



*The Oscar preparation, originally created for veal, is a decadent dish topped with crab, asparagus and Béarnaise sauce. It was reputedly named for Sweden's King Oscar II, who reigned from 1872 to 1907, and whose love of this preparation launched it as a dish of distinction in the late 19th century. The recipe first appeared in print credited to Oscar Tschirky of the Waldorf-Astoria in New York, creator of the Waldorf Salad, who also claimed to have invented Veal Oscar. (Who knows?) At any rate, my steak-centric version departs from the classic presentation, since I've placed the steak on a mound of mashed potatoes, topped the steak with a little Béarnaise mixed with fresh crab, and finished it with an asparagus spear garnish.*

*—Executive Chef Russell Skall*

**Ingredients:**

- 2 Filet Mignons (approx. 6 to 10 oz.)
- 2 large asparagus spears
- 2 Tbsp. butter
- 2 oz. lump crab
- 3 Tbsp. Béarnaise sauce
- Garlic mashed potatoes
- Salt and pepper

**Preparation:**

Season both sides of Filets with salt and pepper. Place 1 Tbsp. of butter in a hot pan and sear Filets 2 - 3 minutes on each side to get proper color. Finish cooking under the broiler to preferred doneness.

Cut the long end off the asparagus spears so the asparagus is about 7-8 inches long. Peel the bottom 2/3 of the stalk, place a little olive oil on a plate and roll the asparagus in the oil to coat. Sprinkle with a pinch of salt and pepper. Broil for 2-3 minutes, add 1 tsp. of butter on the asparagus and broil for another minute.

Heat oven to 350°. Place the crab on a cookie sheet and heat in oven for one minute. Combine the warm crab with 3 Tbsp. of Béarnaise sauce in a bowl, reserve.

**To serve:**

Place a serving of the hot garlic mashed potatoes on a plate. Set the Filet on top of the potatoes. Place the crab/Béarnaise mixture on top of the Filet. Garnish with asparagus spear.

**GARLIC MASHED POTATOES**

**Ingredients:**

- 1 lb. Idaho russet potatoes, peeled
- 3 Tbsp. Half & Half
- 3 Tbsp. butter at room temperature
- 1/2 tsp. Kosher salt
- 1/4 tsp. white pepper
- 1/8 lb. smoked cheddar cheese
- 1/8 cup sour cream
- 3/4 tsp. garlic, minced
- 1 slices bacon, cooked and diced
- 1 Tbsp. chives, diced

**Preparation:**

Peel potatoes and cut into 1-1/2 x 1-1/2 inch pieces, place into a large sauce pot and cover with water. Bring to a boil and cook until *continued...*



soft, about 30 minutes. Drain well then place into the mixing bowl of a table top mixer. Mix on medium speed for one minute. Place Half & Half in a sauce pan and bring to a boil. Add hot Half & Half, butter (cut in pieces), salt, white pepper, grated smoked cheddar cheese, sour cream and minced garlic to the potatoes. Mix on medium speed for one minute, scrape down the sides of bowl. Add the cooked bacon pieces, diced chives and mix for an additional 30 seconds.

### **BÉARNAISE SAUCE** (makes 2 cups)

#### **Ingredients:**

1 shallot, minced  
2 Tbsp. white wine vinegar  
Half bay leaf  
1 Tbsp. dry tarragon  
2 egg yolks  
6 Tbsp. softened butter  
1 - 1/4 tsp. lemon juice  
Pinch white pepper  
Pinch cayenne pepper  
1/8 tsp. Worcestershire sauce  
Dash Tabasco sauce

#### **Preparation:**

Mince shallot and place in sauce pan with vinegar, bay leaf and tarragon, and bring to a boil. Reduce the heat and simmer until mixture is almost dry. Pull out the bay leaf and allow reduction to cool.

Fill a sauce pot with some water and bring to a boil. Place the egg yolks in a mixing bowl and set atop pot of boiling water. Mix the eggs vigorously with a wire whisk until smooth and thick. Slowly add the softened butter into the whipped eggs whisking as the butter is added. Add lemon juice, white pepper, cayenne pepper, Worcestershire, Tabasco and the tarragon reduction into the whipped eggs. Serve while still warm.