



Shiitake Mushroom and Lobster-Stuffed Veal Chops with Red Wine Sauce

Main Course, Serves 2

Stuffing:

30 g./2 tbsp. unsalted butter
 1/2 small leek (white part only), chopped
 150 g./2 cups diced shiitake mushrooms
 Salt to taste
 Freshly ground pepper to taste
 60 g./2 oz. crustless white bread,
 cut into 1-cm./1/2-in. cubes

Red Wine Sauce:

1 shallot, diced
 20 g./4 tsp. granulated sugar
 300 ml./1 1/4 cups red wine
 Salt to taste
 Freshly ground pepper to taste

Vegetables:

2 russet potatoes
 15 ml./1 tbsp. extra-virgin olive oil
 Salt to taste
 1 1/2 g./1 tbsp. chopped
 fresh rosemary
 15 g./1 tbsp. unsalted butter
 6 asparagus spears, ends trimmed
 Freshly ground pepper to taste

Veal Chops:

2 (225-g./8-oz.) veal chops
 2 (450-g./1-lb.) raw lobster tails,
 each sliced in half long ways
 Salt to taste
 Freshly ground pepper to taste
 30 ml./2 tbsp. extra-virgin olive oil,
 plus extra for drizzling
 4 shiitake mushroom caps
 2 sprigs arugula

For the Stuffing:

• In a medium sauté pan melt the butter over medium heat. Add the leek and diced shiitakes; cook for a few minutes until softened. Season with salt and pepper, remove from the heat and toss with the bread until a compact stuffing is formed. Reserve until ready to stuff the chops.

For the Red Wine Sauce:

• Place the shallot and sugar in a sauté pan; cook over medium heat until the sugar begins to caramelize. Add the red wine; simmer until reduced and slightly syrupy. Season with salt and pepper to taste. Keep warm.

For the Vegetables:

• Preheat oven to 180 degrees C/350 degrees F.
 • Peel the potatoes; cut each into 4 even rectangles (square off the round edges). Toss with the olive oil, salt and rosemary; place on a baking sheet. Bake until cooked through and lightly browned, about 15 minutes.
 • In a medium sauté pan heat the butter over low heat. Cook the asparagus spears until tender, about 5 to 7 minutes. Season with salt and pepper.

For the Veal Chops:

• To stuff the veal chops: Leaving bone on, slice veal chops in two parts. In bottom incision, stuff with prepared stuffing mixture. In top incision, place half a raw lobster tail. Season chops with salt and freshly ground pepper. Heat 15 millilitres/1 tablespoon of the olive oil in a large ovenproof sauté pan set over medium-high heat. Add stuffed chops and sear on both sides; transfer the pan to the preheated oven for 10 to 12 minutes. At the same time, toss lobster tails with remaining 15 millilitres/1 tablespoon olive oil and salt and pepper; place on a roasting pan in the oven for about 6 to 7 minutes.
 • Just before serving, preheat broiler. Place 2 whole shiitake mushroom caps on top of each veal chop. Drizzle with olive oil; place under the broiler for 1 minute.

To Serve:

• Place 4 potato rectangles on each plate. Top with a veal chop and a piece of lobster tail meat. Garnish with asparagus and arugula; drizzle with the red wine sauce.

Zabaglione

Dessert, Serves 4

475 ml./2 cups eggs
 400 g./2 cups granulated sugar
 1 litre/1 qt. heavy cream
 Grated orange zest to taste
 Orange cognac to taste
 Fresh berries
 Mint sprigs

• Place the eggs and 200 grams/1 cup of the sugar in the top of a double boiler. Set over simmering water and whisk constantly until the mixture reaches 45 degrees C/110 degrees F. Cool.
 • Whip the cream with the remaining 200 grams/1 cup sugar until it holds soft peaks. Fold the egg mixture into the whipped cream. Add orange zest and the cognac slowly while folding.

To Serve:

• Alternate layers of zabaglione and fresh berries in parfait glasses. Garnish with mint.



INTERCONTINENTAL.
 SAN JUAN RESORT & CASINO

Located on two miles of white sand beach, the InterContinental San Juan Resort & Casino is ideally situated for guests to enjoy the many pleasures of life on Puerto Rico's Isla Verde. Nearby, the colonial Spanish architecture of Old San Juan includes the Fortress of San Cristobal, Dominican churches, and

the picturesque Old San Juan city wall. After touring the renowned Bacardi Rum Distillery or spending an afternoon deep sea fishing, guests can unwind with a drink in the lobby bar or the casino before choosing from a remarkable array of dining choices, including upscale Italian cuisine at Alfredo, traditional Japanese teppanyaki and sushi at Momoyama, serious steak at Ruth's Chris Steak House, or authentic Mediterranean dishes in the oceanfront Ciao Mediterranean. For more casual fare, the Splash Pool Bar and La Terraza offer light dishes, hamburgers, and local selections.

InterContinental San Juan
 Resort & Casino
 5961 Isla Verde Avenue
 Isla Verde, San Juan,
 Puerto Rico 00979
 p. 787.791.6100
 f. 787.253.2510