



Zubrówka Marinated Venison, Glazed Figs, Pear Tart and Chanterelles with Saffron-Hazelnut Reduction

Main Course, Serves 8

Venison:

250 ml/1 cup Zubrówka vodka
50 ml/3 tbsp. wild honey
50 ml/3 tbsp. apple juice
1 onion, chopped
1 carrot, chopped
1 stalk celery, chopped
1/2 bunch fresh thyme
2 bay leaves
1 lemon, quartered
3 stalks bison grass (sweet grass),
crushed (optional)
1.6 kg/3 1/2 lbs. trimmed venison loin
Salt and ground pepper to taste

Pear Tart and Figs:

250 g/1/2 lb. puff pastry dough
45 ml/3 tbsp. melted unsalted butter
3 peeled, cored and sliced pears
30 g/2 tbsp. granulated sugar
8 figs
Castor sugar

Sauce:

235 ml/1 cup venison stock
Pinch saffron
50 ml/3 tbsp. hazelnut liqueur
100 g/3 1/2 oz. bittersweet chocolate,
chopped
50 g/3 tbsp. cold, unsalted butter, diced
Salt and ground pepper to taste

To Serve:

30 ml/2 tbsp. olive oil
1 clove garlic, minced
120 g/4 oz. chanterelle mushrooms
Drizzle lemon juice
Salt and ground white pepper to taste
1 tomato, chopped
20 g/2 tbsp. finely chopped red onion
Raspberries for garnish
Parsley for garnish

For the Venison:

- In a large bowl, combine the vodka, honey, apple juice, onion, carrot, celery, thyme, bay leaves, lemon and bison grass. Add the venison and marinate 2 to 3 hours.
- Remove the venison from the marinade, roll tightly in aluminium foil that has been lightly greased with butter, and refrigerate overnight (this will give the loin a nice, even cylindrical shape).
- When ready to serve, remove venison from the foil, season with salt and pepper, and grill until the meat reaches medium doneness. Let rest 10 minutes before slicing.

For the Pear Tart and Figs:

- Preheat oven to 190 degrees C/375 degrees F. Roll out the puff pastry to form a rectangle, prick all over with a fork, and bake for 10 minutes. Remove from the oven and brush with a little butter. Fan pear slices over the surface, brush with a little more butter and sprinkle with granulated sugar. Bake until the pastry is browned and cooked all the way through, and the pears are nicely caramelized.
- Slice the figs in half and cut a small slice off the bottom of each half to allow them to stand nicely. Place on a sheet pan and bake in the oven for 5 to 10 minutes to warm, then sprinkle the cut sides of the figs with castor sugar and caramelize with a blow torch.

For the Sauce:

- Combine the stock and saffron in a small saucepan and simmer until reduced to a thick consistency. Stir in the hazelnut liqueur and chocolate, stirring until just melted. Remove from the heat and whisk in the butter one piece at a time. Season to taste with salt and pepper.

To Serve:

- Heat half the olive oil in a medium skillet over medium-high heat. Add the garlic and cook 1 minute. Add the mushrooms and cook, stirring frequently, until softened. Toss the mushrooms with a squeeze of lemon juice, salt and white pepper to taste.
- In a small bowl, combine the tomato, onion, remaining olive oil and salt to taste.
- Slice the pear tart and place a slice on each plate. Top with a portion of the grilled venison loin, chanterelles, and two glazed fig halves. Spread the sauce on the plate and garnish with the tomato salsa, raspberries, and parsley.




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In addition to the traditional Polish restaurants in the Old Town Market Place, some of the area's best dining options are right in the InterContinental Warszawa. The Downtown Restaurant offers Polish and international specialties along with spectacular views of the city. Frida, a tribute to its namesake, Frida Kahlo, serves authentic Mexican cuisine from its show kitchen. Before or after dinner, Hemisphere provides a perfect spot for a drink at its long bar with the widest selection of whiskies in town, and the +One Bar offers the relaxing ambiance of an English library with live piano music.

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