

## Links at Bodega Bay



City / State: Bodega Bay, CA  
Classification: Semi-Private  
Designer: R. T. Jones  
Course built: 1975  
Website: <http://www.bodegaharbourgolf.com/>  
Restaurant Name: Blue Water Bistro  
Chefs Name: Mark A. Dierkhising  
Chefs Career Highlight:

Mark is a graduate of the renowned Culinary Institute of America in Hyde Park, NY. He's also studied with culinary greats Madeleine Kamman and Ken Hom, and spent several early years in the kitchen of the Robert Mondavi Estates. His managerial skills were honed with special events catering (such as Napa Valley Wine Auction parties for 1500) and through revamping restaurants as Executive Chef at the Beverly Heritage Hotel's Brandon Restaurant in Milpitas and the Fountaingrove Inn's Equus in Santa Rosa.

Recipe:

## Sauté Breast of Duck with Mushrooms & poached Frisee

Ingredients:

4	each	Duck Breast
2	cloves	Garlic
8	each	Green Onions
2	tsp.	Thyme Leaves
4	cups	Mushrooms, sliced
1	cup	Chicken Stock
2	tbsp.	Olive Oil
2	each	Meyers Lemons
4	each	Heads of Frisee
		Salt & Pepper

Directions:

Put on a pot of salted water over high heat and bring to a boil. As you are waiting for the water to boil, trim and remove the fat and trim the skin from the duck breast. Season the duck breast with herbs and salt and pepper. Using a non-stick sauté pan cook the breast skin side-down until desired doneness, rare to well. Remove the breast from the pan and place on a plate until needed. In a pan add the olive oil, green onions, thyme, and sauté until the onions start to wilt. Place the mushrooms into the pan. Cook until the mushrooms are dry. Now add the chicken stock and continue to cook until the liquid is reduced to half. While the mushrooms are reducing, blanch the frisee off by placing the frisee into boiling water and cook for one minute. Remove the frisee and drain over the sink. Place the frisee onto the middle of four warm plates. Reheat the duck and then slice the duck breasts and place over the frisee. When the mushrooms are ready add in the Meyers lemons that have been sectioned and juiced. Cook mixture for 2-3 minutes. Pour sauce over the top of the duck and serve.

Yield:

4 servings