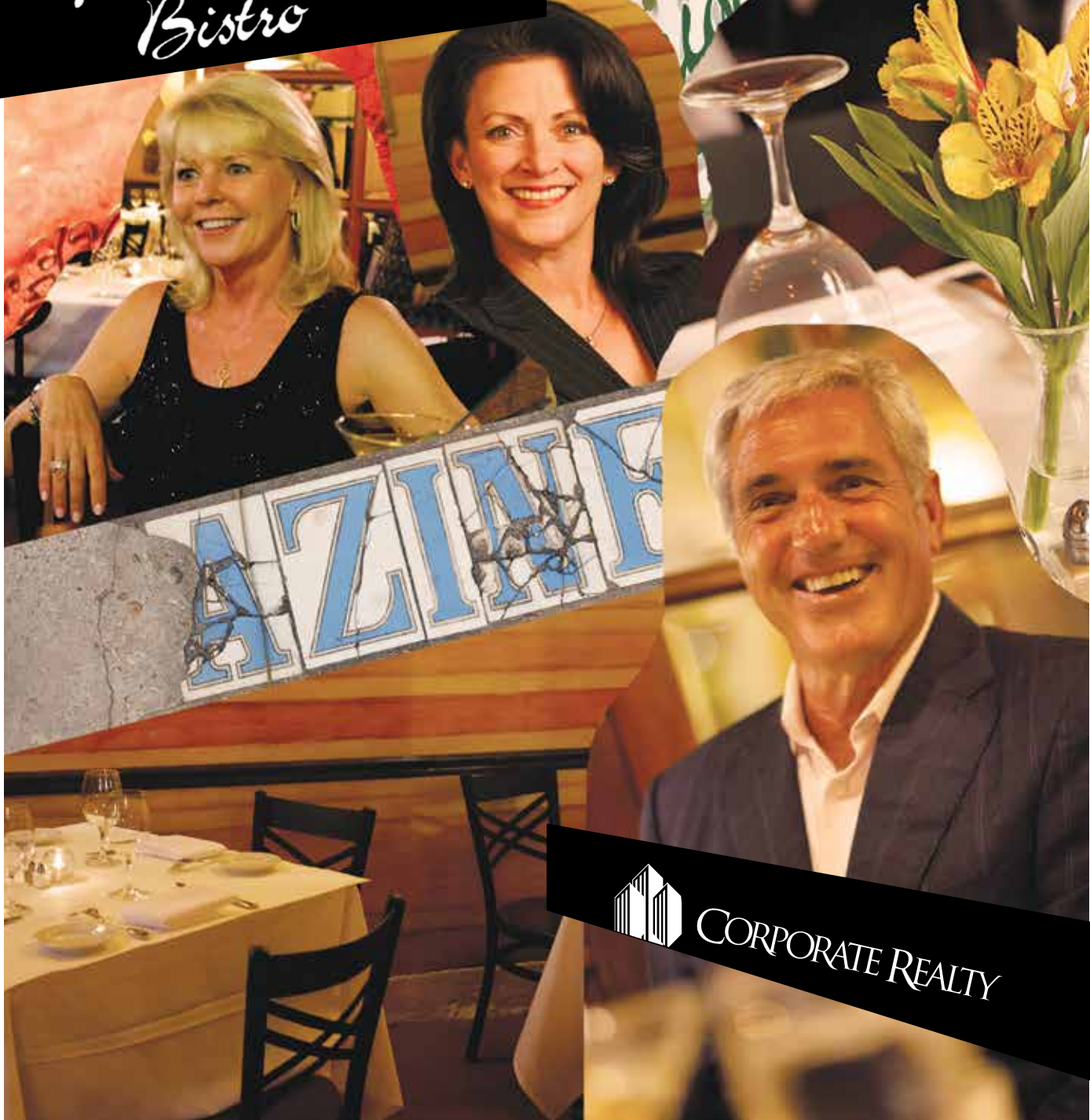




Martinique Bistro



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Featured from left to right:
Donna Whalen Little, Tenant Representative, Susan Swan, SCLIS, CRX, Sales and Leasing Associate.
Randall White, Sales and Leasing Associate.



Martinique Bistro

Elegant, enchanted and sophisticated,

Martinique Bistro has been celebrated by its local neighborhood for 17 years. Priding themselves on a creative spin on food design, the chefs prepare dishes specifically crafted using hand picked local ingredients, produce and seafoods from nearby farmers and fishermen. The French/Mediterranean eclectic style provides a sophisticated, but casual ambiance and Al Fresco dining in an open-air private courtyard is an additional option to enhance the dining experience.

Gulf Oyster & Housemade Tasso Tourtière

Ingredients

Pie Dough

- 12 ounces all purpose flour
- 1 teaspoon salt
- 6 ounces finely cubed whole butter, chilled
- 3-6 ounces water
- 3 whole eggs
- 2 beaten whole eggs to brush for baking

Measure flour and butter by weight, and water by volume. Sift flour and salt together into a standing mixer fitted with a paddle attachment. Add cubed butter and mix on low speed until crumble stage. Do not overmix. Add eggs one at a time, along with half the water. Once all ingredients are incorporated, add the remaining water if necessary to remove any tackiness until the dough has sheen. Do not overmix. Loosely wrap in plastic and refrigerate for one hour.

Tourtiere Filling

- 1 quart gulf oysters, picked for shells, drained, liquor reserved
- 4 ounces smoked tasso, finely shaved
- 1 pound crimini or button mushrooms, stemmed, cleaned, quartered
- 1 quart fumet, or mild shellfish stock
- Bouquet garni (fresh thyme stems, parsley stems, bay leaf)
- 1 cup heavy cream
- 1 cup 1/8 inch diced potato
- 1 cup 1/8 inch diced parsnip
- 1 cup 1/8 inch diced carrot
- 1 cup 1/8 inch diced celery root
- 1/2 cup light brown roux
- Salt and white pepper to taste
- A 2 1/2 quart shallow baking casserole dish

Method

Preheat oven to 400 degrees. Dice root vegetables and hold in cold water to prevent oxidation. Sauté mushrooms in whole butter until golden brown, add sliced tasso and sauté briefly to open up its spices. Drain excess fat and reserve mushrooms and tasso to the side. Bring stock and bouquet garni to a simmer, add drained root vegetables. Simmer until vegetables are just tender. Add heavy cream and reserved oyster liquor, simmer five minutes and add roux to thicken as needed. Add mushrooms and tasso. Adjust seasoning to taste with salt and white pepper. Place oysters into casserole dish, cover with filling, mix lightly.

On a clean lightly floured surface, roll out dough to preferred pie crust thinness (approximately 1/2 inch), leaving 1 inch overhang on sides. Brush across top with egg wash. Bake in 400 degree oven for 15-20 minutes until golden brown.



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Please enjoy this recipe from Martinique's Bistro
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