

## FIRST COURSES

### CÉLÉRI-RAVE RÉMOULADE

(Celery Root Rémoulade)

SERVES 4-6

In this classic bistro salad (pictured on page 70) julienned celery root melds with a Dijon mustard-spiked dressing. For more information about cooking with celery root, see page 107.

- 1 egg yolk
- 1½ tbsp. Dijon mustard
- ¾ cup grapeseed oil
- 3 tbsp. fresh lemon juice
- Kosher salt and freshly ground black pepper, to taste
- 1 large celery root (or 2 medium; about 1½ lbs.), peeled
- 2 tbsp. minced flat-leaf parsley

1 Arrange a damp tea towel in a circle on a work surface. Set a bowl over tea towel (to help prevent the bowl from slipping). Add egg yolk and mustard; whisk to combine. While whisking, pour in 1 tsp. oil a few drops at a time to create a thick mixture. Continue whisking, adding oil in a thin stream 1 tsp. at a time, until sauce is thick and creamy. Whisk in 2 tbsp. lemon juice; season with salt and pepper; cover rémoulade with plastic wrap and chill.

2 Using a mandoline or a large knife, cut celery root into ¼"-thick slices. Stack 2-3 celery root slices and cut lengthwise into ¼" matchsticks. Repeat. Transfer julienned celery root and remaining lemon juice to a large bowl; toss to combine. Add reserved rémoulade, season with salt and pepper, and toss. Cover salad; chill until celery root wilts slightly, about 30 minutes. To serve, divide salad between plates and garnish with parsley.

### ESCARGOTS À LA BOURGUIGNONNE

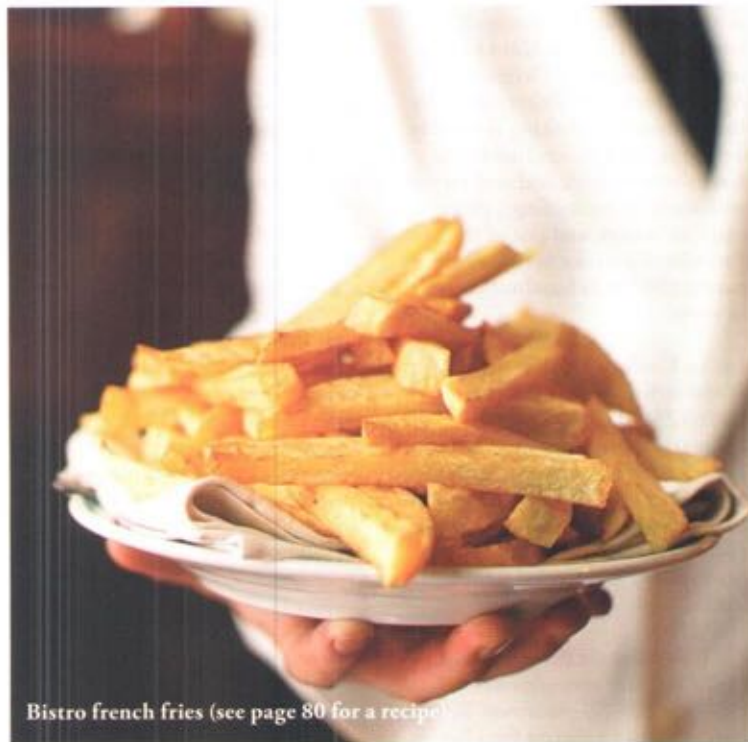
(Snails in Garlic-Herb Butter)

SERVES 4

Use good-quality canned snails and store-bought snail shells to make this timeless garlic-and-herb-flavored dish (pictured on page 82). To source hard-to-find ingredients, see page 114.

- 16 tbsp. unsalted butter, softened
- ¼ cup minced flat-leaf parsley
- 1 tbsp. white wine
- 1 tsp. cognac or French brandy
- 3 cloves garlic, minced
- 1 shallot, minced
- Kosher salt, freshly ground black pepper, and nutmeg, to taste
- 24 extra-large snail shells
- 24 canned extra-large snails
- Rock salt
- Country bread, for serving

1 In a bowl, whisk together but-



Bistro french fries (see page 80 for a recipe)

ter, parsley, wine, cognac, garlic, and shallots with a fork. Season with salt, pepper, and nutmeg. Cover with plastic wrap and refrigerate overnight to let the flavors meld.

2 Heat oven to 400°. Spoon about ½ tsp. of butter mixture into each snail shell. Push a snail into each shell; fill shells with remaining butter mixture. Cover bottom of a 9" x 13" baking pan with a layer of rock salt. Arrange snail shells butter side up on bed of salt and bake until butter sizzles, 10-12 minutes. Serve snails on a platter, with bread to soak up the butter, if you like.

**Pairing note:** The Domaine Chanson Bourgogne Pinot Noir 2007 (\$15) has intense aromas of violet and liquorice, as well as a hint of spice, that complement the garlicky, herbaceous notes in this dish. —*Michael Peltier, sommelier of Alain Ducasse's Benoit, in New York City*

### TARTARE DE FILET DE BOEUF

(Steak Tartare)

SERVES 2

The key to finely chopping filet mignon for this classic tartare (pictured on

black pepper, to taste  
Sherry vinegar, to taste  
Dijon mustard, for serving

1 Chill beef in freezer for 45 minutes. Transfer beef to cutting board and, using a very sharp knife, cut beef lengthwise into ¼"-thick slices. Julienne each slice, and cut each julienne crosswise to finely mince beef. Transfer beef to a bowl and refrigerate.

2 Drizzle oil into a medium bowl and stir in egg yolk. Add capers, parsley, onions, and chiles; season with salt and pepper. Fold in reserved minced beef and season to taste with more of salt, pepper, and oil, if you like, along with a few drops of vinegar. Mound tartare on 2 chilled serving plates and serve with Dijon mustard.

**Pairing note:** The fresh, red-fruit nose and full, fat vanilla flavors of the Château du Chatelard Beaujolais Villages 2009 (\$15) work well with this classic and vivacious dish —*M.P.*

### OEUFs COCOTTE AUX GIROLLES

(Coddled Eggs with Chanterelles)

SERVES 4

Frédéric Thevenet of Restaurant Aux Lyonnais uses garlic three different ways to build depth of flavor in this dish (pictured on page 64) of eggs, spinach, and mushrooms gently baked in a luxurious bath of cream.

- ¾ cup extra-virgin olive oil
- 4 cloves garlic
- 4 tbsp. unsalted butter
- 8 oz. spinach, stemmed
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. chanterelle or cremini mushrooms, quartered
- ⅓ cup heavy cream
- 4 eggs
- 1 baguette, cut on the diagonal into 3" x ½" slices and toasted

1 Make the garlic confit: Heat oil in a 1-qt. saucepan over medium-low heat. Add 2 cloves garlic and cook, stirring occasionally, until garlic is

page 68) is to chill it in the freezer before slicing and mincing it.

- 8 oz. trimmed center-cut beef tenderloin
- 3 tbsp. extra-virgin olive oil, plus more to taste
- 1 egg yolk
- 3 tbsp. salt-packed capers, soaked in water, rinsed, and drained
- 2 tbsp. minced flat-leaf parsley
- 1 small red onion, minced
- 1 red Thai chile, stemmed, seeded, and minced
- Fleur de sel and freshly ground

tender, 15–20 minutes. Using a slotted spoon, transfer garlic to a cutting board; let cool. Thinly slice garlic confit lengthwise. (Reserve oil for another use, such as making vinaigrettes or poaching fish.)

2 Poke 1 remaining garlic clove with the tines of a fork; set aside. Melt 2 tbsp. butter in a 12" skillet over medium heat until foamy. Add spinach and cook, stirring occasionally with fork used to poke the garlic (to perfume the spinach), until tender, about 6 minutes. Season with salt and pepper. Transfer spinach to center of a tea towel and wipe out skillet. Gather up ends of towel and squeeze out excess liquid; set spinach aside.

3 Melt remaining butter in skillet over medium heat. Add remaining garlic clove and mushrooms, season with salt and pepper, and cook, stirring occasionally, for 5 minutes. Add heavy cream and cook 5 minutes more. Remove pan from heat, cover, and let mushrooms steep for 15 minutes. Discard garlic.

4 Heat oven to 400°. Divide the spinach and mushroom mixture between four 6-oz. ramekins. Add reserved slices of garlic confit. Crack 1 egg into each ramekin. Transfer ramekins to a 9" x 13" baking pan and pour enough boiling water into pan to come halfway up the side of the ramekins. Cover pan with aluminum foil and transfer to oven; cook until whites are set and yolks are still runny, about 10 minutes. Meanwhile, rub pierced garlic clove over toasted baguette slices. To serve, arrange ramekins and toasted baguettes on 4 plates, and season eggs with salt and pepper.

## SIDE DISHES

### BISTRO POMMES Frites

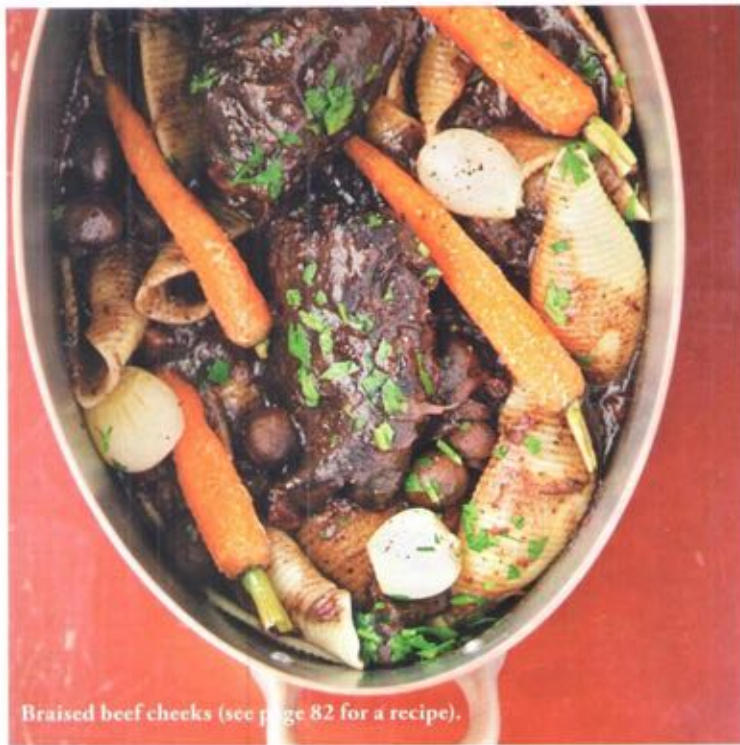
(Bistro French Fries)

SERVES 4

The secret to the stellar bistro fries pictured on page 78? Duck fat, a superior frying medium that gives the potatoes a deep, meaty flavor.

- 7 cups duck fat (see page 114)
- 3 cups canola oil
- 4 large russet potatoes, cut lengthwise into 1/4"-thick batons
- Kosher salt, to taste

1 Heat duck fat and oil in a 6-qt. Dutch oven over medium-high heat until a deep-fry thermometer reads 325°. Working in small batches, add potatoes and cook, turning occasionally and maintaining a temperature of 300° (the temperature will drop when you add the potatoes), until pale and tender, 5–6 minutes. Using a



Braised beef cheeks (see page 82 for a recipe).

slotted spoon, transfer fries to a wire rack set over a baking sheet. Remove pot from heat and refrigerate fries for 1 hour.

2 Return oil to medium-high heat until a deep-fry thermometer reads 400°. Working in small batches, add chilled fries to oil and cook, turning occasionally and maintaining a temperature of 375°, until golden brown and crisp, 1–2 minutes. Using a slotted spoon, transfer fries to a rack set over a baking sheet; season with salt. Serve hot.

### GALETTE DE POMME DE TERRE

(Potato galette)

SERVES 2–4

This crusty potato cake (pictured on page 68) is inspired by the one served at L'Ami Louis.

- 2 lbs. Yukon gold potatoes, peeled and cut into 1/2" x 1/4" pieces
- Kosher salt, to taste
- 2 tbsp. duck or bacon fat
- 2 tbsp. unsalted butter
- Freshly ground black pepper, to taste

(reserving skillet) and season with salt and pepper; toss to coat. Transfer potatoes to reserved skillet, cover with a piece of parchment paper cut to fit inside rim of skillet. Cook, smashing potatoes into skillet with a metal spatula, until edges begin to crisp and brown, about 30 minutes. Transfer skillet to oven and bake until potato cake is golden brown, 10–15 minutes (to check, use a fork to lift up one edge of the potato cake). Invert a small serving plate over skillet. Using 2 tea towels, hold plate and skillet together firmly and invert skillet. Remove skillet and garnish potato cake with parsley and garlic. Serve hot.

## MAIN COURSES

### CANARD AUX OLIVES

(Roast Duck with Olives)

SERVES 8

Based on a recipe from Allard, this bistro favorite (pictured on page 71) calls for a rich sauce, made by simmering green olives, herbs, and stock, to accompany roast duck.

- 1/4 tsp. fennel seeds
- 12 parsley stems
- 8 black peppercorns
- 1 bay leaf
- 1 sprig thyme
- 3 tbsp. unsalted butter
- 1 tbsp. canola oil
- 2 lbs. chicken wings or backs (if using backs, cut into 2" pieces)
- 1 4 1/2-lb. Muscovy duck, legs tied, neck and gizzards reserved (see page 114)
- Kosher salt and freshly ground black pepper, to taste
- 3 medium yellow onions, minced
- 1 1/2 tbsp. flour
- 8 cups chicken stock
- 2 cups dry white wine
- 1/3 cup tomato paste
- 1 lb. large brine-cured green olives, pitted

- 1 tbsp. minced flat-leaf parsley
- 1 tsp. minced garlic

1 Put potatoes into a 4-qt. pot and cover by 1" with salted water. Bring to a boil, reduce heat to medium-low, and simmer until potatoes are tender, 20–30 minutes. Drain potatoes, transfer to a baking sheet, and chill.

2 Heat oven to 400°. Melt fat and butter in a 6" cast-iron skillet or oven-proof nonstick skillet over medium heat. Put chilled potatoes into a bowl. Pour fat and butter over potatoes

1 Put fennel, parsley, peppercorns, bay leaf, and thyme on a 6" square piece of cheesecloth. Bring up corners of cheesecloth and tie with kitchen twine to make a bouquet garni; set

aside. Heat 1 tbsp. butter and oil in an 8-qt. pot over medium-high heat. Add chicken pieces and reserved duck neck and gizzards, season with salt and pepper, and cook, stirring occasionally, until browned, 8 minutes. Add onions and cook, stirring occasionally, until soft, 5 minutes. Sprinkle with flour and cook, stirring, for 1 minute. Add reserved bouquet garni, stock, and wine and stir in tomato paste. Bring to a boil, reduce heat to medium-low, and simmer, occasionally skimming fat from surface, for 2 hours.

2 Meanwhile, bring a small saucepan of water to a boil, add olives, and cook for 2 minutes. Drain and rinse olives under cold water; set aside. Set a fine mesh strainer over a 4-qt. saucepan. Strain sauce, discarding solids. Add olives and heat over medium heat; cook, stirring occasionally, until sauce is reduced and coats the back of a spoon, 1-1½ hours. Season with salt and pepper, cover, and keep warm.

3 Heat oven to 475°. Score duck skin all over with a small paring knife and rub skin with remaining butter; season with salt and pepper. Place duck breast side down on a rack in a large roasting pan and place in oven; roast for 20 minutes. Turn duck breast side up; roast for 20 minutes. Reduce oven temperature to 350°. Continue cooking until duck is browned and an instant-read thermometer inserted into the deepest part of a thigh (without touching the bone) reads 160°, about 1 hour. Transfer duck to a platter and let rest for 20 minutes.

4 To serve, carve duck into 8 pieces and arrange on a large platter to resemble the whole duck. Pour olive sauce over top and serve immediately.

**Pairing note:** The Château Real Martin Côtes de Provence 2005 (\$22) has flavors of cherry, prune, and tobacco that pair very well with duck and with this dish's robust sauce in particular. —M.P.

## FOIE DE VEAU EN PERSILLADE AVEC POMMES DE TERRE

(Calf's Liver with Parsley, Garlic, and Fried Potatoes)

SERVES 4

Seared liver, potatoes, and bacon are natural partners in this dish (pictured on page 69) from Aux Lyonnais.

- 1 russet potato, peeled, cut into ¼"-thick batons, and soaked in water
- 2 tbsp. grapeseed oil
- 6 tbsp. unsalted butter
- 2 cloves garlic (1 smashed and 1

until light brown. Add 2 tbsp. unsalted butter and smashed garlic and season with salt and pepper. Cook, spooning butter over potatoes, until golden brown and tender, about 5 minutes more. Transfer potatoes to a plate; set aside. Wipe out skillet.

2 Return skillet to medium heat. Add bacon and cook, stirring occasionally, until browned and crisp, about 12 minutes. Using a slotted spoon, transfer bacon to paper towels and wipe out skillet.

3 Using a sharp knife, slice liver hor-

ing garlic. Stir to combine. To serve, divide potatoes between 4 serving plates. Top potatoes with liver and garnish with bacon. Spoon pan sauce over liver and sprinkle with fleur de sel.

**Pairing note:** The richness of liver calls for rich Bordeaux, like Château La Cardonne Haut Medoc 2005 (\$25), a medium bodied, smooth, balanced wine with black fruit and anise on the nose and hints of cocoa on the finish. —M.P.

## JOUES DE BOEUF CONFITES

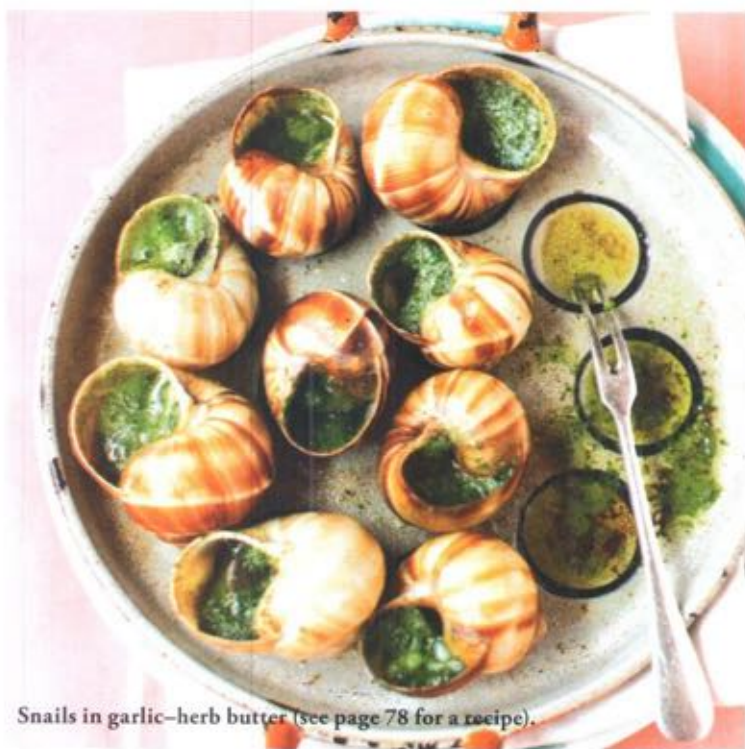
(Braised Beef Cheeks)

SERVES 6

At Le Bistrot Paul Bert, chef Thierry Laurent transforms beef cheeks, a humble, relatively tough cut, into a meltingly tender entrée (pictured on page 80) by first marinating the beef in a heady mixture of red wine and aromatic herbs and then braising it for four hours in the marinade until the meat becomes supple and fork-tender.

- 4 lbs. beef cheeks or beef chuck, trimmed
- 2 cloves garlic, smashed
- 2 sprigs fresh thyme
- 1 750-ml bottle dry red wine
- 1 bay leaf
- 1 onion, chopped
- 1 rib celery, chopped
- 1 whole clove

- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. unsalted butter
- 2 cups beef or veal stock
- 1 calf's foot (about 1½ lbs.)
- 8 oz. button mushrooms, stemmed, halved, and steamed
- 5 oz. bacon, cut into ¼" cubes and cooked until crispy
- 4 oz. large pasta, preferably conchiglioni or large shells, cooked al dente
- 20 pearl onions, steamed and peeled
- 6 small carrots, steamed
- 2 tbsp. minced flat-leaf parsley, for garnish



Snails in garlic-herb butter (see page 78 for a recipe).

- minced)
- Kosher salt and freshly ground black pepper, to taste
- 4 slices bacon, roughly chopped
- 2 lbs. veal or beef liver, trimmed
- ½ cup flour
- ¼ cup clarified butter
- 1 tbsp. fresh lemon juice
- ½ cup minced flat-leaf parsley
- Fleur de sel, to taste

1 Drain potatoes and pat dry with paper towels. Heat oil in a 12" skillet over medium-high heat. Add potatoes and cook, turning occasionally,

horizontally into 4 thin slices. Season liver with salt and pepper. Put flour on a plate and dredge liver in flour; transfer to a rack set inside a baking sheet. Heat 2 tbsp. clarified butter in reserved skillet over medium-high heat. Add 2 slices liver and cook until browned, about 2 minutes. Flip liver, add 2 tbsp. unsalted butter, and cook to desired temperature, about 1 minute more for medium rare. Transfer liver to paper towels and repeat with remaining clarified butter, liver, and unsalted butter. Add lemon juice to pan, along with parsley and remain-

1 Put beef cheeks, garlic, thyme, wine, bay leaf, onion, celery, and clove into a bowl; cover and refrigerate 1-2 days. Transfer beef cheeks to a plate, reserving marinade. Pat beef cheeks dry and season with salt and pepper. Melt butter in a 6-qt. Dutch oven over medium-high heat. Working in batches, add beef cheeks and cook, turning, until browned, about 8 minutes. Transfer beef cheeks to a plate.

2 Heat oven to 325°. Add reserved marinade to pot along with beef stock and calf's foot; boil for 5 minutes. Nestle beef cheeks in liquid and cover them with a sheet of parchment paper cut to fit the inside of the pot. Cover pot, transfer to oven, and cook, turning beef cheeks every hour, until tender, about 4 hours.

3 Using a slotted spoon, transfer beef cheeks to a plate and cover with aluminum foil. Skim fat from surface of cooking liquid. Set a fine strainer over a 2-qt. saucepan and strain cooking liquid, discarding solids. Bring to a boil over high heat and reduce until liquid has thickened and coats the back of a spoon, about 15 minutes.

4 Transfer beef cheeks to a clean Dutch oven. Pour sauce over beef cheeks and add mushrooms, bacon, pasta, onions, and carrots. Cover pot and bake until vegetables and beef are warmed through, about 10 minutes. Serve hot and garnished with parsley.

**Pairing note:** A hearty dish such as this calls for a dark, well concentrated wine like the P. Amadieu Romane Machotte Gigondas 2007 (\$24), with its nose of plum, cherry, and spice. —M.P.

## PAVÉS DU MAIL

(Pan-Fried Steaks with Mustard Cream Sauce)

SERVES 4

The crispy bits and juices left in a skillet after frying steaks make a delicious base for a creamy, cognac-laced pan sauce (pictured on page 67). We based this recipe on one in Daniel Young's *The*

*Bistros, Brasseries, and Wine Bars of Paris* (HarperCollins, 2006).

- 4 8-10-oz. flat iron steaks, cut horizontally without the connective tissue
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp. unsalted butter
- 1 tbsp. canola oil
- 5 tbsp. cognac or brandy
- ¼ cup heavy cream
- 1½ tbsp. Dijon mustard
- 1 tbsp. minced flat-leaf parsley

1 Season steaks with salt and pepper. Heat butter and oil in a 12" cast-iron skillet over medium-high heat. Add steaks and cook, turning once, until browned and cooked to desired temperature, about 6 minutes for medium rare. Remove pan from heat. Transfer steaks to 4 warm plates and pour off and discard all but 1 tbsp. fat.

2 Add 4½ tbsp. cognac to pan and stir, scraping browned bits from the bottom with a wooden spoon. Return pan to medium-high heat and cook for 20 seconds. Add cream and mustard, season with salt and pepper, and cook, stirring vigorously, until sauce just comes together. Stir in remaining cognac and pour sauce over steaks. Serve steaks garnished with parsley and black pepper.

**Pairing note:** Mostly carignan and mourvèdre, the Lioco Indica Mendocino Red Wine 2008 (\$19) has a smoky berry flavor that offsets the richness of the steak.

## POULET RÔTI

(Roast Chicken)

SERVES 2-4

Roasted to perfection and served with rich pan juices and crisp watercress, L'Ami Louis's roast chicken is bistro food at its best. Patricia Wells included a version of this dish in *Bistro Cooking* (Workman, 1989) and recommends rubbing the chicken with goose, duck, or chicken fat before roasting it to achieve a golden brown crust.

- 1 3-4-lb. chicken, liver, gizzard, heart, and neck reserved
- 4 tbsp. rendered poultry fat or butter
- Kosher salt, to taste
- 4 tbsp. unsalted butter
- 1 bunch watercress, stemmed

1 Heat oven to 425°. Pat chicken dry and smear all over with 1 tbsp. poultry fat. Season skin and cavity with salt and stuff cavity with liver, gizzard, heart, and neck. Tie legs together with kitchen twine. Transfer chicken to a roasting pan. Melt remaining poultry fat. Roast chicken, basting with fat occasionally, until an instant-read thermometer inserted into the deepest part of a thigh (without touching the bone) reads 160°, about 1½ hours.

2 Using paper towels, hold chicken neck side up and pour any juices from cavity into roasting pan. Transfer chicken to a platter and let rest for 10 minutes. Set roasting pan on two burners over high heat. Add butter and 3 tbsp. water to roasting pan and cook, scraping up any browned bits on bottom of pan and stirring often to make a loose sauce, about 5 minutes.

3 To serve, carve chicken into 4 pieces and transfer to a warmed platter. Pour sauce over chicken and arrange watercress around chicken.

**Pairing note:** With a dish as simple and classic as roast chicken, a wine like this, with a juicy cherry flavor and hint of spice, like the Domaine Thénard Cellier aux Moines Givry 2007 (\$28) from Burgundy, is a great pairing.

## TENDRON DE VEAU AVEC ARTICHAUTS

(Braised Veal Breast with Artichokes)

SERVES 6

We based the recipe for this elegant braise of caramelized veal ribs served with sautéed artichoke hearts (pictured on page 74) on one from chef Frédéric Thevenet of Aux Lyonnais. To make it, ask your butcher to cut a

bone-in veal breast into six individual ribs and reserve the trimmings (for more information, see page 107).

- 1 bone-in breast of veal cut into 6 ribs (about 6 lbs.), plus trimmings
- Kosher salt and freshly ground black pepper, to taste
- 4 tbsp. unsalted butter
- 4 tbsp. extra-virgin olive oil
- 12 cloves garlic, unpeeled and lightly crushed
- 5 sprigs fresh thyme
- 5 fresh sage leaves
- 4 yellow onions, chopped
- 2 ribs celery, chopped
- 1 sprig of fresh rosemary
- 4 lbs. tomatoes, quartered, or two 28-oz. cans whole peeled tomatoes, drained
- 2 cups white wine
- 4 cups veal stock
- 4 large trimmed artichoke hearts with stems
- Juice of 1 lemon
- 4 scallions, green parts only, thinly sliced, for garnish

1 Heat oven to 275°. Season veal with salt and pepper. Tie each rib crosswise with three lengths of kitchen twine spaced 1"-2" apart and trim excess twine with scissors. Melt butter and 2 tbsp. oil in an 8-qt. Dutch oven over medium-high heat. Working in batches, add veal ribs and trimmings and cook, turning occasionally, until well browned. Transfer veal to a plate, reserving liquid in pot.

2 Return pot to medium-high heat; add garlic, thyme, sage, onions, celery, and rosemary and cook, stirring occasionally, until browned, about 10 minutes. Add tomatoes and cook, stirring, for 5 minutes. Add wine and boil until reduced to 1 cup, about 10 minutes. Add reserved veal ribs and trimmings, and any juices from the plate, along with veal stock. Bring to a simmer, cover, and bake until veal is tender, about 2 hours.

3 Transfer veal to an aluminum foil-lined baking sheet; set aside. Skim fat

from surface of cooking liquid. Set a fine strainer over a 4-qt. saucepan; strain cooking liquid. Reserve garlic and discard remaining solids. Bring cooking liquid to a boil, reduce heat to medium-high, and simmer until liquid has thickened and coats the back of a spoon, about 30 minutes. Season sauce with salt; keep warm.

4 Meanwhile, put artichokes and lemon juice in a large pot of salted water. Bring to a boil, reduce heat to medium-low, and simmer until artichokes are just tender, 12-15 minutes. Drain artichokes and let cool; slice lengthwise into 1/4"-thick strips. In a 12" skillet, heat remaining oil over medium heat. Add artichokes and sauté until golden brown, about 5 minutes. Remove pan from heat and season artichokes with salt; keep warm.

5 To serve, heat oven to broil and arrange a rack 6" from broiler element.

Brush veal with some of the sauce, transfer to oven, and broil until caramelized, 3-5 minutes. Using a spatula, divide veal between 6 serving plates and spoon some of the sauce over top of each. Arrange artichokes and reserved garlic around veal and garnish with scallions.

**Pairing note:** Sandalwood and tart cherry flavors in the Littorai The Haven Sonoma Coast Pinot Noir 2007 (\$50) pair beautifully with the tender veal.

## TURBOT AUX BEURRE BLANC

*(Grilled Turbot with White Wine and Butter Sauce)*

SERVES 2

Turbot, a flatfish found in the North Atlantic, is grilled and generously sauced with a classic accompaniment of beurre blanc at Allard. We've simplified the dish (pictured on page 69) to accommodate filets of sole, fluke, or flounder.

- 10 tbsp. unsalted butter, cubed and chilled
- 1 large shallot, minced
- 1/2 cup white wine
- 1 bay leaf
- 1 sprig thyme
- 1/3 cup plus 2 tbsp. heavy cream
- Kosher salt and freshly ground black pepper, to taste
- 2 7-10-oz. boneless, skinless filets of turbot, sole, fluke, or flounder
- 1/4 cup flour
- Minced flat-leaf parsley, to garnish
- Lemon wedges, for serving

1 Heat 2 tbsp. butter in a 10" skillet over medium heat until lightly browned. Add shallots and cook, stirring occasionally, until soft, about 5 minutes. Add wine, bay leaf, and thyme; cook until wine has almost evaporated, about 10 minutes. Add cream; cook, stirring occasionally, until reduced by half, about 4 minutes. Discard bay leaf

and thyme; remove pan from heat. Add 5 tbsp. butter in small batches, whisking until each batch melts and sauce is smooth before adding the next. (For a smoother sauce, set a fine strainer over a small skillet and strain beurre blanc, if you like.) Season sauce with salt and pepper, cover, and keep warm.

2 Melt remaining butter in a 12" skillet over medium-high heat until foamy. Season filets with salt and pepper. Put flour on a plate; dredge filets in flour, shaking off excess, and transfer to skillet; cook, basting with butter and turning once, until filets are browned and cooked through, about 5 minutes. Using a metal spatula, transfer fish to 2 warm serving plates and spoon over reserved beurre blanc. Garnish with parsley; serve with lemon wedges.

**Pairing note:** With a harmony of citrus and stone fruits, the Sancerre Domaine Balland 2009 (\$20) is an elegant match for this fish.