



LacorsetteQuail



Six courses ensure diners won't go away hungry—or disappointed—from John and Anne Gerken's upscale country fare. It just might be hard to decide between the prime rib encrusted with Templeton Rye peppercorns or the salmon fillets en papillote with julienne vegetables. Cap off the night with a relaxing, romantic evening in one of the five cozy guest rooms.

Simple, hearty everyday recipes turn wild game into memorable meals JUST BLOCKS FROM DOWNTOWN NEWTON, LA CORSETTE MAISON INN—KNOWN FOR ITS ELEGANT, GOURMET MEALS—TURNS WILD GAME INTO “UPSCALE COUNTRY” FARE

FALL VENISON STEW

- 1½ pounds venison cut into bite-size pieces
- 1 green pepper cut into bite-size pieces
- 2 tablespoons olive oil
- 1 large onion, chopped
- 3 cloves garlic, chopped
- 1 sweet potato or Iowa sugar pumpkin, cut into bite-size pieces
- ¾ cup tart dried cherries or cranberries
- 1 cup Iowa red wine
- 2 cups low sodium beef broth
- 1 cup water
- 1 tablespoon all-purpose flour
- 1 teaspoon cumin
- 1 teaspoon tumeric
- ½ teaspoon cayenne pepper (optional)
- salt and pepper to taste

For an added twist, smoke venison in perforated foil pack over low fire on grill for 20 to 25 minutes. Sauté onion and garlic in oil until soft. Add meat and brown for about 5 minutes. Add the flour and spices, mix and cook over medium heat. Add the wine, stock and water and simmer over low heat for 1½ to 2 hours. Add remaining ingredients and simmer until potatoes are soft but not mushy. Serve with homemade crusty sourdough bread and a hearty glass of red wine or stout with friends around a roaring fire.

LA CORSETTE QUAIL

2-4 quail or pheasants

- 1 cup Iowa white wine
- 1 shallot, chopped
- 10 juniper berries, separated
- 1 tablespoons butter
- 2 ounces dry gin

Clean quail and snip wing ends at joint. Tuck wings under breast and tie legs together. Place quail breast-side up in baking dish lined with foil. Saute shallots in butter until soft. Add wine and 5 crushed juniper berries. Simmer over low heat until reduced by half. Strain into a separate sauce pan, mashing shallots and berries with a spoon to extract juices. Add the gin and remaining whole berries and reduce by half.



Sourdough Bread



Fall Venison Stew



Pecan Encrusted Catfish

Budget plenty of time for a meal at La Corsette, where dining is rightfully treated as an intimate social event where the food is as appreciated as the company. Dinner is a leisurely three-hour affair set to the romantic backdrop of soft piano music. Daily entrées are set by the first reservation for the day, and John designs the rest around the choice.

HAVE A GOOD RECIPE OF WILD FOODS TO SHARE? Send to: WILDCAUISINE@DNR.IOWA.GOV

Brush birds with sauce and let sit for 15 minutes in refrigerator. Brush again and place in preheated 375° oven for 30 to 40 minutes or until breast is golden brown. Remove and brush birds with sauce. Serve over wild rice, pouring remaining sauce on top. Sauce also works well with chicken and light fish, like tuna. Quail can be served as appetizer or main course.

PECAN ENCRUSTED CATFISH

- 4 catfish fillets, 4-6 ounces each
- ½ cup melted butter
- 2 tablespoons Dijon mustard
- 1 cup fine ground pecans
- 1 cup fine ground sourdough bread crumbs

SAUCE:

- 1 cup sour cream or plain yogurt
- 2 tablespoons Dijon mustard
- 1 teaspoon milk

Mix melted butter and mustard and dip catfish in mixture, coating both sides. Dredge fish in crumb and pecan mixture, pressing dry ingredients into fish to evenly coat both sides. Place fish on greased baking sheet and place in a 400° preheated oven. Bake 30 minutes until brown. Mix sauce ingredients and heat in saucepan on low until warm. Spoon over fish and serve. Coating also works well on chicken and pork. Meat can be baked or fried.



La Corsette Maison Inn
 629 First Ave. E.
 Newton
 641-792-6833
 lacorsettemaison@aol.com
 www.larcorsette.com

HOURS:
 LUNCH: Reservation only.
 Requires 48-hour advance notice.
 DINNER: Reservation only.
 Call by noon day of dining.

LIQUOR: Wide selection of domestic, imported and local wines.