

4 heads Belgium endive
3 duck breasts
1/2 cup pomegranate seeds
4 cups pomegranate juice
Salt to taste

Le Cuvier

Score skin of duck breast and place skin side down onto room temperature heavy pan. Turn heat to medium low and allow fat from skin to render out. Once you have rendered our desired amount of fat, turn heat to medium high and crisp skin. Turn duck over to flesh side and allow to cook for 1-2 minutes. Remove duck and let rest for 5 minutes.

Pomegranate reduction // add pomegranate juice to large heavy bottom pot and bring to boil. Allow to boil for 20 minutes or until juice has reduced into a syrup like consistency. Do not over cook or you will be left with a giant burnt sticky mess.

Cut off bottom of endive and peel away all outer brown leaves. Wash and rinse good leaves and chill until ready.

To plate // arrange endive on plate or in a bowl and add sliced duck breast. Drizzle with pomegranate reduction. Sprinkle with pomegranate seeds and season with finishing salt and pepper.

presented by → *Chef John Menges*



ENDIVE & DUCK BREAST SALAD w/ POMEGRANATE

paired with 2015 Grenache

