



Inaugural Luncheon

Fifty-Seventh Inaugural Ceremonies, January 21, 2013

Program

Welcome and Opening Remarks

- Charles E. Schumer

Invocation

The Reverend Luis Cortés

Presentations and Toasts

- Charles E. Schumer
- Lamar Alexander
- John A. Boehner

Benediction

Archbishop Demetrios of America

Menu with Recipes and Wine

Menu

- **First Course:** Steamed Lobster with New England Clam Chowder Sauce
 - [Lobster Tails](#)
 - [New England Clam Chowder Sauce](#)
 - [Sautéed Spinach](#)
 - [Sweet Potato Hay](#)
- **Second Course:** Hickory Grilled Bison with Red Potato Horseradish Cake and Wild Huckleberry Reduction
 - [Bison](#)
 - [Butternut Squash Purée](#)
 - [Baby Golden Beets and Green Beans](#)
 - [Red Potato Horseradish Cake](#)
 - [Strawberry Preserve and Red Cabbage](#)
 - [Wild Huckleberry Reduction](#)

- **Third Course:** Hudson Valley Apple Pie with Sour Cream Ice Cream, Aged Cheese and Honey
 - [Pie Dough](#)
 - [Cinnamon Crumble](#)
 - [Apples](#)
 - [Sour Cream Ice Cream](#)
 - [Maple Caramel Sauce](#)
 - [Garnish](#)
 - [Artisan Cheeses](#)

Wine

- Tierce Finger Lakes Dry Riesling (2010)
- Korbel Natural, Special Inaugural Cuvée California Champagne
- Bedell Cellars Merlot (2009)

Painting

‘Niagara Fall’ by Ferdinand Richardt



U.S. Department of State

Niagara Falls, a painting by Ferdinand Richardt, is a panoramic view of the American Falls and the Horseshoe Falls at Niagara, capturing the sweep of the river.

In the foreground, the sidewheeler *Maid-of-the-Mist* can be seen navigating the rapids. Completed at a time when America's history as an independent nation was not yet a century old, Richardt's painting symbolized to Americans of that era the grandeur, power, and possibility of America.

A Danish artist, Richardt (1819-1895) came to America in 1855. He is best known for his depictions of Niagara Falls and composed this painting in 1856 as the seventeenth in a series. The New York *Evening Post* proclaimed it to be one of the most accurate views of Niagara Falls ever exhibited.

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Lobster Tails

Served at the Inaugural Luncheon, 2013

Ingredients

- 4 each lobster tails, 4oz.
- 1/4 tablespoon kosher salt
- 1 gallon water
- 1/2 teaspoon white wine
- 3 each star anise
- 2 cups mirepoix, (medium, 1/4 inch dice of carrot, celery, onion and leek)
- 1 each large bowl of ice water

Preparation

1. Combine all ingredients (except lobster) in an 8 quart pot and bring to a boil.
2. Place lobster tails in a another 8 quart pot and carefully pour boiling liquid over lobster tails and allow to steam for approximately 6 minutes.
3. Remove tails from liquid and place in ice water for 5 minutes to stop the cooking process. Remove tails from ice and begin to remove lobster meat from the shell.
4. Cut each lobster tail into 6 large pieces, place in oven safe dish and add 2 tablespoons of water to dish and cover with lid or foil. Refrigerate until ready to serve.
5. Reheat lobster at time of service by placing it in a 170° F oven for approximately 15 minutes.

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Servings: 4 servings



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New England Clam Chowder Sauce

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Ingredients

- 20 each little neck clams, rinsed in cold water
- 1/4 cup shallot, minced
- 1 tablespoon garlic, minced
- 1 cup white wine
- 2 cups clam juice, canned
- 2 cups heavy cream
- 1/2 tablespoon canola oil
- 1 cup carrot, small dice
- 1 cup celery, small dice
- 1 cup Yukon gold potato, small dice, peeled
- 1 cup leek, small dice
- 1/2 cup onion, small dice
- 1 pinch kosher salt
- 1 pinch cracked pepper
- 1/4 cup tarragon, chop at the last minute

Preparation

1. Combine shallot, garlic, white wine and fish stock in a bowl.
2. Place a large heavy bottom pot on high heat for 3-4 minutes.
3. Carefully place clams in bottom of pot. Pour shallot liquid over clams quickly and cover with lid. The clams will begin to open after a few minutes.
4. Once clams are opened, remove the pot from the heat and place clams in a bowl to cool (keep

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shallot liquid).

5. Remove clams from shells and rough chop (these will be added to sauce at the last minute).
6. Strain the shallot liquid and place into a clean sauce pot on medium heat to reduce by half (roughly 1 qt).
7. In a separate sauce pot, sauté the diced vegetable in the canola oil with pinch salt and pepper for 3-4 minutes on medium heat.
8. Add the clam liquid and heavy cream to the vegetables and bring to a boil, reduce heat to simmer and allow sauce to reduce until your desired consistency and the vegetables are tender. The sauce should coat the back of a wooden spoon.
9. Add chopped clams and chopped tarragon to the sauce.

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Sautéed Spinach

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Ingredients

- 8 ounces baby spinach
- 1/4 cup shallot, minced
- 1/2 tablespoon olive oil
- 1 pinch sea salt
- 1 pinch cracked black pepper

Preparation

1. Pre heat a large heavy bottom sauté pan on high heat.
2. Sauté shallot in oil until tender.
3. Add the baby spinach and season with salt and pepper cooking only until spinach leaves are wilted. Remove from pan and hold warm.

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Sweet Potato Hay

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Ingredients

- 1 each sweet potato, peeled, sliced thin, cut fine strips, place in cold water
- 1 quart canola oil, for frying

Preparation

1. Heat oil to 350° F in a 1 gallon heavy bottom pot.
2. Drain sweet potato and pat dry with paper towels.
3. Carefully drop a small handful of sweet potato strings in the fryer and allow to crisp and turn golden brown. Remove with a strainer and place on clean paper towels to absorb excess oil.

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Bison

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Ingredients

- 4 each bison tenderloin, 5 oz
- 1 tablespoon extra virgin olive oil
- 1/4 tablespoon garlic, minced
- 1 tablespoon rosemary, fresh, rough chopped
- 1 tablespoon kosher salt
- 1 teaspoon cracked black pepper
- 1 quart hickory wood chips, for grilling

Preparation

1. Marinate bison steaks overnight with oil, garlic, rosemary and black pepper.
2. Remove the steaks from the refrigerator, remove the large pieces of rosemary and then season with salt and pepper on all sides of bison. Allow the steaks to sit at room temperature for 20 minutes to allow the salt to dilute and penetrate the meat.
3. For grilling of the steaks, you will need to soak the wood chips in warm water for 30 minutes prior to grilling. The wood chips should be added to your charcoal 5 minutes prior to grilling to allow them to burn and produce the necessary smoke you will need for the flavor in the steaks.
4. Grill steaks on each side for approximately 5-8 minutes for a medium rare steak, depending on thickness of the pieces. Remove from grill and allow to rest for 5 minutes prior to serving.

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Butternut Squash Purée

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Ingredients

- 1/2 piece butternut squash, approximately 2 pounds, roasted
- 1 tablespoon butter
- 1 pinch kosher salt
- 1 pinch white pepper
- 1/2 tablespoon maple syrup, medium amber

Preparation

1. Pre heat oven to 400° F, place squash with cut half facing down on a sheet pan in oven and cook until tender, approximately 25 minutes.
2. Remove from oven and allow to cool for 5 minutes. Scoop flesh into a blender using a spoon.
3. Place the butter, maple syrup, salt and pepper into blender. Puree on high speed until smooth, adjusting the seasoning as needed. Place puree in a small sauce pot and cover.

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Baby Golden Beets and Green Beans

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Ingredients

- 8 each baby golden beets, peeled, cut in half
- 4 ounces green beans, ends snipped, cut 1 inch on bias
- 1/2 tablespoon extra virgin olive oil
- 1/2 tablespoon shallot, minced
- 1/2 tablespoon kosher salt
- 1 pinch white pepper
- 2 quarts water

Preparation

1. Bring 2 quarts of water to a boil and add 1/2 tablespoon kosher salt.
2. Place beets into water gently and allow to cook for 5 minutes or until tender. Remove beets using a strainer and set in a bowl.
3. Allow water to return to a boil and gently add the green beans for 3-4 minutes until tender. Remove the beans from the pot using a strainer and add to the bowl with the beets.
4. Place olive oil in a sauté pan on medium heat, add the shallots to cook until tender. Add the beets and beans and season with salt and pepper to taste.

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Red Potato Horseradish Cake

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Ingredients

- 12 ounces red potato, medium sized, cut 1 inch dice, skin on
- 1 tablespoon prepared horseradish
- 1/2 tablespoon Dijon mustard, whole grain
- 3 tablespoons butter
- 1/2 cup heavy cream
- 2 tablespoons kosher salt
- 1 teaspoon white pepper
- 1/4 cup chives
- 1/2 gallon water
- 1 cup micro greens, available at specialty markets

Preparation

1. Place potatoes, 1/4 to 1/2 gal water (or just enough to cover potatoes) and 1 tablespoon salt in a heavy bottom pot and bring to a boil.
2. Allow to simmer for approximately 10-15 minutes until tender. Drain water and allow to sit in strainer for 5 minutes to allow all water to drain.
3. Place potatoes, Dijon, horseradish, 2 tablespoons butter, heavy cream, remaining salt, pepper and chives back into the same pot you used to boil potatoes.
4. With a large kitchen spoon, stir and smash potatoes until mixed but still chunky. Adjust seasoning with salt and pepper.
5. Using an ice cream scoop, portion a 3 oz. scoop onto a greased baking sheet. Form potatoes

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into a cake shape and top with remaining 1 tablespoon of butter dividing equally among the 10 cakes.

6. Place potatoes under the broiler for 4-5 minutes or until golden brown.

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Strawberry Preserve and Red Cabbage

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Ingredients

- 1/4 each red cabbage, shaved thin
- 1 pint apple cider vinegar
- 1 cup sugar
- 2 quarts water
- 1/4 cup strawberry preserves
- 1/2 tablespoon kosher salt

Preparation

1. Place the cabbage, vinegar, sugar and water in large heavy bottom pot.
2. Bring liquid to a boil then reduce heat and simmer for 2 to 3 hours or until liquid has reduced to a syrup like consistency, stirring occasionally.
3. Add the strawberry preserves to the cabbage and stir until fully incorporated. Adjust sweetness with salt if too sweet to your liking.

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Wild Huckleberry Reduction

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Ingredients

- 4 ounces veal demi glace, can be purchased at gourmet markets or online
- 1 cup huckleberries, fresh (when in season) or frozen
- 1 teaspoon bitter chocolate
- 1/2 tablespoon butter
- 2 cups port wine
- 1 cup mirepoix, (medium dice of carrot, celery, onion and leek)
- 1/2 tablespoon extra virgin olive oil

Preparation

1. In a heavy sauce pot, sauté mirepoix for 8 minutes on med heat.
2. Add the port wine, 1/2 cup of the huckleberries and demi glace allowing this to reduce by half. Strain through a sieve and return to a clean sauce pot.
3. Prior to serving bring sauce to simmer and add the chocolate, remaining 1/2 cup huckleberries and butter.

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Pie Dough

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Ingredients

- 6 ounces butter, soft
- 1 1/2 ounces sugar
- 1/2 pound flour, all purpose
- 2 teaspoons water
- 1 pinch salt
- 1/2 each egg

Preparation

1. In a mixing bowl, cream the butter and sugar until mixed well and then fold in the egg.
2. Combine the flour and salt and then fold into the butter mixture.
3. Add the water 1 teaspoon at a time until dough pulls together.
4. Wrap dough tightly in plastic wrap and allow to rest in refrigerator for at least 1 hour (can be made up to 2 days in advance).
5. Portion dough into 10 equal parts and roll out thin, approximately 1/4 inch thick and place in individual metal ring mold or aluminum pie shells.

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Cinnamon Crumble

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Ingredients

- 1/2 cup flour, all purpose
- 1/4 cup sugar
- 2 tablespoons brown sugar, packed
- 1/4 teaspoon ground cinnamon
- 1 pinch salt
- 3 tablespoons butter, unsalted, chilled, cut in to 1/2 inch cubes

Preparation

1. Blend first 5 ingredients in a food processor.
2. Add chilled butter cubes; using on/off turns, cut in until mixture resembles wet sand.

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Apples

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Ingredients

- 1 pound apples, peeled, cored, sliced thin
- 3 ounces sugar
- 1/4 tablespoon cinnamon
- 1 1/2 tablespoon corn starch
- 1/4 teaspoon vanilla

Preparation

1. Combine all ingredients in a mixing bowl.
2. Layer the apples tightly into pie dough until full, this will be piled higher than the sides of the shell. The apples will drop as it is baked.
3. Top each pie with cinnamon crumble and bake at 350° F for 25-30 minutes.

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Sour Cream Ice Cream

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Ingredients

- 2 cups half and half
- 1 cup sugar
- 1 each vanilla bean
- 8 each egg yolks, large
- 4 cups sour cream

Preparation

1. In heavy saucepan combine half-and-half, $\frac{3}{4}$ cup sugar, and vanilla bean and bring just to a boil.
2. Remove pan from heat.
3. In a bowl whisk together egg yolks and remaining $\frac{1}{4}$ cup sugar and hot half-and-half mixture in a steady slow stream, whisking until incorporated.
4. Return mixture to pan and cook over moderately low heat, stirring, until 170° F on a candy thermometer.
5. Remove pan from heat. Scrape seeds from vanilla bean into mixture until combined well and discard pod.
6. Stir sour cream into custard until combined well and strain through a fine sieve into a bowl.
7. Stir sour cream into custard until combined well and strain through a fine sieve into a bowl.
8. Chill custard until cold and freeze in an ice-cream maker.

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Notes

- *You may substitute your favorite store bought ice cream.*



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Maple Caramel Sauce

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Ingredients

- 4 ounces butter
- 1 cup light brown sugar, packed
- 1 pinch salt
- 1/2 cup maple syrup, dark amber

Preparation

1. In a small saucepan over medium-high heat, melt butter. Add sugar and salt.
2. Cook, stirring constantly, until sugar is completely dissolved, then adjust heat to medium and boil 2 minutes longer.
3. Add maple syrup and boil, stirring frequently, until sauce is thick, smooth, and coats a spoon, 2 to 4 minutes longer. Remove from heat and hold warm for serving.

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Garnish

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Ingredients

- 1/4 cup honey
- 2 ounces honeycomb

Preparation

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Artisan Cheeses

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Ingredients

- 4 each toma celena, 1/2 ounce, cut thin
- 4 each jersey girl colby, 1/2 ounce, cut thin

Preparation

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