

## Fire & Oak Restaurant – Chef Erik Wicklund



Chef Wicklund honed his culinary skills in some of the best American restaurants, including Chef Todd English's Olive's at the Bellagio Hotel in Las Vegas.

He was the executive chef for two Tavistock Restaurant Group restaurants, Zed 451 and Napa Valley Grill.

He joined the South City restaurant group in May of 2010 and is now the executive chef of the very popular Fire & Oak in the Westin Jersey City.

### Recipes

#### 1. Bresaola Crab Roullettes: Paired with Robert Mondavi Winery Fume Blanc

##### Ingredients

1 lb bresaola thinly sliced (yield 22 slices)  
¾ lb jumbo lump crabmeat  
½ cup extra virgin olive oil  
3 tablespoons lemon juice  
¼ cup mayonnaise  
3 tablespoons chives minced  
2 tablespoons old bay seasoning

##### Directions

In a large bowl, gently mix the crab, olive oil, lemon juice, mayonnaise and Old Bay Seasoning together.

Roll and fold each individual piece of Bresaola into a roulette or a cone shape.

With a small spoon, place about 1 ½ teaspoons of the crab mixture into the Bresaola Roulettes.

## **2. Barbecue Chicken Salad: Paired with Robert Mondavi Private Selection Meritage**

### **Ingredients**

3 lb chicken (fully cooked from the grill, basted with barbeque sauce and pulled)  
1 head iceberg lettuce  
1 yellow bell pepper  
1 bunch of green onions  
1 ½ cups ranch dressing  
¾ cup blue cheese crumbles  
1 cucumber thinly sliced  
2 carrots julienned  
1 watermelon radish thinly sliced and quartered  
1 pint daikon radish sprouts  
6 oz chive “batons” (cut into sticks)  
¾ cup extra virgin olive oil  
¾ cup red wine vinegar  
¼ cup lemon juice  
1 tablespoon salt  
½ tablespoon pepper

### **Directions**

You will need two mixing bowls.

In one mixing bowl add the iceberg lettuce, yellow peppers, green onions, fully cooked pulled chicken meat, ranch dressing and blue cheese crumbles. Gently mix together until well incorporated. Set aside.

In the other mixing bowl add cucumbers, carrots, watermelon radish, daikon sprouts, chives, olive oil, vinegar, lemon juice, salt and pepper. Gently mix together until well incorporated.

Time to assemble – for four people

Place ¼ of the iceberg chicken salad on the bottom of the plate. Then top with ¼ of the cucumber, carrot, radish mixture.

## **Shipwreck Grill – Chef Terry Eleftheriou**

Born in Australia, Executive Chef Terry Eleftheriou made his home in Bergen County, New Jersey as a young teen when his family immigrated to the US. It was in Bergen County that he began his culinary training, working as a sous-chef in a fine dining establishment for 14 years. However, when the call came from long-time friend Bill Cleary about a Fine American Seafood establishment in Monmouth

County, he was on the move. In November 2001 the duo opened the Shipwreck Grill, located in Brielle, New Jersey.

Eleftheriou prides himself on his eclectic style of cooking – mixing a variety of cultures and flavors to each of his dishes. He feels that spices and a combination of interesting ingredients make for a meal that is both enjoyable and memorable. Presentation, he says, is the key to the overall success of a dish. Therefore, he adds a variety of color to each plate with seasonal fruits, vegetables, spices and sauces, creating meals that are not only appealing to the eye, but to the palate as well.

His culinary creations have gained him praise from many sources. Zagat rated his food “Extraordinary”, commenting on his “imaginative seafood-centric plates on a New-American menu”. NJ.com rated his food Top 10 at the Jersey Shore, quoting an “impressive array of seafood offerings as well as other innovative American presentations”. NJ Monthly Magazine called his food “seductive” and rated it amongst the top 25 Best Restaurants in 2007.

This past winter, he and Cleary opened Shipwreck Point, and upscale Steakhouse located in Point Pleasant Beach, New Jersey. Word is spreading quickly about the impressive menu and wine list, and the restaurant was just named NJ Monthly Magazine Readers Choice winner for Best Steakhouse, Best New Restaurant and Best Wine List.

Chef Terry lives in Manalapan NJ with his wife Debbie and two sons, Alex and Adam.

## Recipes

### **1. Scallop Cerviche with Lobster Salad, Chipotle Puree and Mango Foam: Paired with Robert Mondavi Winery Fume Blanc**

#### **Ingredients**

##### **Chipotle Puree:**

1 red onion  
3 fire roasted red bell peppers  
3 Tbsp. chipotle in Adobo  
1 Tbsp. sugar  
Juice of three limes  
1 cup canola oil  
Salt to taste  
Cilantro (if desired)

#### **Directions**

Cook onion until sweated. Add peppers, chipotle, lime and sugar. Cook 3-4 minutes. Place in blender and add 1 cup canola oil on high speed until emulsified. Season with salt.

##### **Scallop Marinade:**

2 cups fresh lime juice

¼ cup sugar  
White pepper  
2 Tbsp. minced garlic  
2 Tbsp. chopped cilantro  
2 Tbsp. minced jalapeno pepper  
Pinch of kosher salt before plating

### **Directions**

Whisk all ingredients and insert scallops 30 minutes before serving.

### **Lobster Salad:**

1 cup finely chopped lobster meat  
3 Tbsp. crème fraiche  
2 Tbsp. fresh lime juice  
Salt and white pepper to taste  
1 Tbsp. chopped cilantro or parsley  
1 Tbsp. minced jalapeno pepper

### **Directions**

Mix all ingredients and season with salt and pepper.

## **2. Cocoa Dusted Short Rib Braise with Salsify and Granny Apple Puree: Paired with Robert Mondavi Private Selection Meritage**

### **Ingredients**

Short ribs (12 piece boneless)  
3 large onion (large cut)  
2 large carrot (large cut)  
3 stalks celery (large cut)  
1 bulb of garlic (cut in half)  
2 bulbs of fennel (large cut)  
1 quart red wine  
¼ Cup red wine vinegar  
½ bunch thyme  
2 star anise  
2 large bay leaves  
¼ cup black peppercorns  
1 gallon veal stock  
1 gallon chicken stock  
Cheesecloth for cache

### **Cocoa Dust:**

¾ cup unsweetened cocoa  
¼ cup coffee powder  
2 Tbsp. sugar

Salt and pepper  
Mix all ingredients well

### **Directions**

Coat short ribs in cocoa dust mixture. Sear short ribs on low heat (in batches if necessary). Remove from pan. If pan is not burned, drain off the fat. Leave enough to coat the bottom. Add mirepoix, garlic, and fennel. Give some color to the veg, deglaze with wine and reduce by half. Add vinegar, veal, and chicken stock. Make a cache with remaining ingredients add to braise along with the seared short ribs. Bring to boil on stove then cover with foil and finish in the oven at 375 for approx. 3 hours.  
(continue to check)

When finished remove ribs and place in a 200 hotel pan strain the liquid and cover meat half way. Place another hotel pan on top and press overnight or until cool and set. Save remaining liquid for sauce.

### **Salsify and Granny Apple Puree**

½ pound salsify – peeled, washed and cut into 2 inch logs  
½ pound granny smith apples – rough chopped  
1 gallon water  
1 cup milk  
½ pound butter  
Heavy cream as needed

### **Directions**

Cook salsify and apples at a low simmer with the water, milk and a pinch of salt in a heavy bottom sauce pot until soft (not mushy). Strain all liquid and reserve the root. Puree in a robocoupe with butter. Add just enough cream to hold it together to stop from breaking. Season (no pepper) and pass through the tammi.