



Les Marmitons
NIAGARA

April 24, 2023 with Chefs Scott White & Justin Duc

Menu:

1/ Chilled Seafood Platter New Brunswick Oysters, PEI Lobster, Wild Gulf Shrimp, Accoutrements

2027 Cellars Wismer Vineyard Fox Croft Block Blanc de Blanc 2017

2/ Beef Tartare & Crisp Sweetbreads, Diced Beef, Shallot, Chilli, Pickle, Caper, Dijon Aioli, Fried Sweetbreads

2027 Cellars Wismer Armburst Gamay Noir 2020

3/ Roast Ontario Lamb Saddle, Boneless Lamb Saddle, Sweet Pea Puree, Buttered Cabbage, Lamb Jus

2027 Cellars Wismer Fox-Croft Cabernet Franc 2020

4/ Foie Gras & Pancakes, Buttermilk Pancakes, Seared Quebec Foie Gras, Cheese Curds, Maple Syrup

Niagara College Dean's List Botrytis Affected Chardonnay 2019

Founded in 2017, oddBird is a contemporary Canadian bistro, with techniques rooted in classic French cuisine, and a penchant for Canadian ingredients. oddBird was the first restaurant started by Scott White and Justin Duc, followed by sister restaurants oddBar (2020), and oddBird.xpress (2022).

Scott White grew up in Niagara Falls, and attended the culinary apprenticeship program at Niagara College. After graduating and working in a number of Niagara restaurants, Scott spent a season working at Montreal's Cabane a Sucre au Pied de Cochon, followed by a stage at Toque.

Justin Duc grew up on a family farm in Niagara on the Lake, and worked in numerous kitchens in Niagara while attending Brock University. After achieving his degree, Justin spent a number of years traveling and working in various kitchens across Canada before taking the Chef position at Tide and Vine in Niagara Falls. Scott and Justin met through a mutual friend when Scott returned from Montreal, and the doors to oddBird opened 18 months later.

LOBSTER & Shrimp

Poach in gently simmering, heavily seasoned water (season with salt, lemon, old bay, whatever you like) until internal temp of tail is 130 Fahrenheit. Chill immediately in ice bath.

Pancakes

3 C AP Flour
1 ½ Tbsp Baking Powder
1 tsp Baking Soda
2 Tbsp Sugar
½ tsp Salt

3 C Buttermilk
2 eggs
4 Tbsp Butter (melted)

LAMB SADDLE

Debone Saddle, Split down the middle. (will be demonstrated on night of event)
Season deboned saddle with salt.
Roll Saddle and Tie to keep it's shape.
Rub saddle with the lamb marinade.
Vacuum seal, and circulate at 125.5 Farenheit for 6 hours.

To serve, Roast at 400 until internal temperature is 110 fahrenheit, and the outside is caramelized. Slice.

LAMB MARINADE

Equal Parts Rosemary, Garlic, Olive Oil

SWEET PEA PUREE

Peas
Onion
Garlic
Cream
Stock

Sweat onion and garlic. Add Peas.
Add stock and cream. Bring to a simmer.
Season to taste
Blend, and chill immediately on ice bed.

Buttered Cabbage

Cabbage
White Wine
Butter

Shave Cabbage thin on mandoline.

Blanch for 30 seconds.

Drain and Chill.

To serve, Simmer cabbage in White wine and butter. Season to Taste

SWEETBREADS

Onion

Garlic

Thyme

Bay Leaf

White Wine

Lemon

Black Peppercorn

Simmer Sweetbreads in stock for 12-20 minutes depending on size.

Chill.

Clean by removing membrane (this will break them up into smaller pieces).

To fry, toss the chilled sweetbreads in a mixture of 50/50 corn starch and flour. Fry until golden.

Season.

BEEF TARTARE

Clean eye of round of any sinew and silverskin. cut into smaller pieces. freeze.

Brunoise frozen Beef, Shallots, Pickles, and Capers.

Mix all together with pickled chillis and dijon aioli, garnish with fried sweetbreads.