

# C A B A N A



## **Brian Uhl, Chef/Owner**

Brian Uhl specializes in wild game dishes in the framework of contemporary cuisine. Uhl trained as an apprentice to Sigi Eisenberg, and has also worked under many other noted chefs, including Thomas Keller of the French Laundry, Jean-Louis Palladin in New York, and Boris Keller, a Michelin-star chef of Germany. Since settling in Nashville, he has been associated with Wild Boar and F. Scott's and with the Opryland and Stouffer Hotels. Brian's innovative cooking has brought recognition from such specialty publications as World Wine News, Bon Appétit, and Food Arts, as well as The New York Times, USA Today, and GQ, and he has been featured on the Food Network. He has represented the Tennessee Titans at the NFL's Taste of the NFL for the last 5 years and has given his time to several other charity events including Second Harvest Food Drive, March of Dimes Generous Helpings, and Soup Sunday.

At Midtown Cafe, Brian still offers local favorites, but adds his own distinctive flair, such as the Seared Maine Day Boat Scallops over creamed leeks and spinach, finished with tomato chive concassé and balsamic syrup.

Brian serves as Executive Chef for Cabana, Midtown Cafe and Sunset Grill

## **Coffee & Cocoa Crusted Venison With Pinot Noir Blackberry Reduction**

### *Ingredients:*

3 Tbs fresh ground coffee  
3 Tbs cocoa powder  
Salt & pepper to taste  
8oz venison loin or leg filet  
1 pint fresh blackberries  
½ tsp sugar  
2 oz Robert Mondavi Private Selection Pinot Noir  
2 oz beef or veal stock  
2 Tbs whole butter

### *Directions:*

Season meat with salt and pepper. Mix cocoa & coffee together, roll venison in mixture. Heat grill to 400 degrees, grill venison 2 – 3 minutes on each side until medium rare (do not over cook). Let rest for 5 minutes

In sauté pan heat, 1Tbs butter, add half of the blackberries & sugar and sauté 2-3 minutes. Deglaze pan with Robert Mondavi Private Selection Pinot Noir and reduce by half. Add stock and reduce by half. Add remaining blackberries and butter, remove from heat and gently stir until butter has melted.

Slice venison ¼ in thick. Fan out on plate and spoon sauce over top.

*Pair with Robert Mondavi Private Selection Pinot Noir*

## **Lobster and Brie “Mac & Cheese” With Benton’s TN Prosciutto Crisp**

### *Ingredients:*

2 cups heavy cream  
4 cups cooked ditalini pasta (or any small cut macaroni)  
5 oz brie cheese cut in small cubes  
1 oz freshly grated parmesan cheese  
8 oz cooked lobster meat  
2 Tbs cut chives  
Salt & black pepper to taste  
8-10 slices Benton’s TN Prosciutto, sliced paper thin  
1 tsp olive oil

### *Directions:*

In large sauté pan bring heavy cream to boil, add cooked pasta and reduce cream by 1/3, season with salt & pepper. Stir in cheese and let thicken, add lobster meat. Heat until lobster is warmed thru and cheese is melted.

Brush country ham with olive oil and bake on sheet pan at 350 degrees for 6-8 minutes or until ham is crisp.

Spoon mac and cheese onto plate, top with crispy country ham, sprinkle with chives & garnish with a lobster claw.

*Pair with Robert Mondavi Private Selection Chardonnay*