

# CHEF TO CHEF

A Club & Resort Business  
Conference



Westin Seattle — March 4-6, 2018

# Smaller Clubs Challenges and Advantages



## Shelter Harbor Golf Club

Executive Chef Joey Abitabilo

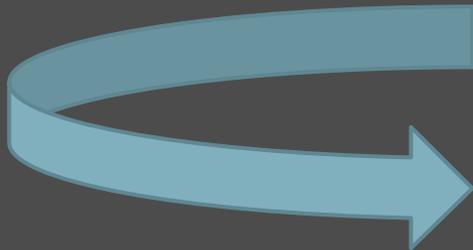
9 year tenure

340 members; equity club

Golf, F&B, Fitness Center

# Who are our members?

- Wall Street, NYC, CT executives with summer homes near SHGC
- Year round southern RI residents
- Members of multiple clubs



**Well traveled  
diners**



# What Do Our Members Want?

Excellent:

Golf

A la  
Carte

Dynamic  
Member  
Events

Ancillary F&B

Sound:

HR

Financial Management

# Chicken or the Egg



The board allows us to author the plan.  
Since we, the F&B experts, write the plan,  
it is a good plan and that helps us do well.

We do well, and that is why the board  
allows us to author and execute the plan.

# Most Important Factor in Our Current Success



Strong General Manager.

With experience at other excellent properties.

With the calm, confidence to direct the board.

With the pedigree to cause the board to patiently allow success to happen.

With the ability to build upon successes and create more confidence in our team.

# Small Clubs Advantages/Challenges

Challenges	Advantages
Limited Resources	Ability to change quickly
Small membership equals small increases when changes are made	Close relationships among senior and second tier management
Small kitchen management team makes operations feel relentless	Chef can cover an important position even for an extended time period if needed
Small numbers can cause people to take things lightly	Hands on approach to virtually all aspects of F&B

# F&B: Define Who You Are



# Thomas Keller Lobster Technique



3 ½ minutes

Shock, de - tail

3 ½ minutes

Shock & shuck

make stock

Build a dish around the rare, boneless 2 lb. lobster and golden stock.

# De-Shelled Lobster Stew

- ½ of a blanched and shucked 2 lb. hard shell lobster
- 2 ea u10 dry pack sea scallops
- ¼ cup steamed leek and fennel, cut attractively
- ¼ cup sliced colorful marble potatoes, pre-steamed
- 1 T tomato tarragon compound butter
- Fresh tarragon; large Rouille crostini
- ½ cup lobster stock

# Lobster Stew Continued

- Sear the scallops until nice and bronze
- Turn them over, add stock, lobster, potatoes and vegetables
- Simmer gently until lobster is just done
- Add fresh tarragon and compound butter
- Plate attractively with Rouille Crostini
- It's a one-pan, very quick pick up.

# Lobster Stock Tips

- Great bones only
- Only orange, bony parts, no guts
- Slow simmer 2 hours
- Shrimp shells if they are good. Shrimp left from raw bars and frozen.
- Fresh, seedless tomato (a little).  
Onions, carrots, celery, fennel, saffron
- Gold beets, aged sherry vinegar, brandy
- Freeze in quart containers



# Other De-Shelled Lobo Dishes



Par cooked and shucked lobo freezes well for one defrost. You can do 20 lobsters a day and do it for a big party.

# House Made Pastas

- Gnocchi
- Cavatelli
- Fettuccini
- Squid Ink Linguine
- Pappardelle
- Fusilli
- Maltagliati
- Ravioli, Raviolo, Tortellini, Agnolotti



# Dough Recipe

- 2 ¼ cups 00 Pasta Flour
- 3 eggs at room temp
- 1 ½ Tablespoons Olive Oil
- 1 Tablespoon water, maybe a bit more
- Pinch of Salt
- Do it in the Robot Coupe. Drizzle oil and water slowly. Rest dough for ½ hour. Use Kitchenaid pasta attachments.

# Fresh Pasta Tips



- You can pre-cook fresh pasta just like you would dried.
- Coat it lightly with olive oil.
- Make an eye ball portion in your plate/ bowl and then weigh it.
- Portion it out in bags.
- It becomes a fast, easy pick up.

# Tips: Ravioli & Stuffed Pastas

- ◎ Consider Raviolo as an app (less to stuff)
- ◎ Use the STEAMER to cook the stuffed pastas, at prep and at service. ZERO breakage
- ◎ They freeze great raw

# House Made Fusilli

Florida Natural Shrimp, Prosciutto, English Peas  
Parmigiano, Poached Egg Yolk

Cook , Oil, Portion Pasta

Saute Shrimp and Garlic

White Wine, Reduce, Chix Stock

Peas, Parmigiano, Parsley

Flash Yolk in Salamander

Season, Add Prosciutto

Yolk on the Top

# Raviolo for 100



# Immersion Circulator Egg Yolk

- ⦿ Immersion circulator set to 145 degrees
- ⦿ Drop unbroken eggs directly into water for 45 min
- ⦿ Remove to heavily iced water bath
- ⦿ Remove from bath and break eggs open
- ⦿ Most of the white will cling to the shell
- ⦿ Handle poached yolk in fingers to remove most of white
- ⦿ Store in olive-oiled ramekin until needed

OR

Put a Yolk in  
Vinegar Water



Tuna and Salmon Sashimi and Nigiri  
Seaweed Salad, White Soy, Wasabi  
Pickled Mango and Scallions  
Hawaiian Black Sea Salt



# Sushi Rice in the Rice Cooker

- 2 cups short grain sushi rice
- 2 cups water
- Use very high quality A grade sushi rice such as Tamaki Gold
- Rinse/soak rice until water is clear
- Strain and refrigerate in strainer for 1/2 hour.
- Cook in the rice cooker



# Sushi Rice Continued

- ½ cup unseasoned rice vinegar
- ¼ cup sugar
- 2 tablespoons mirin
- 2 teaspoons salt
- Combine above ingredients and dissolve sugar over mild heat.
- After rice cooks let it sit for 15 minutes. Transfer rice to wooden bowl. Splash rice with half of the wet mixture. Fold gently. Cover with damp towel.

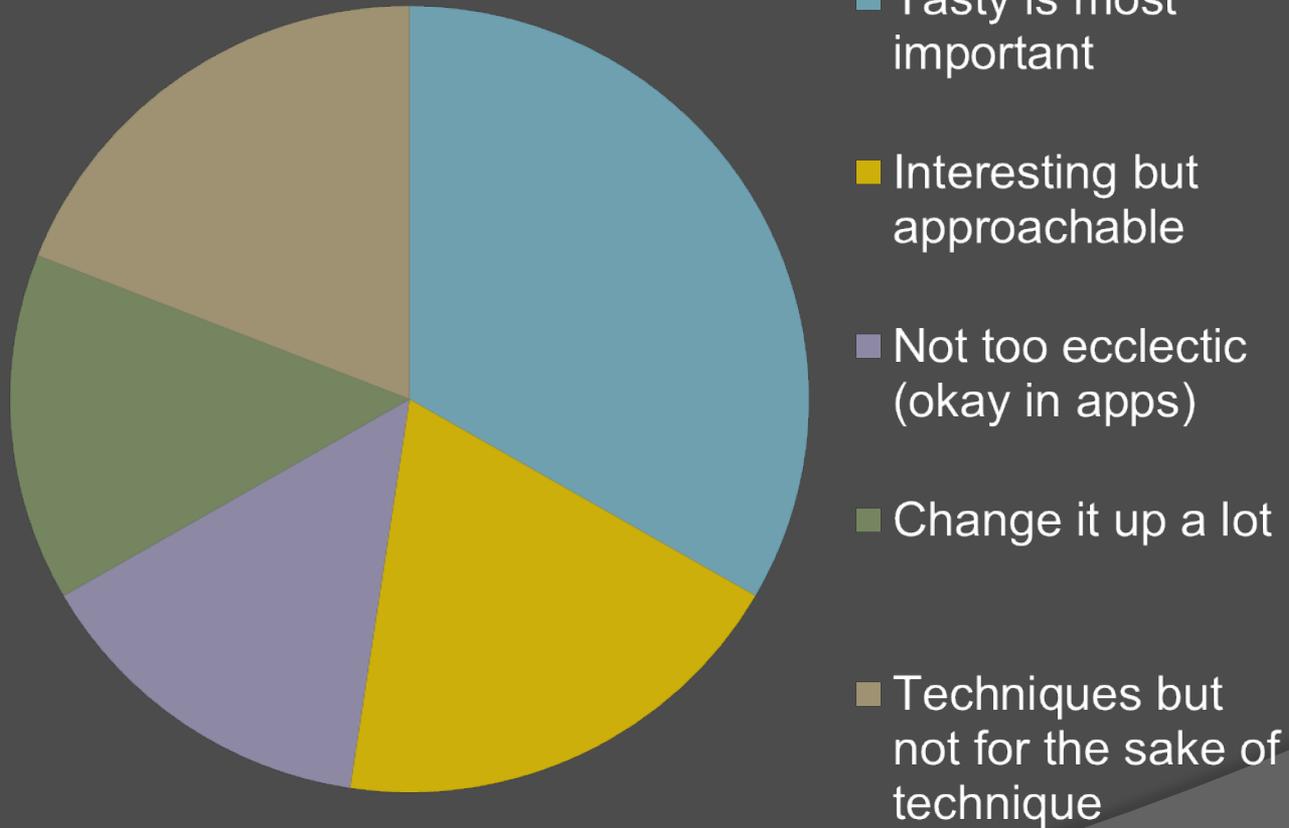








# Food Philosophy



2 SWORDFISH

- ONE NO PEAS
- ONE NO RADISH
- ONE SIDE VINEGAR
- ONE LTE BUTTER
- ONE LIGHT OIL
- ONE NO STARCHES
- ONE EXTRA VEGGIE
- ALL THE SAME ONE