





# In the Chef's Corner

## The Montmartre

**BY ROBERT ROGERS** **I HAVE ALWAYS LOVED FOOD** and enjoyed cooking. I felt that being a chef was an honest and honorable profession that would provide great opportunities and a chance to work with and please others. I was classically trained at Le Cordon Bleu Institute of Culinary Arts in Pittsburgh before I landed my extern at The Broadmoor in Colorado Springs, the longest running five-star five-diamond resort. After being hired on full-time at Stratta's, The Broadmoor's private golf club, I worked the dinner line and banquet functions. I competed for The Broadmoor as team captain of the Knowledge Bowl and won the Western Region Baron H. Galand Culinary Knowledge Bowl. I then placed third in nationals, which were held in Orlando, FL and sponsored by the American Culinary Federation (ACF). I have now been an ACF member for eight years.

I later moved from Colorado to Nemaquin Woodlands, PA where I ensured daily creative specials and fine dining cuisine as a Chef de Partie. I ran daily operations of the banquet kitchen, planned large scale, high-end menus and worked on large projects, including the PGA's 84 Lumber Classic and the Royal Reception in 2005 and 2006. I obtained the title of sous-chef at Nemaquin and certification through the ACF before leaving to accept my current position as executive chef at The Montmartre. A native of Morgantown, I seized the opportunity to run a restaurant and work with such a wonderful family-owned restaurant in my hometown.

I have been the executive chef of The Montmartre for the past four years, creating fresh seasonal menus to keep customers excited and looking forward to each season. The restaurant offers private parties and functions in conjunction with their sister company, Pinnacle Club Banquets and Catering. Together, the two allow us to be versatile and accommodating to our customers.

The Montmartre in Morgantown has been a family-owned and operated business for 30 years. It originally opened in the downstairs of the Hotel Morgan by the Liberatore family. The Montmartre, currently owned by David Liberatore, now occupies the entire 8th floor of the hotel in a converted penthouse and has beautiful panoramic views of the downtown district as well as an outside atrium for dining.





## Shrimp Montmartre

½ cup heavy cream  
1 cup béchamel  
½ cup parmesan  
2 tbsp fresh basil  
2 tbsp fresh parsley  
1 tsp cayenne  
½ tsp Cajun seasoning  
6 fresh shrimp  
Salt and pepper to taste

Combine all of the ingredients except the shrimp in a sauté pan on medium heat until you have reached a smooth, creamy consistency. Add shrimp and simmer in the sauce until the shrimp are pink and firm. Add fresh cooked pasta and garnish with shaved parmesan and parsley.



# The Orchard

- 8 apples
- Autumn Spice Poaching Liquid\*
- Port Spice Poaching Liquid\*
- 8 oz. chicken breast (per salad)
- Thyme infused oil\*
- Fresh greens
- Arugula
- Fresh goat cheese
- Toasted pecans
- White balsamic vinegar

## Autumn Spice Poaching Liquid

- 32 oz. orange juice
- 1 cup sugar
- ¼ cup vanilla
- 2 tsp cinnamon
- 8 cloves

## Port Spice Poaching Liquid

- 750 ml bottle of port
- 1 cup cranberry juice
- 1½ cup sugar
- 8 cloves
- 1 tsp cinnamon

## Thyme Infused Oil

- 32 oz. bottle of olive oil
- 5 fresh thyme stems

Peel and core the eight apples and slice each apple into eight sections. Combine the ingredients for each of the two poaching liquids and poach half of your apples in one and the other half in the other. Bring the apples to a low simmer in the liquid and allow to simmer for 10 minutes. Turn heat off and allow the apples to sit for 10 minutes.

Roast one eight-ounce chicken breast per salad in a 400° oven. Combine the olive oil and thyme stems in a small pot and simmer on medium heat for 20 minutes to create the thyme infused oil. Mix fresh greens and arugula and top with sliced chicken, fresh goat cheese, toasted pecans, three autumn poached apple slices and three port poached apple slices. Drizzle with thyme infused oil and white balsamic vinegar. ■

*Photography by Tracy Toler*

# Maytag Filet

- 8 oz. beef tenderloin
- 3 oz. blue cheese
- Salt and pepper

## Merlot Reduction

- 1 bottle of your favorite Merlot
- 1 cup granulated sugar

Combine the Merlot and sugar and reduce by three-fourths or until syrupy.

Take an eight-ounce beef tenderloin filet and season it heavily with salt and pepper. Grill the beef and then transfer it to a 400° oven until you've reached the desired internal temperature. Take three ounces of your favorite blue cheese and crust the top of the steak with it. Broil the meat until the cheese is softened and allow the steak to rest before drizzling the meat with the Merlot reduction.

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