

THE BOFFINS PUBLIC HOUSE NEWSLETTER

amuse-bouche



BOFFINS
PUBLIC HOUSE

FEBRUARY 2018 | HELLO CLARICE

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February's *In Vino Veritas* menu in honour of legendary French chef Paul Bocuse who passed away in late January.

La Vieille Ferme

canapés

- scandinavian marinated salmon
- cucumber and cream salad
- red beet with escargot and parsley butter
- mushroom salad
- red savoy cabbage

**Bouchard Aîné & Fils
Côtes du Rhône**

soup VGE

- mushrooms, carrots, onions, celery, truffle and puff pastry

Côté Mas Languedoc Reserve

fricassee of chicken supreme, chanterelle mushrooms, pearl onions and potatoes

**Famille Perrin Réserve
Côtes du Rhône Rouge**

beef tournedos rossini

- seared beef on a crouton with a madeira demi-glace

Cuvée Jean-Louis Sparkling

éclair with praline, hazelnut, confit cherries and chocolate

IN VINO

veritas

Register at boffins.ca

In Honour of a Legend

Chef Todd Clark pays tribute to the Pope of French Cuisine

On January 20, 2018, Chef Paul Bocuse, a culinary legend, passed away at his home in the village of Collonges-au-Mont-d'Or, just a few kilometres outside of Lyon, France. In fact, he passed away in the same apartment where he was born back in 1926, which also happened to be located above his three-star Michelin restaurant.

On January 26, 2018, more than 1,500 of the world's top chefs, dressed in their white chef jackets, gathered in a cathedral in Lyon to pay respect to the "Pope of French Cuisine". His influence cannot be understated – as French President Emmanuel Macron remarked in a statement, "The chefs cry in their kitchens, at the Elysée (Presidential palace) and everywhere in France." Truth be told, the tears were not solely reserved for French kitchens as Bocuse's passion and success led to global recognition.

When Boffins Chef Todd Clark was working in France for one of the most decorated chefs in history, Joël Robuchon, he met "the pope" face to face. Todd recalls the moment most vividly when Bocuse came into *L'Atelier de Joël Robuchon* as a customer. It was an intimidating moment, sure, but it was also an honour to be cooking for this legend of French gastronomy. Robuchon could see the immensity of the moment in Todd's eyes and told Todd to go over and introduce himself.

PHOTO: WWW.BOCUSE.FR/EN

"Cooking is my life. I know sauces better than my geography."

- PAUL BOCUSE



Todd initially balked at the suggestion – he's a legend, he's not real. Ultimately, Todd collected himself and mustered up the gusto to meet "the pope". It was a moment Todd will never forget – Bocuse was kind, well-spoken and full of positivity.

Todd was lucky enough to cross paths with Bocuse once more during a dinner at the Eiffel Tower when four of France's top chefs – Bocuse, Robuchon, Ducasse and Pacaud – and their teams prepared the four courses. FYI, Todd was cooking for Bernard Pacaud at this time.

THE MENU AT FEBRUARY'S IN VINO VERITAS: PAYING TRIBUTE

When Todd learned of Bocuse's death, he knew exactly how he would pay tribute. Todd promptly reached out to the wine rep for February's *In Vino Veritas* (IVV) to arrange for French wines, so he could curate a Bocuse inspired menu.

Once the wines were sorted out, the challenge became how to narrow a legendary and decorated culinary career to five courses while considering the numerous aspects to creating a menu – budget, variety, flow, etc.

To start, Todd's IVV menu features five canapés, which are essentially miniature *hors d'oeuvres* that feature savoury toppings upon small pieces of bread or pastry. Todd's canapé creations take inspiration from *nouvelle cuisine* – a term coined by two food critics in 1973 to describe the cooking style of Bocuse. *Nouvelle cuisine* is characterized by light, delicate dishes and a focus on presentation – a contrast to the typical heaviness of classic French cooking. To give Bocuse another nickname would be to call him the "Father of Nouvelle Cuisine".

For the second course, Todd is preparing an adaptation of one of Bocuse's most famous dishes, *Black Truffle Soup VGE*. Bocuse created the soup in 1975 for the occasion where he was presented the title of Knight of the Legion of Honour by President Valéry Giscard d'Estaing – hence the VGE. The medal hangs around his neck on the picture on the previous page.

The famous soup combines a classic vegetable and truffle soup with puff pastry. First the soup and pastry dough are each made. Next, individual bowls are filled with the soup before an egg wash is applied to each bowl's rim. The pastry dough is then stretched around the rim and brushed with egg wash. The entire dish is then baked, which makes the pastry brown and rise. To eat the soup, the diner gets to crack the pastry open thus letting the aromas flood out. It's quite the experience.

Now, Todd has never made the soup before, but he's up to the challenge.

Bocuse was a master at cooking chicken and one of the items on his restaurant's current menu is *fricassee of Bresse chicken in cream sauce, with morel mushrooms*. Much like how authentic Champagne can only come from the Champagne region of France via the *appellation d'origine contrôlée* certification, Bresse chicken is certified the same way and can only be produced from white chickens of the Bresse breed that have been raised within a legally defined area in the former French province of Bresse.

Now, Boffins may not have access to authentic *poulet de Bresse* but chicken fricassee was one of Bocuse's favourite things to cook so Todd is bringing the inspiration to the table with a fricassee of chicken supreme with chanterelle mushrooms, pearl onions and potatoes. Todd describes Bocuse's chicken fricassee as a sort of grandmother's dish that Bocuse has kept elevating and lightening up while perfecting the sauce.

For the fourth course, Todd is tying French inspiration to Saskatchewan beef with *tournedos Rossini*. This is another adaptation of an item on the current Paul Bocuse menu. *Tournedos Rossini* is believed to be named after composer Gioachino Rossini while who created the dish is also disputed. What we do know is it comprises seared beef, typically filet mignon, upon a crouton and finished with a Madeira demi-glace.

Todd found the dessert course the most difficult to nail down. Bocuse was very classic in his desserts and often capitalized on whatever was in season. While looking through some of Bocuse's creations online, Todd found an éclair with praline and hazelnut. He also read about a cake that was served at the 1975 event where Bocuse received his medal from the President. The cake, known as the *Gâteau de Président*, was a hazelnut-praline-chocolate sponge cake topped with cherries cooked in alcohol. Todd's dessert course is a marriage of these two ideas.

MONSIEUR PAUL

Monsieur Paul was a man with a very tall chef's hat (toque) and a love for food. This love led to him being one of the most celebrated, successful and revered chefs of all time. He led chefs out from behind the kitchen doors and into the public's eye as restaurateurs. He took his love around the world – opening brasseries and cafes. But most of all, he shared his love of cooking. He said, "Our profession has to be learned. It involves mentoring and it is our duty to pass on our knowledge."

And now, to honour him, Chef Todd Clark is passing on his knowledge through this menu – channelling Bocuse's love for food.

For more information about Paul Bocuse, visit www.bocuse.fr/en/ and/or peruse this [obituary from Time](#).

Valentine's

FIRST COURSE

BABY GREENS, POMEGRANATE,
GOAT CHEESE CRUSTED WITH ALMONDS,
WILD MUSHROOM TRUFFLES,
ROOT VEGETABLE RIBBONS
AND WILD BERRY TEA VINAIGRETTE

SECOND COURSE

CREAMY LENTIL AND SAGE SOUP
WITH RYE BREAD CROUTONS
AND ALFALFA CLOVER ORGANIC HONEY

THIRD COURSE

YOUR CHOICE OF . . .

FOURTH COURSE

BLOOD ORANGE BAVAROIS
FILLED WITH MILK CHOCOLATE MOUSSE
ON AN ALMOND CARDAMOM CAKE

BEEF SHORT RIBS, BRAISED IN ORIGINAL 16,
SERVED WITH SAUERKRAUT PIEROGI
AND THREE SISTER'S MEDLEY

OR

CAMELINA OIL POACHED STEELHEAD TROUT
WITH A LEMONGRASS DILL SAUCE,
FARRO AND WILD RICE
AND SWISS CHARD

OR

BEEF RISOTTO, GOAT CHEESE,
TEMPURA FRIED CAULIFLOWER,
KALE AND SPINACH PESTO

Wine specials will be available for purchase.

WEDNESDAY, FEBRUARY 14 | SEATINGS START AT 5:00 PM | \$50 / PERSON
VISIT BOFFINS.CA OR CALL 306.978.2582 TO MAKE YOUR RESERVATION

