursin cheese

In a medium sauce pan over medium heat bring chicken stock to low simmer; add grits slowly, whisking to avoid lumps. Let simmer for 15 to 20 minutes until smooth and creamy, stirring occasionally. Adjust thickness with chicken stock if needed. Stir in cheeses, and season with white pepper and sea salt. Keep warm.

For the Chowder

2 strips applewood smoked bacon, diced
1 white onion, small dice
1 celery rib, small dice
4 ears sweet corn, removed from cobb
4 cups chicken stock
2 tablespoons cornstarch, dissolved with 2 tablespoons of chicken stock or water
1 Idaho potato, peeled, prepared in small dice

In a large stockpot over medium heat add bacon, cook until lightly brown, about 4 to 5 minutes. Add onion, celery and sweet corn, cook for 4 to 5 minutes. Add chicken stock, bring to a low simmer and cook for 10 to 15 minutes. Add cornstarch, cook for 5 minutes. Remove from pot to a blender and puree mixture until smooth. Return to medium heat, add potatoes, and cook until tender, about 10 minutes. Keep warm.

For the BBQ Pork

1 pork tenderloin, trimmed
1 teaspoon olive oil
½ sweet onion, sliced thin
½ granny smith apple, peeled, sliced thin
1 teaspoon fresh thyme
1 cup chicken stock
½ cup barbecue sauce

Season pork with sea salt and coarse ground pepper. Place a large sauté pan over high heat and add olive oil. Place pork in the pan and sear on all sides until golden brown. Remove pork from pan, and add onions, apples and thyme; cook for 3 to 5 minutes.

Deglaze pan with chicken stock (scrape brown bits from bottom of pan). Add barbecue sauce. Return pork to pan, reduce heat to low, cover with lid and let simmer for 30 to 45 minutes, until pork becomes very tender. Remove pork from pan and shred with a fork; then return to pan and let simmer for 10 minutes. Keep warm.

Serving Tip: Warm four pasta-style serving bowls in oven and remove. Divide corn chowder between bowls. Spoon about 3 ounces of cheddar grits in center of each bowl. Place 2 ounces of pulled pork in center of grits, and arrange two scallops over pork. Garnish with herbs; serve immediately.



VENISON MEDALLIONS WITH MUSHROOM RISOTTO AND SWEET-PEPPER COULIS

1 pound venison tenderloin, trimmed, cut into medallions
1 tablespoon A1 steak sauce
1 tablespoon soy sauce
2 tablespoon red wine
4 juniper berries, crushed
1 tablespoon coarse ground pepper
1 tablespoon olive oil
A sprig of fresh rosemary

For Risotto

2 tablespoons unsalted butter
2 tablespoons minced shallots
1 cup Arborio rice
½ cup white wine
2 ½ cups chicken stock
2 cups crimini mushrooms, sliced
¼ cup fresh grated parmesan cheese

1. In a medium saucepan over low heat, bring chicken stock to a low simmer. In a large sauté pan, bring to medium heat, add butter, shallots, and Arborio rice;

sweat for 3 to 5 minutes. Add white wine, cook for 3 more minutes.

2. Add a third of the hot chicken stock and stir until rice absorbs the stock; repeat until all stock is used and rice is almost fully cooked. In a medium sauté pan, cook mushrooms in a little olive oil or butter. Fold mushrooms and parmesan cheese into cooked risotto.

For Sweet Pepper Coulis

2 red peppers; roasted, peeled, seeds removed
½ cup chicken stock
1 tablespoon corn starch dissolved with 2 tablespoons of chicken stock

1. In a medium sauce pan over medium heat, add roasted peppers and chicken stock. Simmer for 5 minutes, then add cornstarch and simmer for 5 more minutes.

2. Next, puree in a blender until smooth. Keep warm.

For Venison

1. In large ziploc bag, add steak sauce, soy sauce, red wine, juniper berries, cracked pepper, olive oil, and rosemary. Mix well, place venison medallions in bag, let marinate for 1 hour.

2. Remove venison from the marinade and pat dry with a paper towel. In a large sauté pan over high heat, add 1 tablespoon of olive oil. Place venison in the sauté pan and cook for about 3 minutes on each side until medium rare.

Serving Tip: On four warm serving plates, divide the risotto evenly and place on center of each plate. Place three medallions of venison on each plate, drizzle with pepper coulis, garnish with herbs and onion sprouts; serve immediately.

