

Venison Chops with Madeira Sauce and Broccolini

1 Venison rack, trimmed and frenched

½ cup Madeira

½ cup Veal stock

4 oz butter

Salt and pepper to taste

Broccolini trimmed and blanched

Truffle Vinaigrette as needed

Sear venison rack in medium sauté pan. Finish in oven to desired doneness. Deglaze sauté pan with Madeira wine and reduce by half. Add veal stock as needed and finish with butter as needed. Season with salt and pepper. Toss warm broccolini with truffle vinaigrette.

Wild Mushroom and Asiago Risotto

2 cups Arborio Rice

8-10 cups chicken stock

1 garlic clove minced

1 shallot minced

2 oz. Asiago cheese grated

3 oz. Shittake mushroom

3 oz. Oyster mushroom

Salt and pepper to taste

Heat chicken stock. Sweat garlic and shallot. Add rice and sauté. Add a little of the heated stock and stir continuously until mostly absorbed. Continue adding stock, a little at a time until the rice is tender and creamy. Sauté mushrooms in separate pan. Fold asiago and mushrooms into risotto. Season with salt and pepper.