

Wow Your Family & Friends: Entertaining Ideas, Best Tips from Top Hotel Restaurants

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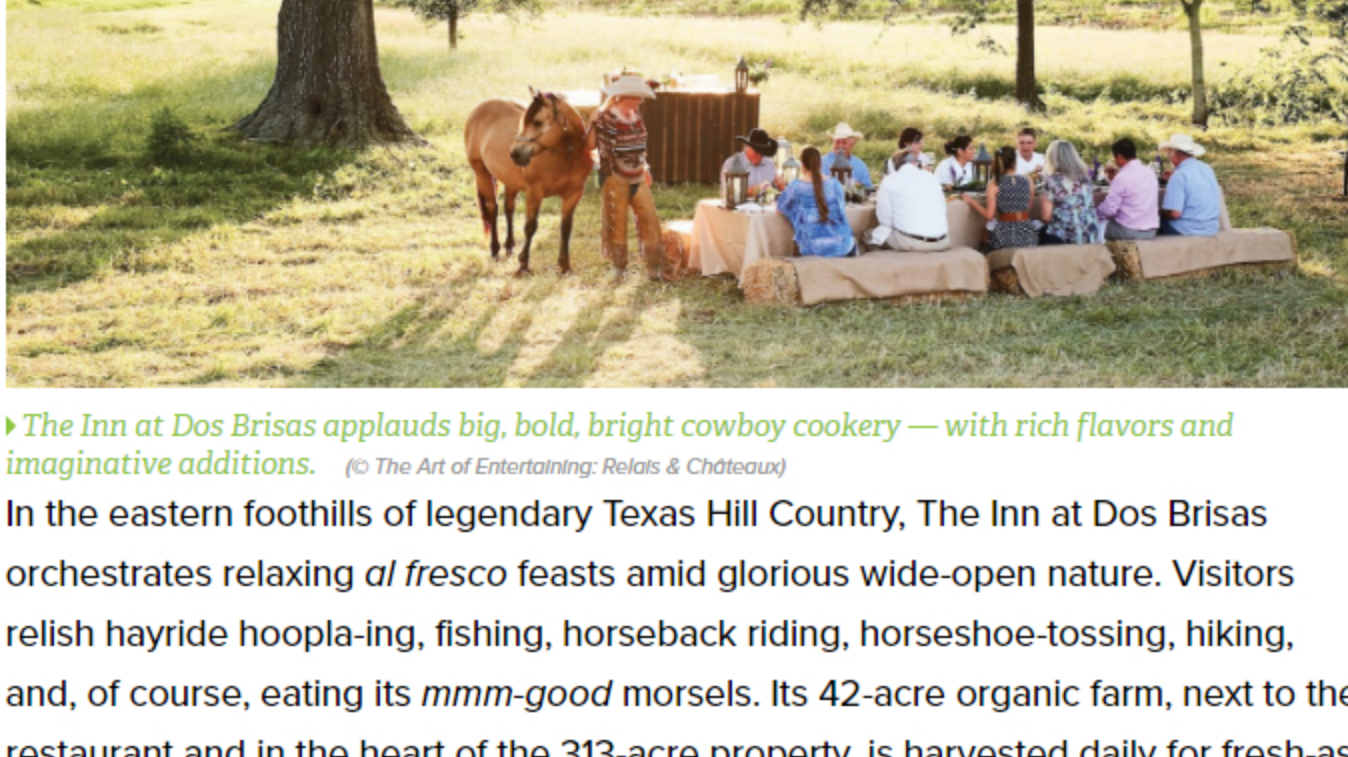
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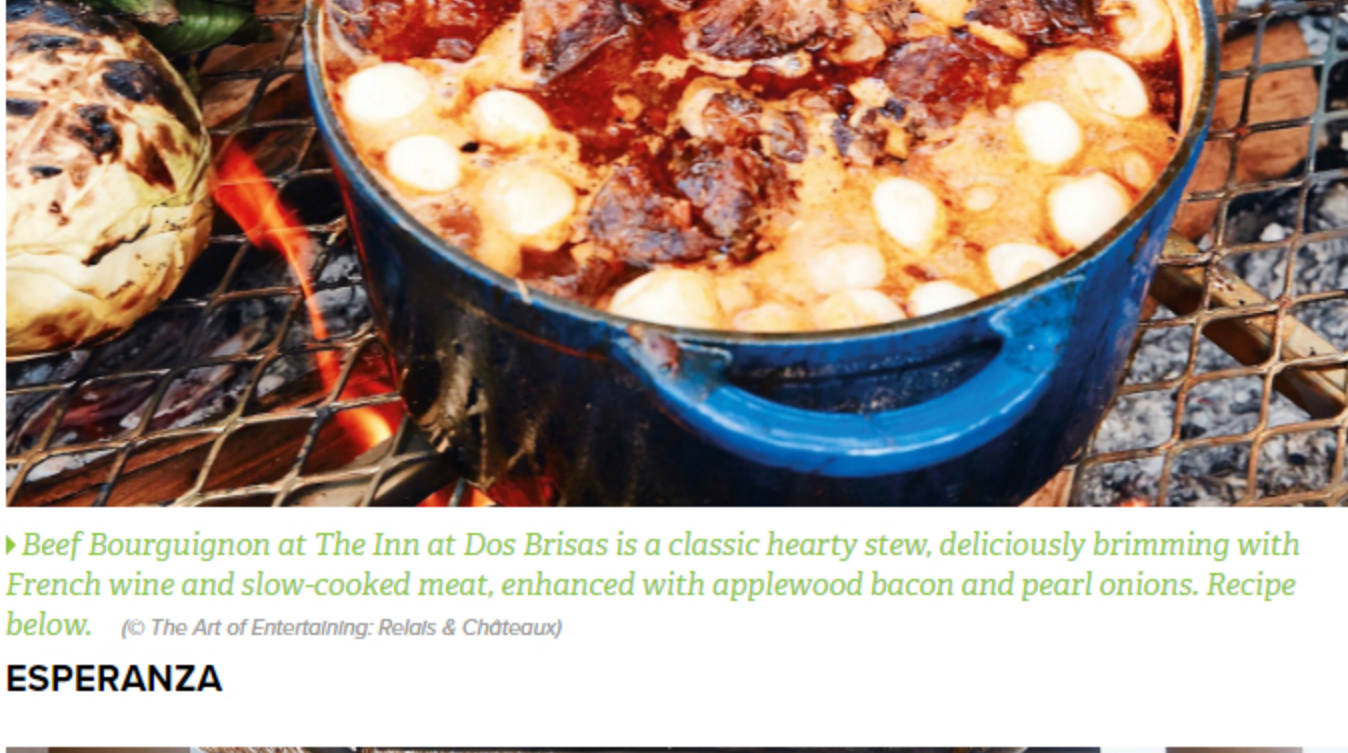
Wow me to “A Fork in the Road,” a series that includes cool recommendations about hot culinary books chock full of best recipes, beautiful photographs, helpful tips, and page-turning stories. My new smart idea focuses on *The Art of Entertaining: Relais & Châteaux*, which shares spotlights for food and drink menus, flowers, table settings, and celebration inspirations — such as a lovely afternoon tea, New England clam bake, Fourth of July beach fest, Southern brunch, Halloween costume party, Smoky Mountains dinner, and much more. Published by Rizzoli, written by Jessica Kerwin Jenkins, and photographed by Melanie Acevedo and David Engelhardt, this bountiful cookbook dishes up bites and sites from 17 unique and gracious Relais & Châteaux properties in North America. Excerpted here for you, with permission, are four recipes and dish photographs. In the book itself, take a lush peek behind the scenes at **The Inn at Dos Brisas** in Washington, Texas; **Esperanza** in Cabo San Lucas, Mexico; **The Fearington House Inn** in Pittsboro, North Carolina; and **Manoir Hovey** in North Hatley, Quebec, Canada.

THE INN AT DOS BRISAS



► *The Inn at Dos Brisas* applauds big, bold, bright cowboy cookery — with rich flavors and imaginative additions. © The Art of Entertaining: Relais & Châteaux

In the eastern foothills of legendary Texas Hill Country, The Inn at Dos Brisas orchestrates relaxing *al fresco* feasts amid glorious wide-open nature. Visitors relish hayride hooping, fishing, horseback riding, horseshoe-tossing, hiking, and, of course, eating its *mmm-good* morsels. Its 42-acre organic farm, next to the restaurant and in the *inn*'s 313-acre property, is harvested for fresh-to-can-be ingredients.



► *Beef Bourguignon* at *The Inn at Dos Brisas* is a classic hearty stew, deliciously brimming with French wine and slow-cooked meat, enhanced with applewood bacon and pearl onions. Recipe below. © The Art of Entertaining: Relais & Châteaux

ESPERANZA



► *Serving net-caught wild snaford, fantastically flavorful tacos, zesty guacamole, and many buenas margaritas*, Esperanza knows how to throw a beach fiesta. © The Art of Entertaining: Relais & Châteaux

Esperanza, an Auberge Resort in Mexico's sun-splashed Cabo San Lucas, gracefully unfolds at the tip of a peninsula, coconed between the Pacific Ocean and the Sea of Cortez. Executive Chef Gonzalo Cerda, who is Argentinian and has worked in some of South America's leading restaurants, skillfully performs kitchen magic with Baja California's compelling Mexican seasonings.



► *Ginger Margarita*, created by the head bartender at Esperanza, is refreshing — and so pretty. Old Recipe below. © The Art of Entertaining: Relais & Châteaux

THE FEARRINGTON HOUSE INN



► At this basic hideaway — where black-and-white Belted Galloway cattle graze a pastoral landscape — the cozy, comfy, classy inn and its village of shops, eateries, spa, woodland, lake, and event barn make this a most peaceful retreat. © The Art of Entertaining: Relais & Châteaux

Brunch is an especially appreciated meal at The Fearington House Inn, where guests gather to giggle, gab, and give themselves happily over to a sweet-and-savory Sunday fun-day, arranged by Executive Chef Colin Bedford, who was born in England and is now a master of cooking up Southern comfort at its best. (For a fun Q&A Parade-Community Table profile with Chef Bedford, please visit [here](#).)



► *Shrimp and Grits* is a popular request at *The Fearington House Inn*. Chef Bedford finishes the iconic dish with a surprise generosity of creamy Parmesan, taking the sauce to new heights. Recipe below. © The Art of Entertaining: Relais & Châteaux

MANOIR HOVEY



► *Built in 1900, Manoir Hovey* is set like a sparkling jewel beside Lake Massawippi in North Hatley, Quebec. © The Art of Entertaining: Relais & Châteaux

Executive Chef Francis Wolf, who forages on-site for foods — such as mushrooms, spruce shoots, sweet clover, and rocket blossoms — deftly re-inspires Québécois cuisine, fine-tuning hyper-local ingredients at this outstanding Canadian inn. More than 100 Manoir Hovey birch trees are tapped for their dark, seductively plump syrup. (For a fun Q&A Parade-Community Table profile with Chef Wolf, please visit [here](#).)



► *Manoir Hovey* mixologist Warren Long concocted this frothy cocktail called the Mouzette. Recipe below. © The Art of Entertaining: Relais & Châteaux

Beef Bourguignon, Shrimp and Grits, Ginger Margarita, Mouzette Cocktail

THE ART OF ENTERTAINING: RELAIS & CHATEAUX

SAVE TO RECIPE VAULT PRINT

INGREDIENTS

Beef Bourguignon:

- 3 lbs beef short plate, cut into 1-inch cubes
- Kosher salt and freshly ground black pepper
- 1 cup all-purpose flour
- 3 Tbsp unsalted butter
- ½ lb applewood slab bacon, diced
- 3 Tbsp grapeseed oil
- 1 garlic clove chopped
- 5 medium onions, cut into medium dice
- 3 carrots, cut into medium dice
- ½ cup tomato paste
- 1 bottle red table wine, preferably red Burgundy
- 30 pearl onions
- sachet of 1 fresh thyme sprig, 1 bay leaf, and 3 whole black peppercorns
- 2 qt veal or beef stock
- Makes 6 to 8 servings

All to Shopping List

Ginger Margarita:

- 2 oz silver tequila
- 1 oz fresh lime juice
- 1 oz agave nectar
- 3 fresh ginger slices
- lime wheel
- Makes 1 cocktail

All to Shopping List

Shrimp and Grits:

- PARMESAN SAUCE:
 - 2 large onions, sliced
 - 4 garlic cloves minced
 - 2 to 3 Tbsp vegetable oil
 - 3 cups dry white wine
 - 4 cups heavy cream
 - 1 cup grated Parmesan cheese
 - Kosher salt and freshly ground black pepper
 - grated zest of 1 orange
- GRITS:
 - 1 cup vegetable stock
 - 2 cups whole milk
 - ½ large onion, finely diced
 - 2 garlic cloves minced
 - 2 to 3 Tbsp vegetable oil
 - 1 cup grits
 - Kosher salt
- SHRIMP:
 - ½ cup finely diced red onion
 - 1 cup diced mixed red, yellow, and green bell peppers
 - 2 to 3 Tbsp vegetable oil
 - 8 slices bacon, cooked and chopped
 - 1 cup diced cooked andouille sausage
 - ½ cup heavy cream
 - 24 large shrimp, peeled and deveined, tails removed
 - ½ cup chopped fresh parsley
- TO PLATE:
 - ½ cup finely diced tomato
 - 8 scallions, thinly sliced
 - ½ cup grated Parmesan cheese
 - Makes 4 servings

All to Shopping List

Mouzette Cocktail:

- 4 to 6 fresh sage leaves, plus more for garnish
- pinch of white sugar
- 2 oz gin
- 2 oz pear nectar (see directions)
- ½ oz fresh lime juice
- 1 oz egg white
- Makes 1 cocktail

All to Shopping List

KEY TAGS

Beef Bourguignon cocktails Colin Bedford cookbooks entertaining Esperanza Fearington House Inn Francis Wolfe Inn At Dos Brisas Laura Manske Manoir Hovey Margarita party Relais & Châteaux party Shrimp And Grits The Art Of Entertaining travel

DIRECTIONS

Beef Bourguignon:

Preheat oven to 250°F.

Blot the beef of any moisture and season liberally with salt and pepper. Dredge the beef in the flour and tap off the excess. Place on a clean tray and reserve.

Melt the butter in a Dutch oven pot over medium-high heat. Add the bacon and sweat until browned and most of the fat is rendered. Remove the bacon and reserve.

Add the grapeseed oil to the pot and heat through. In batches, add the beef and brown on all sides. Remove the beef and reserve.

Add the garlic, onions, and carrots to the pot and sauté until translucent. Add the tomato paste and cook, stirring, until lightly caramelized. Add the red wine and simmer for a few minutes to evaporate the alcohol. Return the beef and bacon to the pot, along with the pearl onions, sachet, and stock. Bring to a boil, then reduce heat to a simmer.

Cover the pot and transfer to the oven. (You can also cook on the stovetop at a very low simmer.) Cook for 2 to 3 hours until beef is fork tender. Discard sachet before serving.

Ginger Margarita:

Mix the tequila, lime juice, agave nectar, and ginger slices with ice in a cocktail shaker. Shake for 20 seconds. Strain into a highball glass, add more ice, and garnish with the lime wheel.

Shrimp and Grits:

FOR THE PARMESAN SAUCE: In a saucepan over medium heat, sweat the onions and garlic in the vegetable oil until soft and translucent, but not browned. Add the white wine, turn the heat to high, and cook until reduced by half. Add the cream and Parmesan and continue to cook until reduced to 4 cups. Puree the sauce in a blender or food processor, working in batches, if necessary. (Do not fill the blender or food processor more than halfway at a time, and be sure the lid is firmly in place to prevent hot liquid from erupting.)

Pass the sauce through a fine sieve, adjust the seasoning with salt and pepper, and stir in the orange zest. Keep warm until ready to serve; or chill, then gently rewarm before serving.

FOR THE GRITS: Bring the stock and milk to a simmer in a saucepan over medium heat. Keep warm.

In a large heavy-bottomed pot (a Dutch oven works well), sweat the onion and garlic in the vegetable oil over medium heat until soft, but not browned. Add two-thirds of the hot milk mixture, then whisk in the grits. Lower the heat slightly and cook until the grits are tender (time can vary widely, depending on the grits purchased, from 5 minutes for “quick” grits to 40 minutes for stone-ground grits). If the grits begin to get too thick while cooking, add some of the remaining milk mixture, as necessary. Season with salt and keep warm.

FOR THE SHRIMP: In a saucepan over medium heat, sweat the red onion and bell peppers in the vegetable oil until soft. Add the chopped bacon, andouille sausage, cream, and 3 cups of the Parmesan sauce. Add the shrimp, reduce the heat, and cook just until the shrimp turn pink, about 3 minutes. Stir in the chopped parsley.

TO PLATE: Divide the grits among 4 serving bowls. Spoon the shrimp and bacon cream sauce over the grits, making sure each bowl gets 6 shrimp. Top with the remaining 1 cup Parmesan sauce. Garnish with diced tomato, scallions, and grated Parmesan. Serve immediately.

Mouzette Cocktail:

In a cocktail shaker, muddle the sage leaves and sugar. Add the gin, pear nectar, lime juice, and egg white. Shake without ice for a minute. The egg white should create a froth and shake again. Strain into a cocktail glass and garnish with fresh sage leaves.

Note: To make pear nectar, simmer diced pear in a small amount of water with a star anise until tender. Remove the star anise and puree. Thin with a little water, if needed. Season with a bit of salt, if desired.

ABOUT THE AUTHOR

Frequent globetrotter Laura Manske has visited most U.S. states, explored 80+ countries, and cruised 70+ ships. An international foodie, wine and spirits fan, and culture enthusiast, she loves to wander the world, unearthing travel joy, beauty, adventure, and humor in her photography and articles. For other travel ideas around the world, click the byline [Laura Manske](#) for a collection of 100+ articles.



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