

The Club[™]
BRIARCLIFF MANOR

Sauteed Veal Tenderloin

ingredients

1 veal butt tender (5-7 pounds)
1 cup of demi-glace sauce
1/2 cup morel mushrooms (clean and remove stems)
2 shallots
1/2 pound unsalted butter
1/4 cup port wine
3 ounces goose liver mousse/pate
20 mini brioche

preparation (prep work for veal)

- remove all fat and silver skin from veal tender
- pan sear each tender
- place tenders on a rack over a roasting sheet
- roast veal to an internal temperature of 120°F two hours before desired service
- keep veal warm

(continued on reverse)

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preparation (shallot butter)

- peel shallots and puree with unsalted butter

preparation (final)

- carve quarter of an inch veal medallions
- heat shallot butter in sauté pan
- place veal medallions in the melted shallot butter
- add morel mushrooms and de-glaze with port wine
- continue to sauté for thirty to sixty seconds, add demi-glaze
- spread goose liver mousse/pate over mini brioche
- place mini brioche on plate
- place veal medallion on top of mini brioche
- place morel mushroom and sauce over veal medallion

Serves 8-10 (approximate)