

Hal's

The food served as Hal's can be described as Continental Creole. It is prepared with exceptional care, with hints of Creole and Italian influence that are both subtle; yet distinctive.

Address:

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Chef/Owner: Hal Nowak

Chef Hal Prepared:

- Oysters L'Abeux
- Trout Almandine
- Veal Salad
- Snapper Francaise
- Rack of Lamb

Oysters L'Abeux

24 to 36 oysters, raw
1 cup cornmeal
Oil for frying
4 tbsp. butter
8 ounces jumbo lump crab
parsley
lemon wedges

Drain oysters. Dip oysters in cornmeal and shake off excess. Fry in batches in oil -- at about 350° -- until golden brown. Drain.

Melt butter and gently warm the crab. Pour crab and butter over fried oysters. Garnish with chopped parsley and lemon wedges.

Trout Almandine

4 trout filets
1/2 cup milk
1 cup flour, divided
Seasoning salt
Black pepper
Oil for frying
1 cup butter
1/2 cup chopped almonds

parsley
lemon wedges

Combine the milk and $\frac{1}{2}$ cup flour to make a smooth batter. Season to taste. Put remaining $\frac{1}{2}$ cup flour in a flat dish.

Dredge trout filets in flour, then dip into batter. Drain off excess batter and fry filets in oil -- at about 350° -- until golden brown. Drain.

Melt the butter in a skillet and sauté the almonds for about 10 minutes until golden brown. Serve the almonds and butter over the trout fillets. Garnish with chopped parsley and lemon wedges.

Veal Salad

Veal Scaloppini

½ lb veal scaloppini, sliced thinly
seasoning salt
pepper
flour for dredging
2 eggs, beaten
1 cup dried bread crumbs
oil for frying

Season the scaloppini with seasoning salt and pepper. Dip into flour, then beaten eggs, and finally into bread crumbs. Fry filets in oil -- at about 350° -- until golden brown. Drain.

Mustard Vinaigrette

2 tbsp. Dijon mustard
2 eggs
2 egg yolks
pepper
chopped garlic
½ cup red wine vinegar
2 ½ cups extra virgin olive oil

Combine mustard, eggs, egg yolks, and seasonings. Beat well. Add vinegar, and then beating continuously, add the olive oil in small amounts until dressing is completely emulsified.

Salad

Fried veal scaloppini
Chopped romaine lettuce
Chopped bibb lettuce
Sliced tomatoes
Mustard vinaigrette
Parmesan

Place the scaloppini on the lettuce and tomatoes. Drizzle with vinaigrette and grate Parmesan over the salad.

Snapper Francaise

4 snapper filets
Seasoning salt
Black pepper
1 cup flour
2 eggs, beaten
extra virgin olive oil

1 cup butter
8 ounces jumbo lump crab meat
parsley
lemon wedges

Season filets and dredge in flour. Dip into egg wash, and then sauté in olive oil over high heat. When the filets are browned on both sides, put into 350° oven until fish has baked through.

Melt butter and gently warm the crab. Pour crab and butter over snapper filets. Dress with lemon beurre blanc and garnish with chopped parsley and lemon wedges.

Lemon Beurre Blanc

Chopped shallots
Peppercorns
Bay leaves
8 ounces white wine
2 ounces cream
1 pound butter
juice of two lemons

Combine shallots, peppercorns and bay leaves in a saucepan. Add the white wine and simmer until reduced by half. When liquid is reduced, strain off the aromatics, and then return the strained liquid to the saucepan. Add the cream, and reduce the mixture again. Over very low heat, whisk in small pieces of the butter, whisking continuously until butter is fully emulsified. Keep the sauce warm for serving. Once you begin adding butter, it is extremely important not to overheat the sauce or it will break.

Rack of Lamb

rack of lamb
whole rosemary leaves
seasoning salt
pepper
butter
red wine
mint jelly
parsley

Season the rack of lamb with rosemary, salt, and pepper. Sauté in butter until browned on all sides, then put into 350° oven until the rack is rare in the center.

In the meantime, deglaze the sauté pan with the red wine, and then add mint jelly. Boil rapidly until the sauce is reduced to a thick consistency. Remove rack of lamb from oven, and pour sauce over rack. Garnish with parsley.

