



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Seared Foie Gras with Red Wine Poached Rhubarb Brioche French Toast

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| 4 Pcs, 4 oz | Foie Gras |
| 1 pound | Rhubarb |
| 1 Bottle | Red Wine |
| 1/4 C | Sugar |
| 1 Ea | Star Anise |
| 1/2 | Cinnamon Stick |
| 4 Pcs | Thick Slices Brioche |
| 2 Ea | Eggs |
| 1 Ea | Vanilla Bean |
| 2 Oz | Micro Greens |
| 1 Oz | Sea Salt |

1. Add red wine, cinnamon, star anise and sugar to a sauce pot and reduce by half.
2. Peel rhubarb and cut into 4 inch sections add to red wine and poach until rhubarb is tender and reserve.
3. Whisk eggs and add vanilla beans.
4. Dip crust less brioche in the egg batter and sear in a non-stick skillet .
5. In a very hot pan sear foie gras that has been seasoned with salt and white pepper.
6. Assembly: Place a pool of the red wine poaching liquid and 3-4 pieces of the rhubarb in the center of the bowl. Place 1 pc of the toast on the rhubarb and top with seared foie gras.
7. Garnish the dish with micro greens and sea salt.

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