



Duet of Squab and Quail with Sweet Potato au Gratin and Ragoût of Vegetables

Main Course, Serves 8

Sweet Potato au Gratin:

8 sweet potatoes, peeled and thinly sliced
4 russet potatoes, peeled and thinly sliced
225 g./8 oz. grated Gruyère cheese
1 litre/1 qt. heavy cream
Salt and pepper to taste

Ragoût of Vegetables:

225 g./8 oz. fava beans, shelled
225 g./8 oz. English peas, shelled
12 baby turnips, peeled and halved
12 baby carrots, peeled and halved
120 ml./8 tbsp. olive oil
2 onions, thinly sliced
24 tear-drop cherry tomatoes or grape tomatoes

Duet of Squab and Quail:

30 g./2 tbsp. butter
30 ml./2 tbsp. olive oil
4 squab, boned
4 quail, boned
Salt and pepper to taste
Fresh chervil, to garnish

For the Sweet Potato au Gratin:

(Prepare one day in advance.)

- Preheat oven to 350 degrees F/180 degrees C.
- Layer the potato slices in a large casserole dish alternating with the cheese and the cream. Season generously with salt and pepper. Bake in the oven for 45 minutes, or until fork tender. Let cool overnight in the refrigerator. Use a 7 2/3-centimetre/3-inch round cutter to cut out 8 circles of the gratin. Set aside until ready to plate.

For the Ragoût of Vegetables:

- Prepare a bowl of ice water. Bring a pot of salted water to a boil. Cook the fava beans, peas, turnips and carrots separately until tender, lowering each vegetable into the boiling water in a large strainer. Transfer each vegetable to ice water to cool.
- In a sauté pan, heat 30 millilitres/2 tablespoons olive oil over medium heat. Add onions and cook until slightly caramelized, 5 to 7 minutes. Keep warm.
- Just before serving, in a medium sauté pan, heat 90 millilitres/6 tablespoons olive oil over medium heat. Add the fava beans, English peas, baby carrots, baby turnips and cherry tomatoes, and sauté for a few minutes until warmed through.

For the Duet of Squab and Quail:

- In a large sauté pan, melt the butter and olive oil over medium-high heat. Season the squab and quail with salt and pepper, and cook, turning once, until browned and cooked through, about 5 minutes per side. Remove from the heat and keep warm.

To Serve:

- Put a round of sweet potato gratin (previously reheated in an oven or microwave), in the middle of a plate. Cover gratin with some of the caramelized onions. Place 1/2 squab and 1/2 quail on top of the onions. Scatter some of the rest of the vegetables around the plate. Garnish the dish with fresh chervil. Repeat with remaining ingredients.

Carnegie Rock'n Razz

Beverage, Serves 1

7 raspberries, plus additional for garnish
2 lime wedges
30 ml./1 oz. premium tequila
7 ml./1/4 oz. black raspberry liqueur
15 ml./1 tbsp. passion fruit purée
Splash of soda
Splash of grenadine
Lime twist, for garnish

- In a cocktail shaker, muddle together the raspberries and the lime wedges. Add ice cubes, tequila, black raspberry liqueur and the passion fruit purée and shake well. Strain the contents into a cocktail glass and add a splash of soda and grenadine. Garnish with raspberries and a lime twist.



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