

Bluepointe

Airs May 5/1

Description: The menu is an exciting blend of modern American cuisine with splash of Asian flavor.

Location:

Bluepointe
3455 Peachtree Rd.
Atlanta GA. 30326
404-237-9070

<http://www.buckheadrestaurants.com/bluepointe>

Executive Chef: Ian Winslade

Sommelier/Beverage Manager: Stevenson Rosslow

Chef Ian prepared:

- ✓ Roasted Duck Steak on Savoy Cabbage with Panang Curry

Stevenson Rosslow prepared:

- ✓ Sour Mix
- ✓ Classic Martini
- ✓ Apple Martini
- ✓ Margarita
- ✓ Mojito
- ✓ Irish Coffee

Recipe

Roasted Duck Steak on Savoy Cabbage with Panang Curry

(Serves 4)

Ingredients:

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| 4 | Plump Duck Breasts |
| ½ cup | Soy Sauce |
| 4 tsp. | Panang Curry Paste |
| ¼ tsp. | Vegetable Oil |
| 2 cups | Coconut Milk |
| 1 Tbs. | Palm Sugar |
| 1 Tbs. | Fish Sauce |
| 2 | Kaffir Lime Leaves(sliced very thin length-wise) |

Directions:

Score the skin of the duck breast with a sharp knife and marinate in the soy sauce overnight.

Sweat the curry paste in vegetable oil; remove from heat and whisk in coconut milk a little at a time and simmer for about 15 minutes. Add equal parts palm sugar and fish sauce, cook slowly for 10 minutes.

Begin roasting the duck breasts in a cool pan, skin side up on top of the stove. When the skin begins to brown, remove the excess fat from the pan and put the pan into a hot oven (425 degrees). Cook the breasts for 6 – 8 minutes, until medium rare, and place on a cooling wire.

Cabbage:

4 cups	Blanched Savoy Cabbage
2 each	Shredded Confit of Duck Leg
2 each	Shredded Lime Leaves
¾ oz.	Butter

Method:

Warm the cabbage in the butter and add the shredded duck meat. Season with salt and pepper and arrange in the center of the plate. Place duck on top of the cabbage; sauce with the panang curry and garnish with the shredded lime leaf.

Bluepointe Drink Recipes:**Sour Mix**

1 lemon (to yield 3 ounces of juice)
1 lime (to yield 3 ounces of juice)
2 ounces simple syrup

Roll the citrus to extract the juice before slicing. Juice the lemon and lime into a container, and then add 2 ounces of simple syrup. Store in the refrigerator.

Simple syrup is made with 1 part sugar and 1 part water. Bring the mixture to a boil, and allow to cool.

Classic Martini

Start with a shaker full of ice. Fill the serving glass with ice and soda water to chill it. To the shaker, add:

3 ounces of gin
a splash of dry vermouth

Shake the mixture. Then strain it into your chilled martini glass. Garnish with an olive or a lemon twist.

Apple Martini

Start with a shaker full of ice. Fill the serving glass with ice and soda water to chill it. To the shaker, add:

2 ounces of vodka
2 ounces of green apple liqueur
a splash of sour mix

Shake the mixture. Then strain it into your chilled martini glass. Garnish with a slice of apple.

Margarita

Start with a shaker full of ice. Add:

2 ounces white tequila
2 ounces Gran Marnier
a splash of sour mix
a splash of orange juice

Shake well and strain into an ice-filled serving glass. Garnish with a slice of lime.

Mojito

Break mint leaves from 3 or 4 sprigs into a container. Squeeze in a wedge of lime, and use a wooden spoon to crush the leaves and juice together. Add 2 ounces of white rum and a splash of simple syrup. Add the juice from another lime wedge. Add ice and then shake the mixture together.

Fill a large glass with crushed ice, and strain the mixture into the glass. Top off with soda water and garnish with a mint sprig and a lime wedge.

Irish Coffee

This simple drink is a combination of 2 ounces of Irish whiskey and hot coffee. Top the drink off with whipped cream. The drink can be sweetened with simple syrup or sugar, and can be garnished with green crème de menthe.

Cosmopolitan

Start with a shaker full of ice. Fill the serving glass with ice and soda water to chill it. To the shaker, add:

2 ounces of citrus-flavored vodka
1 ounce of orange-flavored liqueur (Cuanthro) (Triple Sec is acceptable)
1 lime wedge (to yield 1 oz. of lime juice)
A splash of cranberry juice for color and a little sweetness

Shake the mixture. Remove ice and soda water from martini glass. Then strain contents from shaker into your chilled martini glass.

Garnish:

Score the outside of a lemon with a sharp knife a peel rind away from lemon and twist a piece to extract the oils. With skin-side down, rub around the rim of the glass to add more flavor. Serve immediately.