



Following in the German tradition, The Bavarian Inn was built in 1930 as a private residence. The famous greystone mansion was converted in 1962 to a country inn with extensive renovations completed in 1977.





In the Chef's Corner

The Bavarian Inn

BY DAVID ASAM

SHEPHERDSTOWN IS the oldest town in West Virginia with the first settlement recorded in 1730. Thomas Shepherd obtained a land grant in 1734 and was soon followed by other settlers, many of which were German. There was a German school in Shepherdstown as early as 1762 and the main street to this day is named German Street.

Following in the German tradition, The Bavarian Inn was built in 1930 as a private residence. The famous greystone mansion was converted in 1962 to a country inn with extensive renovations completed in 1977. The award-winning Bavarian Inn is owned and hosted by a native born Bavarian from Munich, Erwin Asam and his wife, Carol. They offer great hospitality and good food from the old country as well as this continent.

In December 1981, luxury overnight accommodations were added to the Bavarian Inn that consisted of four chalets built in Alpine motif, totaling 42 elegantly furnished state rooms, all with balconies overlooking the Potomac River Bend. The Schwarzwald Haus, translated to "Black Forest Building," was completed in September 1994 and offers conference facilities for groups from 15 to 100 with an outdoor flagstone terrace. The building houses an additional 30 rooms, bringing the total amount of rooms to 72.

In March 2000, son Christian Asam and his wife, Kerry, joined the inn, and in October 2005, I also returned to the Bavarian Inn. My wife, Adrienne, and I contribute to continuing the family tradition.

Chef Wolfgang Vomend joined the culinary team as the executive chef in April 2006. A native of Germany, Wolfgang has spent the last 30 years working as executive chef for large five-star resorts throughout Europe and most recently Egypt. Wolfgang began his career in Germany where he learned traditional German and Bavarian cuisine. Over the years, his cooking style has changed with the times and with his experiences. He now brings to the Bavarian Inn updated and modernized traditional European cuisine with strong influences from North African flavors. Wolfgang has also received his certification as a master chef, a very high honor in the culinary world.

As executive chef of the Bavarian Inn, Wolfgang leads a culinary team of 20 professionals. The Bavarian Inn restaurant and Wolfgang's cuisine have once again been recognized this year with the AAA Four Diamond Award. The dining room is open 365 days a year for breakfast, lunch and dinner. Casual dining is also available in the Rathskellar and on the Bavarian Inn's newly constructed outdoor patio.



Grilled Atlantic Salmon

8 oz salmon fillet, skinned, boned and grilled

Garnish

2 strips of applewood smoked bacon
¼ cup fresh yellow corn
¼ cup fresh leeks, diced into quarter-inch pieces

First, render the bacon on medium heat. Add the leeks and cook until translucent, and then add the corn and cook for approximately one minute.

Sauce

¼ cup dry Riesling
1 pt heavy whipping cream
1 tsp saffron
Salt and white pepper

Reduce the Riesling in a sauce pan by three-fourths the volume before adding the saffron and heavy cream. Allow to simmer until the cream has reduced by one-fourth of its original volume.

Rosti Potato Cake

2 whole eggs
¼ cup flour
⅛ cup minced Spanish onion
Salt and pepper
1 tbsp minced chives
2 cups shredded Idaho potatoes, peeled and washed

Whip the eggs in a medium mixing bowl before adding the onion chives, salt and pepper. Add the potatoes and fold together. Be sure to add flour until mixture is thick enough to bind everything together.

Cook in a cast iron skillet on medium heat with shortening approximately two minutes per side or until golden brown.





Elk & Venison Tenderloin Duo

with Game Jus, Celery Root Puree and Braised Brussels Sprout Leaves

4 oz venison tenderloin wrapped with one slice of applewood bacon

4 oz elk tenderloin wrapped with one slice of prosciutto

Sauté the tenderloins just enough to render the fats in the ham and bacon.

Roast in the oven at 350° for approximately seven minutes or until desired internal meat temperature has been reached.

Celeriac Puree

1 head Celeriac, peeled, washed, cubed and poached in boiling water until fork tender

Remove the Celeriac from water and allow to cool for 15 minutes.

Puree cubes in a food processor until semi-smooth before adding one-half cup of heavy cream and salt and pepper to taste.

- 1 cup brussel sprout leaves, raw
- 1 tsp minced garlic
- 1 tsp minced shallot
- 1 tbsp Dijon mustard
- 2 tsp champagne

Sauté the leaves, garlic and shallot for approximately one minute in a pan. Add Dijon mustard and cook for one minute before adding champagne. Reduce for two minutes and add salt and pepper to taste.



Linzer Tort

Yields 10 torts

Part One

- 4½ pounds flour
- 8 whole eggs
- 1½ pounds of ground nuts
- 2 pounds confection sugar
- 2 pounds butter
- 2 tsp salt
- 1 tsp clove
- 4 tsp cinnamon
- 4 tsp baking powder
- Milk to consistency

Part Two

- Graham cracker crumbs
- 4 pounds of marmalade (½ red currents and ½ cranberries)
- 8 oz sliced almonds
- Egg wash

Mix the ingredients in part one together until fully incorporated, adding milk at the end only to bring dough to consistency.

Roll out and cover cake pan with a thin layer of dough and dust with the graham cracker crumbs before adding the marmalade and filling.

Cut residual dough into strips for lattice covering and apply. Egg wash the lattice and sprinkle with almonds. Bake at 375° for 30 minutes.



Apple Strudel

1 gallon of apples, ripe, peeled, cored and sliced

- 1 cup golden raisins
- ½ cup brown sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- 12 Phyllo dough pastry sheets
- 1½ oz butter, unsalted

Combine apples, butter, sugar and spice in a pan and cook until tender. Cool the mixture on a sheet tray in the refrigerator and add the raisins. Place six layers of phyllo dough onto a sheet tray covered with parchment paper, spraying on the butter between layers. Mound the mixture in a row along one of the edges of the dough and then roll into a tube, beginning at the end with apple filling. Be sure that when the tube is complete it rests on its seam.

Brush or spray the remaining butter on the outside of the strudel. Score the top of the strudel at an angle to mark eight portions but do not cut all the way. Bake the strudel at 450° to a golden brown. Slice and serve with vanilla ice cream. ■

Photography by Tracy Toler