

The Royal Ottawa Golf Club



City / Province: Gatineau, QC

Classification: Private

Designer: Tom Bendelow / Willie Park Jr.

Course built: 1891

Website: <http://www.rogc.com>

Chefs Name: Marcus Scheidegger

Chefs Career Highlight:

1992 - Second Place Alberta Apprentice of the Year
Competition

1993 - Completed Apprenticeship under Westin
Hotels & Resorts

1998 - Received Certified Chef de Cuisine Designation
under Canadian Federation of Chefs and Cooks

1999 - Gold Medal Quebec City, Cold Platter for 2

2000 - Gold Medal Ottawa, Hot Competition

2001 - Gold and Silver Medal, Scothot Glasgow Scotland,
Hot and Cold

1999 - 2005 Sous Chef Westin Ottawa

2005 - Present Executive Chef Royal Ottawa Golf Club

Recipe:

Golden Seared Chilean Sea Bass

Pan roasted Parsley Fingerling Potato and Bacon wrapped Asparagus, red Beets in Verjus Butter

Ingredients:

20	oz.	Fresh Chilean Sea Bass Filets (skinless, boneless / 5 oz. per portion)
1	large	Beet
8	oz.	Fingerling Potato
2	tbsp.	Chopped Shallots
20	pieces	Fresh, medium sized Asparagus
4	slices	Bacon, raw
500	ml	Verjus
350	g	Soft salted Butter, cut into chunks

Fresh Baby Watercress to garnish

Salt and Pepper to taste

Vegetable Oil, enough to grill Fish and Potato

2 tbsp. chopped washed Parsley

Directions:

For the Sea Bass

Season with salt and pepper

Grill on high heat with a small amount of vegetable oil until golden brown on both sides. Finish in the oven until the fish reaches 135 - 140 F or when the meat starts to easily pull apart.

For the Beet Verjus Butter

Cook the beet with skin on whole in salted simmering water until tender. Cool down and peel. Cut in half and turn beets to nice oval shapes, approx. 5 - 6 pieces per portion.

Sauté shallots and add beets for 2 minutes, add all the verjus and simmer until you have a nice red color sauce. Bring to boil and add butter, whisking constantly just until it boils, season with salt and pepper.

For the Asparagus

Cut asparagus to desired length. Blanch in salted water until slightly firm and cool. Cook the bacon slices halfway to render some of the fat. Wrap 5 - 6 pieces of blanched asparagus with one slice of bacon. Place in the oven until warm, season with salt and pepper.

For the Potato

Cook the potato with skin on in salted water until cooked. Allow to cool. Skin the potato and shape to desired shape or leave in natural form. Pan fry with small amount of vegetable oil and just before you reach the golden color, season with salt and pepper and add chopped parsley.

For the Plate

Build as in photo and garnish with baby watercress.

Yield:

4 servings

