

**Academy of Television Arts and Sciences  
64th Creative Arts & Primetime Emmy® Awards Governors Ball  
Sunday, September 23, 2012**

**Menu**

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**First Course**

Smoked salmon avocado sphere, crisp vegetables, fresh hearts of palm, cucumber, apple, red radish, heirloom tomato vinaigrette

**Main Course**

Roasted tenderloin, mushroom risotto fries, parsnip creamed spinach, pearl onions, red wine sauce

**Dessert**

White chocolate raspberry cake, fresh picked raspberries, raspberry sauce, mint sauce, raspberry macaroon lollipop

**Wines**

2010 Beaulieu Vineyard® Carneros Chardonnay

2008 Beaulieu Vineyard® Georges de Latour Private Reserve Cabernet Sauvignon

Beaulieu Vineyard® Muscat de Beaulieu will be tray passed with dessert

# PATINA RESTAURANT GROUP

## First Course:

**Smoked salmon avocado sphere, crisp vegetables with fresh hearts of palm, cucumber apple, red radish with an heirloom tomato vinaigrette**

Serves 4



## Ingredients

2 ripe avocados  
10 ounces smoked salmon (cut in julienne strips)  
2 shallots (minced)  
1 ounce chives (minced)  
2 ounces extra virgin olive oil  
4 ounces sesame seed crumble  
1 hot house cucumber  
2 golden apples  
2 each breakfast radish  
4 ounces fresh hearts of palm  
2 ripe red heirloom tomatoes  
1 ounce fennel fronds  
1 ounce micro herbs

## For the sesame seed crumble:

- Mix together equal parts of black sesame seeds, white sesame seeds, sunflower seeds, crushed dried green peas and pink peppercorns

## For the Avocado Sphere:

- Cut the avocado into 1 inch dice, and place in bowl with the smoked salmon, chives, shallots and 1 ounce olive oil
- Season with salt and pepper, and mix well

- Form into 4 equal sized balls, and coat with sesame seed crumble

**For the vegetables:**

- With a melonball scoop, make 12 balls of apple and place in water seasoned with lemon juice
- Make 12 balls of cucumber, and place in ice water
- Slice radish as thin as possible, and place in ice water
- Slice hearts of palm crosswise thinly

**For the Tomato Vinaigrette:**

- Puree the tomatoes in food processor, and pass through sieve to remove skin
- Add 1 ounce olive oil, salt and pepper

**To Plate:**

- Place tomato vinaigrette on plate and top with a sphere
- Surround with cucumber, apple, radish and hearts of palm
- Garnish with fennel fronds and micro herbs

## PATINA RESTAURANT GROUP

### Second Course:

**Roast Tenderloin, mushroom risotto fries, parsnip creamed spinach, pearl onions, red wine sauce**

Serves 4



### Ingredients

- 1 ½ pound prime beef tenderloin
- 5 ounces olive oil
- ½ onion (minced finely)
- 1 pound Arborio rice
- 2 cups sauvignon blanc
- 1 gallon chicken broth
- ½ pound porcini mushrooms (sliced and sautéed)
- 1 ounce porcini powder
- 3 ounces butter
- 3 ounces reggiano parmesan (grated)
- 1 cup flour (seasoned)
- 1 cup mixed egg (seasoned)
- 1 cup panko breadcrumbs (seasoned)
- ½ pound peeled parsnips (cut in large dice)
- 1 cup milk
- 2 shallots (minced)
- 1 pound spinach
- 1 cup mixed vegetable cubes (carrot, celery, onion, leek)
- 8 red pearl onions (peeled)
- 8 white pearl onions (peeled)
- 4 tablespoons onion (finely chopped)
- 1 clove garlic (smashed)
- 1 cup red wine
- 1 tsp Dijon mustard

### For the Beef:

- Season the beef with salt and pepper
- Sear in a pan with 2 ounces olive oil until caramelized on all sides
- Place in oven and cook to an internal temperature of 132 degrees
- Remove from oven and let rest for 5 minutes

**For the Porcini Fries:**

- Sauté the ½ minced onion in olive oil slowly until soft and translucent
- Add rice and turn the flame to medium high
- Sauté for 30 seconds, stirring constantly
- Add the wine and reduce until wine has evaporated, stirring constantly
- Add the mushrooms, mushroom powder, and broth in small batches
- Reduce and stir constantly until the rice is just barely cooked all the way
- Turn off flame and stir in the butter and parmesan
- Spread onto sheet pan ½ inch thick to cool
- When cool, cut into sticks 4 inch by 1 ½ inch, and ½ inch thick
- Very lightly coat with flour, then egg, then panko breadcrumbs
- Place in deep fryer set for 375 degrees and cook until outside is a golden brown color

**For the Parsnip Creamed Spinach:**

- Bring the milk to a simmer with the parsnips, and cook until parsnips are soft
- Puree in blender
- In a sauté pan, sauté the shallots until soft
- Add the spinach and cook until leaves are wilted
- Drain the spinach and squeeze out water before returning the spinach to the pan
- Mix in the parsnip puree
- Season with salt and pepper

**For the Pearl onions and Vegetable Cubes:**

- Sauté the onions in 1 ounce olive oil until golden colored
- Add 1 cup water to the pan and simmer slowly until the onions are cooked thru and set aside
- In a different pan, sauté the vegetable cubes in 1 ounce olive oil until cooked through
- Season with salt and pepper

**For the Red wine Sauce:**

- Sauté the 4 tbsp finely chopped onion over low heat for 2 minutes, before adding the red wine
- Add the smashed garlic and 1 branch of the thyme
- Raise the heat, and cook until the wine is reduced by half
- Remove the pan from heat and stir in 7 tbsp butter and mustard
- Season with salt and pepper

**To Serve:**

- Place the 2 risotto fries on each plate
- Place the creamed spinach on the plate, and top with vegetable cubes and pearl onions
- Slice the beef into 8 slices and put 2 slices on each plate
- Pour sauce on the beef and serve

# PATINA RESTAURANT GROUP

## Dessert Course:

**White chocolate raspberry cake with fresh picked raspberry, raspberry sauce, mint sauce, raspberry macaroon lollipop**

Serves 4



## Vanilla Sponge

### Ingredients

Unsalted butter, for pan

1/2 cup all-purpose flour, plus more for pan

1/2 cup cornstarch

4 large eggs, separated

1 teaspoon pure vanilla extract

3/4 cup sugar

Pinch of salt

- Heat oven to 350°F degrees
- Spray half sheet pan with vegalene spray, line tray with parchment paper, and spray again
- In a small bowl, sift together flour and cornstarch; set aside
- In the bowl of an electric mixer fitted with the whisk attachment, beat egg yolks, vanilla, and 1/2 cup sugar on high speed until thick and pale (about 5 minutes)
- Transfer the egg-yolk mixture to a large bowl
- Wash and dry the mixer bowl and the whisk attachment
- Combine egg whites and salt in the mixer bowl, and beat on medium speed until whites hold soft peaks about (1 ½ minutes)
- With mixer running, slowly add the remaining 1/4 cup sugar
- Continue beating until stiff and glossy (about 1 minute)
- Fold the egg-white mixture into the egg-yolk mixture.
- In three additions, fold the reserved flour mixture into this new mixture

- Transfer the batter to prepared pan, and smooth the top with an offset spatula.
- Bake until a cake tester inserted into middle comes out clean (35 to 40 minutes)
- Transfer pan to a wire rack to cool
- Once cool, use round cutters (1 ½ in), punch out circles of sponge
- Set aside

### **Soaking syrup**

#### **Ingredients**

2 cup water

2 cup sugar

½ cup raspberry puree

- Bring to boil water, sugar, and raspberry puree
- Using a pastry brush, soak the sponge circles allowing the syrup to soak through
- Freeze sponges

### **Macaroons Lollipops**

#### **Shells Ingredients**

2 ¼ cup almond flour

2 ¼ cup confectioner sugar

1 ¾ tablespoon egg whites

Mix the almond flour, confectioner sugar, and first egg white all together (it becomes a paste)

2 ¼ cup sugar

½ cup water

1 ¾ tablespoon egg whites

- Put the sugar and water in pot, mix together
- Cook it until 120°F
- Using an electric mixer with whisk attachment begin whisking the egg whites
- When sugar is ready (120 degrees), slowly pour into the bowl with the egg whites and combine with whisk until the bottom of the bowl is warm
- Add 3 drops of red food coloring
- Mix almond paste with a third of the pink meringue until smooth
- Add the rest of the meringue and mix
- Set a sheet pan with parchment paper
- Fill a piping bag with a small round tip with the macaroon mix and pipe 1 inch circles onto pan
- Let circles rest for about 30 minutes until the surface becomes dry
- Bake macaroons at 300°F for 5 minutes
- Turn sheet tray around and bake for another 4 minutes
- Let completely cool

#### **Macaroon filling Ingredients**

2 ¼ cup almond paste

2 ¼ cup butter

3 ½ cup raspberry puree

- Using an electric mixer with a paddle attachment, mix the almond paste for about 2 minutes
- Add butter and mix until well incorporated (it will look soft and creamy)
- Add raspberry puree and mix (30 seconds)
- Pipe filling on half of the macaroons
- Place a lollipop stick in the center and finish by placing the other macaroon shell to close
- Wrap macaroon lollipops and put in the refrigerator

### **Raspberry Cream Ingredients**

½ cup milk

¾ cup raspberry puree

6 tablespoons egg yolks

½ cup sugar

13 grams gelatin sheets

5 ½ tablespoons heavy cream

- Put gelatin sheets in ice water and allow to bloom
- Bring to boil milk and raspberry puree
- Whisk together egg yolks and sugar in a bowl
- Pour hot milk into bowl, mix, then return to pot
- Cook over medium heat
- Stir with rubber spatula
- Remove from the stove and add the bloomed gelatin
- Add heavy cream and mix with a hand held mixer
- Put in container and chill in refrigerator until needed

### **White Chocolate Mousse Ingredients**

1 ¾ cup white chocolate

½ cup heavy cream

4 ½ tablespoons egg yolks

¼ cup sugar

2 ¾ cup heavy cream

16 grams gelatin

- Whip the 650 grams of heavy cream until it fluff up and holds its shape.
- Reserve to the side
- Bloom gelatin in ice water
- Bring to boil heavy cream and pour over white chocolate
- Using hand held mixer, blend until it looks silky and shiny
- Reserve to the side
- Add water to sugar in a pot until it has wet sand texture and cook
- Using an electric mixer with whisk attachment, whisk egg yolks until pale and fluffy
- Add cooked sugar while mixing
- Melt bloomed gelatin in microwave and add to the yolk mixture
- Mix until the bottom of the bowl feels room temperature
- Mix by hand the yolk mixture with the white chocolate mixture until smooth



- Fold in whipped cream

### **Assemble Cake**

You will need:

20 cylinder ring molds (2 inches wide and 3 inches tall)

fresh raspberries

vanilla sponge circles (soaked)

- Put ring molds on a flat sheet tray with parchment paper
- Place sponge circles right in the center without touching the ring
- Pipe white chocolate mousse to cover the sponge
- Place two raspberries in the center
- Pipe mousse all the way to the top of the ring
- Using an offset spatula make the top of the ring flat
- Freeze the sheet tray until ready to unmold

### **Raspberry Sauce Ingredients**

1 cup raspberry puree

½ cup glucose syrup

1 tablespoon lemon juice

- Mix all ingredients in a pot and bring to boil for about 5 minutes
- Chill and store in refrigerator until ready to use

### **Mint Sauce Ingredients**

1 cup glucose syrup

2 ½ tablespoon water

1 tablespoon fresh mint leaves

2 leafs of spinach

- Boil glucose and water
- Pour into a blender with the mint and spinach leafs
- Blend until smooth
- Chill and refrigerate until needed

### **Plate**

- Unmold white chocolate mousse cake, place in a round plate
- Whip raspberry cream with an electric mixer using the whisk attachment until it becomes fluffy
- With a spoon put a dallop of raspberry cream on top of mousse cake
- Dip the macaroon lollipop in melted white chocolate so it's able to hold straight up
- Drizzle dots of both raspberry and mint sauce on the plate