

## Oakmont Country Club



City / State: Oakmont, PA  
Classification: Private  
Designer: Henry Fownes  
Course built: 1903  
Website: <http://www.oakmont-countryclub.org>  
Chefs Name: Tom Pepka

Recipes: **Honey-Cured Pan-Roasted Duck Breast with Petite Salad and Vanilla Vinaigrette**

### For the duck

Ingredients:	2	cups	Chicken Stock
	1	tbsp.	Maple Syrup
	1	tbsp.	Orange Blossom Honey
	1	tsp.	Sugar
	1	tsp.	Salt
	1	tsp.	Whole Peppercorns
	1	each	Bay Leaf
	1	sprig	Thyme
	4	each	5 oz. Duck Breast

Directions: In a medium saucepan, combine first eight ingredients and bring to a boil. Remove from heat and cool. When cool, pour the mixture over the duck and allow to

marinate for 1 to 2 hours. Remove from marinade and allow to dry in refrigerator over night uncovered. In a small non-stick pan, place the duck at side down, sear over medium-high heat for a few minutes until the fat is crispy. Turn down heat and turn the duck over and sear on other side for about 4 to 5 minutes for medium-rare. Allow the duck to rest for 5 minutes before slicing.

#### For the Shallot Jam

Ingredients:	1	each	Pear (peeled, small dice)
	$\frac{1}{4}$	cup	Sliced Shallots
	2	tbsp.	Olive Oil
	1-1/3	cup	White Vinegar
	1	cup	Water
	3	cups	Sugar
	4	oz.	Liquid Pectin

Directions: In a medium sauté pan, heat olive oil, caramelize the pears and shallots over medium-high heat, stirring often. Be careful not to burn. Place the vinegar, water, and sugar in medium saucepan and bring to a boil. Add the pears and shallots to the boiling mixture and bring back to full boil. Add the pectin and skim off any foam that accumulates. Bring back to a full boil for 1 minute. Remove from heat and chill in an ice bath until set.

#### For the Vanilla Vinaigrette

Ingredients:	1	tsp.	Shallots (minced)
	1/3	cup	Champagne Vinegar
	1	cup	Grape Seed Oil
	1	each	Vanilla Bean (split, seeds retained)
	$\frac{1}{2}$	tsp.	Sugar
	$\frac{1}{4}$	tsp.	Vanilla Extract
			Salt & Pepper to taste

Directions: In a blender combine the shallots, vinegar, vanilla seeds, sugar, and vanilla extract. Remove the center of the blender lid, with motor running on highest speed; slowly

drizzle in the grape seed oil until all is added, season with salt and pepper. Let the motor run for about 30 seconds more and then strain the vinaigrette through a fine mesh strainer. Place in airtight container and chill.

For the Petite Salad

Ingredients:	2	cups	Petite Bay Lettuces (mache, mizuna, bok choy, arugula)
	2	oz.	Vanilla Vinaigrette
			Salt & Pepper to taste

Directions: Toss the petite lettuces with the vinaigrette, season with salt and pepper

