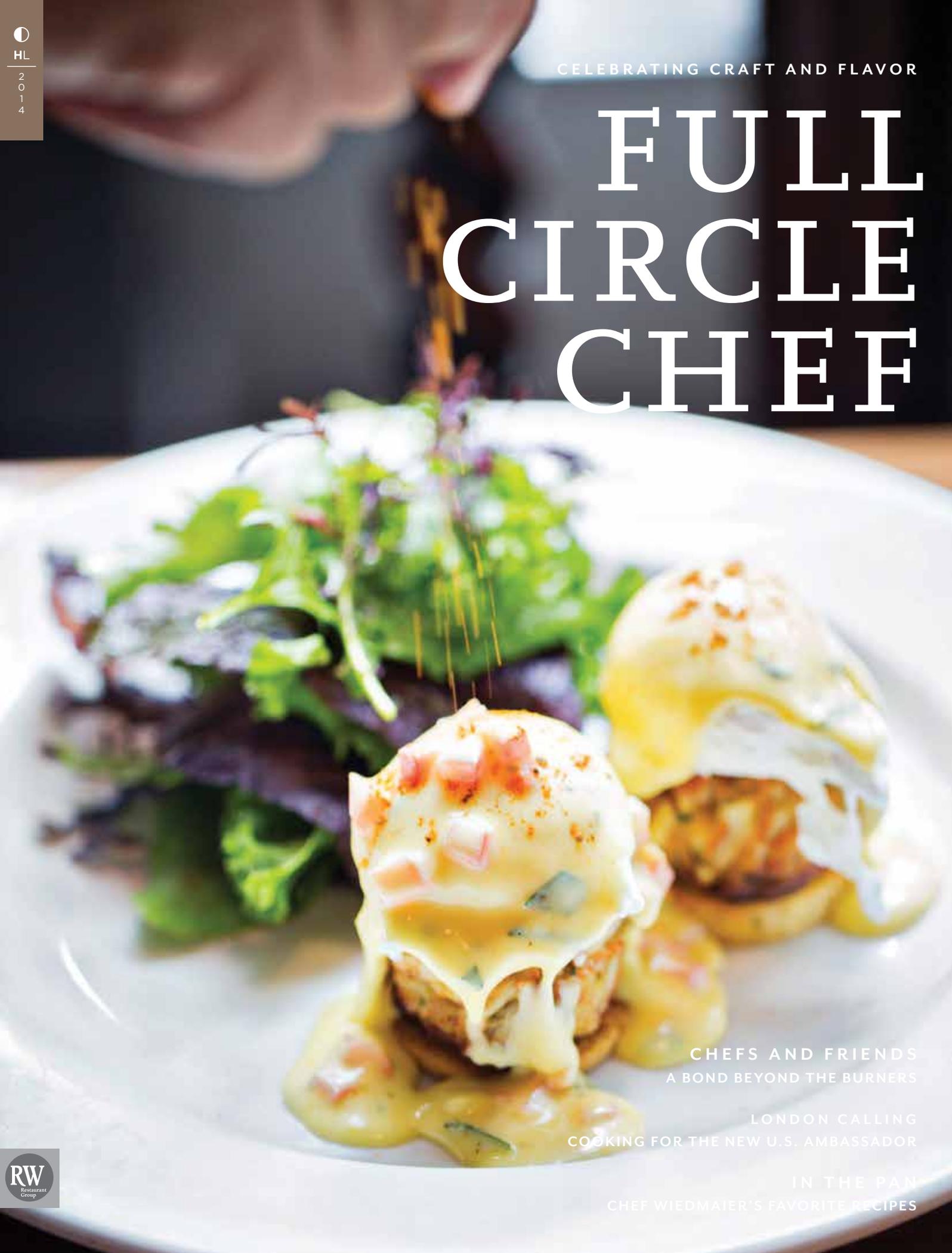


CELEBRATING CRAFT AND FLAVOR

FULL CIRCLE CHEF



CHEFS AND FRIENDS
A BOND BEYOND THE BURNERS

LONDON CALLING
COOKING FOR THE NEW U.S. AMBASSADOR

IN THE PAN
CHEF WIEDMAIER'S FAVORITE RECIPES

SONOMA COAST

MONTEREY

and now

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LA CREMA®



As We Grow

About 5 years ago, I came to the realization that in order to grow the company and still have the ability to keep Marcel's exactly where I wanted it to be, I had to bring on partners. In this issue, you'll meet one of them, my good friend Executive Chef Brian McBride, who joined us three years ago.

Expansion is great. It keeps everyone motivated and excited about new ventures. We recently opened a new Brasserie Beck in Kentlands, MD, that is off to a great start. We also plan on opening a large Italian eatery with an open kitchen in a new development called One Loudoun, in Virginia. There are plenty of great restaurants in downtown D.C. so we are concentrating on serving communities where eating well is not a current option. Go to any metropolitan area and head out in any direction for about 40 minutes: these are the areas that are typically lacking decent restaurant choices. It's a good feeling to know we can offer an

alternative; to serve fish that is fresh, not frozen, and ingredients bought at local farms instead of the processed fare.

We continue to take Marcel's to new heights both in the kitchen and in the dining room. This summer, the restaurant will undergo a minor facelift: new carpets, chandeliers, chairs, china, and silver. All the updates will be completed by the fall, including new dapper suits and ties for all my captains.

Summer is always a great time to catch your breath and sit back at one of our tables. And as always, we hope you leave inspired by the food and good conversation!

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A Bond Beyond the Burners

Executive Chef Brian McBride on Three Years Strong at the RW Restaurant Group

Their friendship was forged in the back of other people's kitchens while cooking at charity dinners, and over drinks after work. Their partnership was cemented with a handshake, the culmination of years as friendly competitors in the same city. Three years later, Executive Chef and partner Brian McBride has solidified his position in the RW Restaurant Group as advisor, mentor, confidant—and, always, friend.

"Robert likes to say the reason we are so alike is because we are never happy," says McBride, grinning. "There's always room for improvement, and we constantly try to impart that into our company peers. There is always a better way to cook something; there is always more we could do with a product; there is always a better tableside manner with the guests."

A perfectionist and a hard worker, McBride prefers long, hard days multitasking in the kitchen. There's no denying his work ethic. He is at his happiest—if he can be happy—traveling from one location to the next to work with the staff. And it's not just on recipes. "Given my extensive experience with forecasting and P&L statements, I work with each restaurant on all aspects of the business—financials, hiring, and menu. One of our long-term goals is to make this a financially sound company. Educating our GMs and chefs on how to not only bring in top-line revenue but also manage it by going through and analyzing all their costs together teaches them how to run a better restaurant. After all, you can be the best chef in the world, but if you don't know how to make money, you will eventually go broke."

For 28 years, McBride worked for the Park Hyatt. There, he ran several highly successful and profitable restaurants, including Melrose and the Blue Duck Tavern, where he spent the last seven years before joining Wiedmaier. He traveled extensively, opening restaurants for the company. And when he had accomplished all his goals, McBride decided it was time to strike out on his own. "But after a long conversation with Robert, who was about to expand his own business, we agreed it might be advantageous to join forces." And so they did.

There had to be a marriage in the kitchen as well, a shared vision about ingredients and methods. Wiedmaier's decidedly Belgian take on food and use of local, fresh ingredients had to also be a part of McBride's cooking repertoire—and luckily it was, instilled in him from many years past. He points to a period of time before opening the Blue Duck Tavern, when he went to work at Parkhuus, a restaurant in Zurich, Switzerland, to practice the type of dishes he wanted to prepare for the Blue Duck menu. "There

was a wood-burning stove at one end of the kitchen and a wood-burning grill on the other. In the middle, everything was induction. All their ingredients came to them from local farms. We would sort through what we got in that morning, see which ingredients worked together, and put together a menu for the next couple of days based on that." That experience not only set up the foundations for his Blue Duck Tavern operation, but also stays with him today. "Working there was a huge influence for the later part of my career. It was very minimalistic and simple, focusing on ingredients as opposed to gadgetry and fanciness. In the RW Restaurant Group, we focus on teaching the cooks these same time-honored techniques: how to braise properly, preserve properly, and roast properly. We work with local farms to not only bring in their product but use every part of it: from a cow's tongue to its kidneys."

With 30 years of experience in the D.C. market, McBride takes close note of the changes in the local dining scene. "We have come to a stage where restaurateurs now understand that the D.C. customer—well travelled and well educated—wants real experiences: real Thai food, not dumbed down for an American market. And so we have come to see an explosion of real, honest restaurants. Now you can get the best sashimi or authentic Greek cuisine, when before you couldn't. D.C. is living up to the expectations of the major city consumer." And the RW Restaurants all fit in pretty well, if McBride can say so himself.

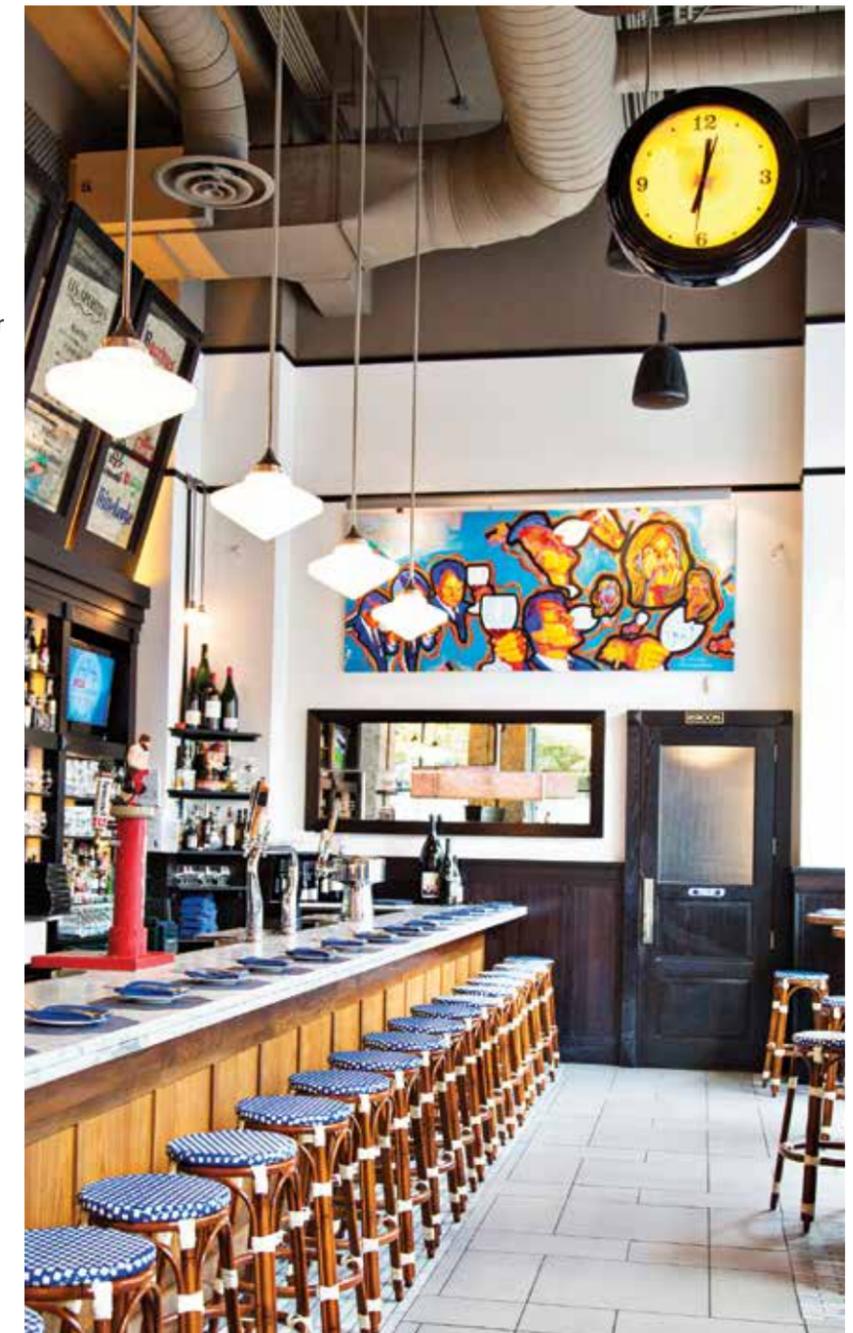


"Not only is Brian a great chef with solid ideas and a fantastic palate, but he is very methodical about getting things done. He brings stability to the team and it makes for a good marriage between the two of us!"

—Chef Robert Wiedmaier

"Each of our restaurants offers unique experiences. The Mussel Bar & Grille is certainly different and allows us to do a lot with fresh seafood within that concept. Brasserie Beck is not fine dining but it's also not middle of the road, and there is a demand for that type of a restaurant. We can really utilize all those cooking techniques and ingredients that make French cooking so good—stews and braises, all those country-style dishes, in an upscale atmosphere. Being able to open Wildwood Kitchen in a community that didn't have that kind of option before makes us feel good. We can apply our craft in a very small and focused style of restaurant. And Brabo in Alexandria and Marcel's in D.C. allows us to keep pushing the envelope in the fine-dining world. For the international traveler and the experienced gourmand, that's important."

In some ways, finding himself working with Robert Wiedmaier is a full-circle experience for this chef who has certainly proven he's worth his salt in the kitchen time and time again. "Robert strives for perfection and camaraderie among chefs. He has a great persona and exudes that leadership quality. I believe in the same things, so sometimes it's difficult for us to both be in the same room! But we have learned to defer to each other and each other's strengths." Spoken like a true professional and a true friend!



QUICK FIRE QUESTIONS WITH BRIAN MCBRIDE

FAVORITE FOOD DESTINATION: Tokyo. The restaurants are so focused and unique. I would love to take Robert there to see that style of cooking.

FAVORITE PREPARATION OF EGGS: Shirred eggs, poached in an individual cup with butter.

MUST HAVE KITCHEN TOOL: A pacojet—which micro-purees deep-frozen foods into ultra-fine textures (mousses, sauces, etc.) without thawing first.

PET PEEVE IN THE KITCHEN: Talking.

STRANGEST THING YOU HAVE EVER EATEN? Raw chicken. It was during a trip to Tokyo. I thought we were going to eat raw fish, but two bus trips and lots of walking later, I found myself at a restaurant that served only raw chicken. Small portions in multiple courses. During the avian flu scare!

LATEST FOOD OBSESSION: Crudo.

THREE STAPLES IN YOUR KITCHEN: Fruit, yogurt, and a whole roasted chicken.

BIGGEST INSPIRATION IN YOUR LIFE? My two daughters—now I get to learn everything all over again from a different perspective.

WHAT'S THE ONE THING PEOPLE NEED TO EXPERIENCE IN YOUR CITY? History.

WHICH WORK TRAIT DO YOU WISH YOU POSSESSED MORE OF? Focus. I do tend to walk away from one project in the kitchen to start another...

London Calling

Robert Wiedmaier was invited to cook at two exclusive epicurean events.



In collaboration with HauteLife, Chef Robert Wiedmaier headed across the pond to cook at a private reception for the new U.S. Ambassador to the U.K., Matthew Barzun. The exclusive event took place the evening of April 3rd, and guests included such luminaries as London Mayor Boris Johnson.

In addition, Chef Wiedmaier collaborated with Michelin-starred Chef Simon Hulstone, of Elephant Restaurant in Torquay, on an elaborate menu for a series of intimate pop-up dinners at Grosvenor House Apartments on Park Lane the week of March 31st. Created by Jumeirah Living, these “at home” experiences with the chefs comprised eight tasting courses for a maximum of 14 guests per night. Situated in the Chef’s Penthouse, perched at the very top of the building, they were an extraordinary way to experience the cuisine of both chefs.

Imagine a dinner party set in a room with a view and two incredible chefs at your beck and call! Highlights of the night included Wiedmaier’s eggshell with cauliflower mousse, mixed with lemon essence and topped with Osetra caviar, and his roasted pigeon with diced potato risotto.



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In the Pan

*From Mussel Bar to Marcel's,
favorite recipes from
Robert Wiedmaier's restaurants*



MUSSEL-ING THROUGH: *Eco-Friendly Atlantic Aqua Farms*

Terry Ennis, president and CEO of Atlantic Aqua Farms, has spent his whole life in the commercial seafood industry, the last six in mussel farming. His father was a commercial fisherman, so perhaps saltwater runs through his veins.



He and his family fell in love with Prince Edward Island, where they now live. What's not to love? Sweeping vistas of sky meets water, "singing" white beaches, and stretches of striking red soil. And judging by how well they thrive in the surrounding bays, it just might be the most perfect place on earth for a mussel to grow up in.

Atlantic Aqua Farms' founders were mussel-farming pioneers on PEI back in the late '80s, and today the company is the number-one grower and processor of rope-grown mussels in North America. From an ecological perspective, Atlantic Aqua Farms annually subjects itself to a third-party food safety audit. "Our farming methods are all ranked in the green category by NGOs," says Ennis. In addition, they were the first mussel farm in the world to receive a Best Aquaculture Practices (BAP) certification last year.

Ennis has a deep respect for the sea that trickles down to each mussel. "Mussel farming is about as green and natural as you can get. There are no hatcheries to deal with, no feed to distribute, and no antibiotics to administer." With farms geographically dispersed in various bays around PEI, they are careful not to farm intensely. "Our lines are generously spaced. We closely monitor stocking densities, growth rates, and meat yields." A GPS computer network can pinpoint every line's location and track where specific seed came from and how often certain mussels were washed. State-of-the-art machinery minimizes stress to the shellfish and ensures quality. But infrastructure and equipment is just half of the story.

"It is about what our people do every day in their standard operating practices. We have a live wet holding facility at our plant so that we can very quickly get the mussels back into chilled saltwater after they are washed. In the holding tanks, they relax and start to filter the cold saltwater again, immediately

generating new byssal threads, which is a sure sign of good fish health," explains Ennis. "At every step of the process, our experienced team members give careful attention to the details: gentle handling, strict temperature controls, and lots of icy slushes in which to pack the mussels."

Within two to three days of being harvested, customized packs of *Mytilus edulis* (blue mussels) or PEI mussels arrive at the door of RW Restaurant Group locations sometimes as often as four times a week. And while they might be fresh, don't expect them to all taste exactly the same. "Just like oysters, all mussels are different," emphasizes Ennis, who points to location as a main factor for different flavor profiles. "We see a wide variation in taste, meat fill, and texture in our very own farm network, according to how each bay and each lease within a bay performs in terms of growth rates and seasonal ups and downs. Not all mussels are created equal; it's a fact we try to educate everyone about." And while they might not be equal, Atlantic Aqua Farm mussels are certainly equal to none!

"The RW Mussel from PEI has a 70% meat to shell ratio. They are a tasty, larger mussel that arrives on our doorstep in record time. We probably go through about 8,000 pounds of mussels a week so you know they have to be good!"

—Chef Robert Wiedmaier

ROBERT WIEDMAIER
MUSSEL BAR
& GRILLE

MEDITERRANEAN MUSSELS

Serves 2



INGREDIENTS

| | |
|---|---|
| 2/3 cup fennel, medium diced | 2 tbs unsalted butter |
| 1/2 cup Spanish chorizo, diced and dried | 1 tbs garlic, minced |
| 1 1/2 cups dry vermouth or white wine, separated | 1 tbs shallot, minced |
| 1 tbs tomato paste | 2 lbs PEI mussels, cleaned and debearded, in the shell |
| | 2 tbs garlic aioli |

METHOD

Add the diced fennel and chorizo to a hot pan and sauté together over medium heat for about 2 minutes. Add 1/2 cup of the vermouth or white wine to deglaze the pan. Add the tomato paste. Turn the heat to low and let the ingredients simmer for 3 minutes. Set aside.

Add butter to a pot or heavy pan over medium heat. Sweat the garlic and shallot until translucent, about 45 to 60 seconds. Add the mussels and remaining 1 cup of the vermouth or white wine, and cover the pot. When the mussels are almost open (about 90 seconds to 2 minutes), add the fennel, chorizo, and tomato paste mixture and cover.

Once all of the mussels are open (about 2 more minutes), spoon the aioli over the top, serve, and enjoy.

Cooked mussels can be eaten directly from the pot or pan or transferred to a wide-rimmed soup bowl. Keep covered until just prior to eating as they cool quickly.

SCALLOP TARTINE WITH AGED SHERRY SHALLOT BUTTER AND SMOKED TROUT ROE

Serves 4

INGREDIENTS

| | |
|---------------------|-----------------------|
| 1 puff pastry sheet | vinegar |
| 6 shallots | 8 scallops |
| 1/2 cup vermouth | Chives, finely sliced |
| 1/2 lb butter | 1 oz smoked trout roe |
| 2 tomatoes | Chervil |
| 1/4 cup of sherry | |

METHOD

For the tartine shell: Roll the puff pastry out until about 1/8-inch thick. Cut into rectangles 1 1/2 by 5 inches. Bake the puff pastry between parchment paper and two sheet trays to prevent them from rising. Let them cool.

For the beurre blanc: Slice 2 of the shallots. Sweat them in a small saucepot. Add 1/4 cup of vermouth and reduce by half. Whisk in the butter at a simmer. Season with salt and pepper. Hold aside.

Blanch the tomatoes in boiling water for 10 seconds then put them in an ice bath. Peel the tomatoes then cut them in quarters. Cut out the insides, leaving petals. Cut the petals in small dice.

For the sherry shallots: Finely dice the other four shallots. Pour over 1/4 cup of vermouth and 1/4 cup of sherry vinegar. Reduce the liquid over the shallots until dry.

Slice all of the scallops into three rounds each. Place two of the raw scallops over the puff pastry shells. Bake them in the oven for 4 to 5 minutes at 375°F.

Add the tomatoes, sherry shallots, and chives to the beurre blanc. Sauce it over the scallop tartine. Place some smoked trout roe over the top and garnish with some chervil.



RASPBERRY VANILLA VACHERIN

Serves 10



VANILLA SPONGE

Yields 1 half pan

| |
|-------------------------|
| 4 fresh eggs |
| 150g sugar |
| 125g cake flour, sifted |
| 8g baking powder |
| 1g salt |
| 2g vanilla extract |
| 65g milk |
| 90g fluid flex |

METHOD

Combine all ingredients in 20-quart mixer bowl using the whip attachment. Start at speed 1 for 1 minute. Increase speed to 2 for 10 minutes. Fill pan with batter. Bake at 300°F in convection oven for approximately 10 minutes. Rotate halfway. Cake should be firm and springy to the touch, and a wooden tester should come out clean.

VANILLA GELATO

| |
|-------------------------|
| 390g milk |
| 131g cream |
| 1 vanilla bean |
| 100g sugar |
| 25g glucose powder |
| 30g milk powder |
| 3g ice cream stabilizer |

METHOD

Bring milk, cream, vanilla, and 1/2 of the sugar to a boil. Combine dry ingredients in a large bowl. Toss together and set aside. Whisk into boiling mixture. Cook to 180°F. Do not bring back to a boil. Cool overnight. Burr mix (or use a hand-held mixer to blend thoroughly) with vanilla bean inside. Strain through a chinois.

TO ASSEMBLE

Put a heaping spoonful of raspberry thyme coulis on a plate. Use the bottom of a large spoon to spread the coulis to form a 3-inch circle (off-centered, towards the left, if desired).

Use a squeeze bottle to dot thyme oil around one side of the raspberry coulis. Sprinkle thyme leaves over the oil.

Place a 2.5-inch ring mold in the center of the raspberry coulis. Place a cut-out of vanilla sponge in the bottom. Top with a medium scoop of vanilla gelato. Use a spoon to press and level the gelato. Add a cut-out of vanilla sponge. Top with a medium scoop of raspberry sorbet. Use a spoon to press and level the sorbet. Add a dollop of vanilla whipped cream. Remove the ring mold.

Top the whipped cream with fresh raspberries and raspberries halves around the coulis. Use the vanilla whipped cream to stick crispy meringue to the dessert.

CRISPY MERINGUE

| |
|-------------------------------|
| 150g 10x confectioners' sugar |
| 25g egg whites |

METHOD

Preheat oven to 200°F. Using a paddle, cream the ingredients until very white and fluffy. Pipe decorative lines. Bake for approximately 30 minutes. Add more time if necessary. Store in air-tight container.

VANILLA WHIPPED CREAM

| |
|----------------------------|
| 300g heavy cream |
| 35g sugar |
| 2g vanilla extract |
| 1/2 sheet gelatin, bloomed |

METHOD

Whip the cream, sugar, and vanilla to medium peak. Add melted gelatin. Whip to stiff peak.

THYME OIL

| |
|----------------------------|
| 90g grapeseed oil |
| 45g fresh thyme, no stem |
| Double pinch ascorbic acid |

METHOD

Infuse hot oil and herbs. Allow to cool to room temperature. Blend in blender with ascorbic acid. Strain.

RASPBERRY THYME COULIS

| |
|----------------------|
| 250g raspberry puree |
| 50g water |
| 25g sugar |
| 18g fresh thyme |

METHOD

Bring 250g of puree, water, and sugar to a boil with thyme. Simmer for 1 minute. Whisk well.

RASPBERRY SORBET

| |
|----------------------|
| 165g water |
| 15g trimoline |
| 95g sugar |
| 35g glucose powder |
| 3g sorbet stabilizer |
| 375g raspberry puree |

METHOD

Bring water and trimoline to a boil. Combine sugar, glucose, and stabilizer in a bowl and set aside. Whisk into liquid and bring back to a boil. Strain through a chinois over puree. Cool overnight. Burr mix (or use a hand-held mixer to blend thoroughly) before spinning.

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At Fells Point Wholesale Meats, we support local farms and cattle growers by offering their high-quality beef and steak to customers. We receive Black Angus beef, located in Monkton, MD, and local hogs from Centerville, MD. In addition, we procure local lamb and rabbits from Hagerstown, MD and bison meat from Monkton, MD. All of these products are delivered to our facility fresh and ready for processing almost every day. We believe that by doing business with local farms, we are helping the local economy, and keeping farmers and ranchers in business.



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WHOLESALE MEATS
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BRAISED MARTIN'S LAMB SHOULDER OVER PAPPARDELLE WITH PEARL ONION, PARSNIP, AND DILL

Serves 4

FOR THE LAMB SHOULDER

Canola oil
1 bone-in lamb shoulder (We use Martin's lamb, but any small farm-raised shoulder will be fine.)
Kosher salt
Black pepper
3 onions, peeled and chopped
1/2 head celery, leaves removed and chopped
4 large carrots, peeled and chopped
4 cups Madeira
1 gallon veal stock
1 gallon chicken stock
4 sprigs of thyme
2 sprigs of rosemary

METHOD

Preheat a convection oven to 275°F. Bring a large rondeau to a smoke over high heat with a small amount of canola oil. Liberally season the lamb shoulder on all sides with kosher salt and fresh ground black pepper. Sear the lamb shoulder to a deep golden brown on all sides. Remove the shoulder and add the mirepoix (onions, celery, and carrots, chopped) to the pan and roast it until golden brown. Deglaze the pan with the Madeira and then add the lamb shoulder back to the pan. Top with veal and chicken stock, then add the thyme and rosemary. Bring to a simmer, cover with aluminum foil, and cook in the oven for 2 1/2 hours or until fully tender.

When the lamb is fully braised, allow it to cool completely in its braising liquid. Remove from the liquid and shred the meat from the bone. Reserve the meat for the service. Carefully remove any fat from the liquid. Slowly reduce by half, cool, and reserve.

FOR THE PAPPARDELLE

3 1/2 cup AP flour
12 egg yolks
2 whole eggs
2 tbs olive oil
1/4 cup milk
Kosher salt
Semolina flour

METHOD

Add the flour into a large mixing bowl and create a well in the center of the flour. Add the rest of the ingredients and begin to combine, working from the center towards the outside. When the dough is combined to form a shaggy mass, dump onto a lightly floured work surface and knead the dough with the heels of your palms for about 5 minutes or until the dough is smooth and has a slight sheen to it. Allow the dough to rest for at least 30 minutes.

Begin rolling your pasta at the widest setting on the machine, making sure to form sheets that are as wide as the roller. Roll the dough through the widest setting 10 times or so. Gradually decrease the setting on the

machine until you can see your fingers underneath the pasta sheet, periodically dusting with AP flour to keep it from sticking. Using a chef's knife, cut the pasta into 12-inch-long pieces and then into 1 1/2-inch ribbons. Dust with semolina flour, portion into 4-ounce piles, and reserve for service.

FOR THE GARNISH

4 large parsnips, peeled and cut on a bias
2 oz butter
Chicken stock
Thyme
Canola oil
1 lb pearl onions, peeled
Kosher salt

METHOD

Sweat the parsnips in 1 ounce of the butter over low heat for 2 to 3 minutes. Add the chicken stock to cover and 2 sprigs of thyme. Slowly simmer until the parsnips are tender and the stock is reduced to a glaze. Cool and reserve.

In another small sauté pan, bring a small amount of canola oil to a smoke. Add the pearl onions and pan roast until golden brown. Degrease the pan and add remaining butter, thyme, the chicken stock to cover. Slowly simmer until the onions are tender and the stock is reduced to a glaze. Cool and reserve.

TO ASSEMBLE

8 oz butter
3 tbs minced shallot
2 tbs minced garlic
One 1/2-lb shredded lamb shoulder
Glazed parsnips
Glazed pearl onions
1 quart lamb reduction
Kosher salt
Black pepper
Banyuls vinegar
Four 5-oz portions of pappardelle
2 oz dill, picked

Slowly melt 3 ounces of butter in a large saucepan. Add the shallots and garlic and sweat until translucent. Add the lamb shoulder, parsnips, and pearl onions. Allow to cook until heated through.

Add the lamb braising liquid and bring to a simmer. Mount with the remaining 5 ounces of butter. Adjust seasoning with kosher salt and black pepper. Finish the ragout with a dash of Banyuls vinegar.

Meanwhile, drop the pappardelle into salted, boiling water and cook rapidly until al dente. Toss the pasta into the lamb ragout, mixing thoroughly. Adjust seasoning again. Divide into 4 large bowls, top with the picked dill, and enjoy!

LEMON PANCAKE SOUFFLÉ

Serves 6

INGREDIENTS

30 oz cake flour
 1 tbs baking soda
 1 tbs baking powder
 2 tsp salt
 12 egg yolks
 6 oz butter, melted
 1 cup sugar
 Juice of 5 lemons
 Zest from 5 lemons
 55.5 oz buttermilk
 12 egg whites
 1 1/2 tsp cream of tartar
 2 tsp lemon extract

METHOD

Preheat oven to 400°F. Butter and flour small black iron pans. In a bowl, combine the flour, baking soda, baking powder, and salt.

In a mixing bowl, beat the egg yolks on medium speed until they are thick and ribbons form, about 6 minutes. Slowly add in the melted butter, sugar, vanilla, lemon juice, and lemon zest. Mix on low speed until everything is combined.

Alternating between the dry ingredients and the buttermilk, add them to the egg mixture, ending with the buttermilk. Mix until just combined.

In a mixing bowl, beat the egg whites and cream of tartar on high speed to medium peaks. Gently fold the egg whites into the pancake batter, leaving some streaks.

Ladle 8 ounces of batter into six prepared iron pans and bake for about 10 minutes, or until a knife inserted in the center comes out clean.



LAMB MEATBALLS

Yields 10 portions

INGREDIENTS

| | |
|--|-------------------------------|
| 1 small Spanish onion, diced | 1 tbs cilantro, chopped |
| 3 garlic cloves, minced | 1 tbs Parmesan cheese, grated |
| Extra-virgin olive oil | 1/2 tsp ground cumin |
| 1/4 piece baguette, diced with crust removed | 1 tsp ground coriander |
| 2 whole eggs | 1/4 tsp red pepper flakes |
| 1 1/4 lb ground lamb | Salt and pepper to taste |
| | Flour |

METHOD

In a medium sauté pan, sweat the onions and garlic slowly in oil over low heat. Cook until the onions are translucent, then cool.

In a medium bowl, combine the baguette with the eggs until the bread is moist.

Add the lamb and cilantro to the bread and egg mixture. Then add the onion mixture, cheese, and spices. Mix all ingredients together until thoroughly combined. Season with salt and pepper.

Form the mixture into 2-ounce balls. Dust the meatballs with flour and, in a pan with oil, sear the outside of the meatballs for about 1 minute on each side or until all sides are golden brown.

Place meatballs in a shallow baking dish and cover with tomato sauce. Cover the dish with plastic and aluminum foil.

Cook in the oven at 375°F for 2 hours or until the internal temperature reaches 165°F.



CONGRESSIONAL SEAFOOD



Congressional Seafood Co. provides the RW Restaurant Group with top quality, superior seafood and is considered one of the mid-Atlantic's best suppliers.



With a buying team led by Tim Sughrue and Dave Simpson, Congressional sources seafood from all over the globe. Congressional has worked with Chef Wiedmaier to find the perfect seafood products for his restaurants.

Congressional's Sughrue started in the seafood business in the early 80s and has developed relationships with fishermen that spans over 30 years. His background in marine biology and commercial fishing gives him an edge that most seafood buyers don't possess. Likewise, Simpson's knowledge of seafood and the culinary arts is unparalleled. He is able to source tuna and swordfish from every corner of the earth including South Africa, Vietnam, the Maldiv Islands, and of course right here in our own backyard.

"Buying fish for Robert is a great privilege" says Sughrue. "We know that we need to find the best fish for him to serve at his

restaurants. This gives us a lot of clout among local fisherman. They know that if they want to continue supplying seafood to us, only the finest fish can be sent to our warehouse."

Jon Pearlman, Congressional Vice-President adds, "RW and Congressional both strive for excellence with every order delivered, that's what makes this such a successful partnership. We know we're only as good as our last order so we need to make everything perfect, every time."

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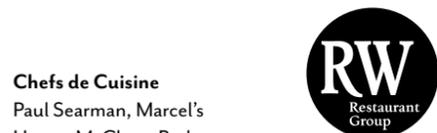
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Paul Searman, Marcel's
Harper McClure, Brabo
Anthony Acinapura, Brasserie Beck, DC
Chris Watson, Brasserie Beck, Gaithersburg
Gene Sohn, Mussel Bar & Grille, Bethesda
Erik Shane Foxx, Mussel Bar & Grille, Arlington
Dean Dupuis, Mussel Bar & Grille at Revel
Matt Newland, Wildwood Kitchen

Executive Team
Robert Wiedmaier, Executive Chef/Proprietor
Brian McBride, Corporate Chef/Partner
Frank Shull, COO/Partner
Joe Lively, CFO/Partner
Polly Wiedmaier, CMO



Marcel's
2401 Pennsylvania Avenue NW
Washington, DC
marcelsdc.com

BRABO Restaurant
1600 King Street
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braborestaurant.com



Brasserie Beck
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Mussel Bar & Grille
7262 Woodmont Avenue
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