

Rouxbe
Feast of the Seven Fishes
2020
WITH BARTON SEAVER

menu

Pine Tree State Mulled Wine

Broiled Oysters Rockefeller

Clams & Mussels en Escabeche

Roasted Red Peppers & Anchovies with Mint and Mace

Butternut Soup with Dungeness Crab

Lobster tossed with Aioli with Winter Squash & Fennel

Herb-Stuffed Whole Roasted Salmon

Billicart Salmon, Brut Reserve, Champagne

Donnhoff, Riesling Trocken, Nahe, Germany

Lingua Franca, 7 Sisters, Chardonnay, Willamette Valley, Oregon

Tenuta delle Terre Nere, Etna Bianco, Sicily

Latour Rouge, Rully, Pinot Noir, Burgundy

Cordero Di Montezemolo, Nebbiolo, Langhe, Italy

Tablas Creek, Patelin Rouge, Rhone Blend, Paso Robles, California

THURSDAY, DECEMBER 17TH
2PM EST

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Pine Tree State Mulled Wine

2 bottles red wine (merlot or shiraz if possible)
One orange, sliced
2 each $\frac{1}{4}$ inch slices ginger
3 whole star anise
1 bay leaf
3 cinnamon sticks
 $\frac{1}{2}$ cup maple syrup
2 balsam fir sprig
Optional: dash Lagavulin scotch, or other smoky-style scotch

In a large, heavy bottomed pot, bring all ingredients except the balsam fir to a low simmer for 30 minutes. Add in balsam fir sprigs for 3-5 minutes and then remove. Serve in mugs and if desired finish each serving with a dash of Lagavulin.

Serves 8

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Broiled Oysters Rockefeller

24 large oysters
2 bunches watercress, trimmed
1 bunch scallions
1/2 bunch flat-leaf parsley
16 tablespoons (2 sticks) unsalted butter, divided use
2 teaspoons smoked sweet paprika
A large pinch ground mace
Salt
1 cup heavy cream
4 capfuls Pernod, Herbsaint, or pastis
2 tablespoons Worcestershire sauce
1 to 2 cups panko
Crusty bread, sliced
Lemon wedges

Preheat the broiler to 400F (or medium high). Line an ovenproof tray with rock salt or folded aluminum foil.

Shuck the oysters and discard the top shell. Drain the liquor, reserving 1 cup of it, and arrange the shucked oysters in their shells on the lined tray. Bring a pot of gently salted water to a boil. Briefly plunge the watercress, scallions, and parsley in the water to wilt them. Drain well and, using your hands, lightly squeeze as much moisture from them as possible. Finely mince the greens and set them aside.

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Heat 8 tablespoons (1 stick) of the butter in a saute pan over medium heat. Stir the paprika and mace into the butter, toasting the spices until they release their aromas, about 2 minutes. Add the minced greens and a judicious pinch of salt and continue to cook until the greens have warmed through, about 3 minutes.

Add the cream, Pernod, Worcestershire sauce, and the reserved oyster liquor, stirring to combine over high heat. Cook until the liquid has begun to thicken, about 5 minutes.

Meanwhile, cut the remaining 8 tablespoons (1 stick) of butter into small pieces.

Remove the sauce from the heat, let cool a minute or two, then whisk in the remaining butter, one piece at a time, until you have a thick, emulsified mixture.

Let cool to room temperature.

Divide the sauce evenly among the oysters, then sprinkle the bread crumbs over each oyster. (I like just a few crumbs scattered over each, but I leave this up to you.)

Place the tray on the middle rack of the oven and broil until the sauce and liquor in the oysters begin to bubble, 5 to 7 minutes. Move the tray to the top rack and broil another 3 to 5 minutes to cook the oysters through, brown the tops, and crisp the breadcrumbs. (Pay close attention to this step: the crumbs can go from browned to burned in a flash. I suggest cooking this last stage with the oven door cracked open and that you keep your attention directed to the task.) The oysters are fully cooked when they are hot throughout and their edges have curled away from the shell.

Serve piping hot from the oven with crusty bread and lemon wedges, if desired. In my kitchen, these oysters are always accompanied by glasses of ice-cold Pernod.

SERVES 4 TO 6

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Clams & Mussels en Escabeche

24 littleneck clams, rinsed thoroughly (discard any that won't close)
1 cup white wine
1 pound mussels, scrubbed and debearded (discard any that won't close)
1 cup extra-virgin olive oil
1 carrot, peeled and sliced into thin rounds
1 bunch scallions, chopped (white and green parts kept separated)
3 cloves garlic, peeled and thinly sliced
2 teaspoons smoked paprika
1 teaspoon coriander seeds
Zest of 1 lemon, removed in strips with a peeler
1 tablespoon sherry vinegar
3 tablespoons chopped fresh flat-leaf parsley
1 loaf crusty bread such as baguette, sliced and gently toasted

To open the clams, place them in a small pot with the wine and bring to a boil. Cover and steam until all the shells have opened, about 5 minutes. Discard any clams that haven't opened. Remove the clams from the pot, leaving the cooking liquid, and extract the meat from the shells. Reserve half the shells.

Add the mussels to the pot and repeat the process, again reserving half the shells. Strain the broth by allowing it to sit undisturbed for a few minutes so any grit falls to the bottom. Gently pour off the clear liquid from the top and save 1 cup of the broth for the marinade.

For the marinade, put the olive oil in a small pot with the carrot, scallion whites, and garlic. Simmer over medium heat until the carrot slices begin to soften, about 3 minutes. Add the paprika and coriander and cook for another minute. Add the lemon zest and simmer for another 3 minutes. Add the reserved cooking broth and vinegar and bring to a boil. Reduce by about half, then add the parsley and clam and mussel meat. Stir to mix well. Let cool to lukewarm, then refrigerate covered for at least 1 hour and up to overnight (they taste much better if you let them marinate overnight). Stir the mixture as it cools so that everything marinates evenly.

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Clams & Mussels en Escabeche

Serve the clams and mussels by placing a spoonful of the mixture in each shell, then set the clams in a serving dish and pour any remaining marinade over them. Let the mixture come to room temperature before serving to get the most flavor from the dish. Serve with toasted bread.

Serves 4 as an appetizer



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Roasted Red Peppers & Anchovies
with Mint and Mace

1 red pepper, roasted, peeled and sliced, seeds removed (or from a jar)

2 (2-ounce) tins anchovies in oil

2 tablespoons extra-virgin olive oil

Mace

5 sprigs mint, leaves picked and torn

1 lemon, cut into wedges

Crostini for serving

On a serving platter, lay the anchovies with their oil alternating with slices of pepper. Cover with oil and a couple of pinches of mace. Let it rest for 1 hour. Scatter with torn mint and serve at room temperature with lemon wedges and crostini.

NOTE This recipe can be easily increased in direct proportion to the amount needed.

Serves 4 as an appetizer

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Butternut Soup with Dungeness Crab

1 small onion, diced
1/2 cup plus 1 tablespoon extra-virgin olive oil
2 pounds butternut squash, peeled
Salt
1/2 pound Dungeness crabmeat, picked over for shell fragments
1 shallot, finely diced
1 tablespoon chopped fresh herbs of your choice (tarragon, chives, and mint)
Grated zest of 1/2 orange

In a soup pot over medium heat, sauté the onion in 1/2 cup of the olive oil until it is soft and beginning to brown, about 5 minutes. Add the squash and just enough water to barely cover it. Season the soup generously with salt, bring to a simmer, and continue to simmer until the squash is soft enough to mash easily with a spoon, about 20 minutes. Drain, then transfer it to a blender (use caution when blending hot liquids) and purée until it is super fine and silky.

For the garnish, mix the crab with the remaining 1 tablespoon olive oil, the shallot, herbs, and orange zest. Toss to combine and season to taste with salt. Divide the garnish among bowls, then ladle in the soup. Serve immediately.

Serves 4 as a first-course soup

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**Lobster tossed with Aioli
with Winter Squash & Fennel**

2 lbs winter squash, cubed
6 tablespoons olive oil
salt
1 1-inch knob ginger, minced
2 cloves garlic, minced
2 bulbs fennel, shaved thin
4 1 ¼ – 1 ½ lb lobsters
1 cup aioli or 1 cup mayonnaise flavored with garlic
5-6 sprigs mint, chopped

Lightly coat squash with salt and olive oil. Roast on a pre-heated baking sheet or roasting pan at 400 degrees until just softened. Add garlic and ginger and roast for an additional 5 minutes. Add fennel and toss. Turn off heat and allow to rest.

Cook lobster in a few inches of boiling water for 7 minutes, remove from pot and chill. Pick and chop meat. Dress lobster meat with aioli or mayonnaise flavored with garlic (grate the garlic on a microplane to ensure a smooth texture).

Toss the squash mixture with mint. Plate and top with lobster.

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Whole Roasted Salmon with Herbs

1 (4-6 pound) whole salmon, head removed, scaled, gutted, gills removed, and skin scored
Salt
2 bunches Herbs (parsley, rosemary, sage, thyme)
1 lemon, sliced
1 lb carrots, parsnips, fennel, or other vegetables, sliced lengthwise
1/4 cup oil or melted butter

Season the fish inside and out with salt and let rest for 20 minutes. Place herbs and lemon slices in the cavity of the fish and tie up with twine. Place on a bed of vegetables on a baking sheet. Drizzle with oil or butter and roast at 350-375 for 10 minutes for every inch of thickness. Cook until skin begins to crisp, flesh is cooked through and vegetables soften and brown, basting with oil once during cooking.

The best way to check if the whole roasted fish is done is to gently wiggle a knife into the flesh at the backbone. Lever the knife to give you a peek at the flesh and check that it is an even color throughout.

SERVES 4-6