

April 5, 2020



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Gabriel Rucker shares his recipe for Canard Omelette with Butter Lettuce and Creamy Herb Dressing, accompanied by wine pairings by Wine Director Andrew Fortgang.

### **Canard Omelette with Butter Lettuce and Creamy Herb Dressing by Gabriel Rucker**

*Perfect for brunch, lunch or even a light spring supper, this recipe is one you will want to hold on to. I serve this with creamy goat cheese, shallots and fines herbs, but the possibilities are endless. Make sure to get yourself a good clean nonstick pan and a carton of eggs. Take your time and eat your mistakes. It won't be perfect the first time, but I'm sure you will all be obsessed with making the perfect omelette.*

12 eggs, well beaten  
A solid knob of room temperature butter  
1 cup soft chevre  
3 Tbsp chopped chives  
2 Tbsp minced tarragon  
2 Tbsp minced parsley

3 shallots slowly caramelized in butter  
2 Tbsp cream  
1 tsp salt  
1 tsp black pepper  
Zest ½ lemon

*Mix the cream, cheese, herbs, shallot and zest, salt and pepper. Make a piping bag out of a Ziplock bag by cutting the tip-off of the corner. Place the cheese mix in the bag and reserve.*

*To make the omelette over very low heat, add 1 Tbsp of butter and ¼ cup of beaten egg, shaking the pan and stirring with a tiny spatula or plastic fork to break up curds as they form. When it starts to set, leave alone. Pipe a thin line of cheese and roll up, remove from pan and serve with salad.*

### **Salad**

2 heads butter lettuce  
1 cup olive oil  
3 tbsp chopped tarragon  
1/3 cup white wine vinegar

1 tbsp dijon mustard  
2 tbsp honey  
zest 1 orange

*Radish and picked herbs to finish. Whisk vinegar, mustard, tarragon, zest and oil together. Season with a pinch of salt, toss salad with dressing and top with shaved radish and picked herbs.*

### **Wine Pairing by Andrew Fortgang**

*Brunch likes bubbles and egg dishes often do to. A Champagne that has some nice texture - that has fine bubbles and an almost creaminess - is a good choice. One that we like at the restaurant is Gatinois Brut Tradition. It's a small grower in the Grand Cru village of Aÿ. A relative bargain as champagne is concerned. For something that is a little less spendy, it's worth considering a good Cava. I say good because there is a lot of pretty mediocre Cava out there. Look for brands such as Llopart, Raventios i Blanc, and Avinyo.*

### **Gabriel Rucker**

Co-Owner and James Beard award-winning chef, Le Pigeon, Canard

Growing up in Napa, Gabriel Rucker's earliest inspiration came from home cooking. His first food memory is of a cream of broccoli soup made by his grandma, whom he recalls telling him that "little boys shouldn't be in the kitchen" and promptly kicking him out. Her words clearly held little weight, as Rucker went on to become one of Portland's most celebrated chefs.

He finished a year of culinary school before dropping out to take on his first cooking gig at a country club. At his subsequent job, he pushed himself harder, studying Thomas Keller's *The French Laundry Cookbook* in his spare time to learn how to cook more intuitively.



*Andrew Fortgang (left) and Gabriel Rucker  
Photo by Carly Diaz*

He eventually left northern California for Portland and found work at Paley's Place; he refers to the French restaurant as "the cooking school I never finished." By 25, Rucker already had years of valuable chef experience under his belt, and coupled with some luck, he opened his first restaurant, Le Pigeon. In 2018, Rucker and Andrew Fortgang opened Canard, a French wine bar next door to Le Pigeon.

### **Andrew Fortgang**

Co-Owner and Wine Director, Le Pigeon, Canard

Andrew Fortgang is Co-Owner and Wine Director of Le Pigeon and Canard, the critically acclaimed restaurants in Portland, Oregon that challenge the notions of classic French cuisine. Under his direction, Le Pigeon and Canard have both been named Restaurant of the Year by The Oregonian in 2008, 2018 and 2019, listed consecutively to Wine Enthusiast's 100 Best American Wine Restaurants list, and nominated in 2020 for Outstanding Wine Program by the James Beard Foundation. Fortgang was named a Food & Wine Magazine Sommelier of the Year in 2019, and has been profiled in the Wall Street Journal, and SevenFifty Daily.

Born and raised in New York City, Fortgang's profession is also his passion, having started in the kitchen of the famed Gramercy Tavern at the age of sixteen. After spending time in the kitchens of Jean-Georges and Aureole he graduated from the Cornell School of Hotel Administration. Fortgang went on to serve as the beverage director at Craft Restaurant, later developing the beverage programs at Craftbar, Craftsteak New York, and Craft Dallas. He and his wife Lauren moved to Portland in 2007 where Rucker immediately hired Fortgang to manage the recently opened restaurant Le Pigeon. In 2018, Rucker and Fortgang opened Canard next door to Le Pigeon, serving breakfast, lunch, brunch on the weekends and in the evening a riveting wine list with wild French bar food. Follow Andy on Instagram @andyfortgang.