



The Street

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Fantastic Foie Gras Tops Luxury Menus

LAS VEGAS ([MainStreet](#)) -- Sure, the controversy over foie gras continues, but that doesn't stop chefs from using it in new and exciting ways to round out their luxury menus, including in pastas, drinks, waffles and canelones to name a few.

[TravelsinTaste](#) has picked some of the most creative uses of the delicacy across the continent for your reading pleasure.

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Known for being cutting edge, the Cosmopolitan Las Vegas has three restaurants expanding the culinary horizon with foie gras as the star of dishes.

Culinary mastermind Jose Andres has an especially unusual foie gras dish at his tapas restaurant Jaleo: the Pichon Estilo Alcantara "XVII Century," an alcantara-style squab with truffles and foie gras, replicating the monk's cuisine of yesteryear. At French brasserie Comme Ca, Chef David Meyers serves a Hudson Valley foie gras, but his creation is enhanced by poached pear au poivre and fig strudel! Celebrity Chef Scott Conant serves his twist on pasta with his signature duck and foie gras ravioli with marsala reduction at his ever-popular Italian [Scarpetta](#).

The creativity doesn't end at the Cosmopolitan, though. Fun foie gras preparations are all over Sin City. Michael Mina at [Michael Mina Bellagio](#) has been known to serve up a foie gras PB&J. He's given this childhood favorite an upscale twist for adults, while the Marti Gras at Andre's provides adults with a fun, savory libation served shaken with foie gras, Nuage vodka and roasted vanilla bean. In Aria, Executive Chef [Shawn McClain](#) serves foie gras custard brulee at [Sage](#) – a favorite of guests, it is served with Bing cherries, toasted cocoa nibs and salted brioche rolls. [Legendary](#) Le Cirque has prepared the foie gras saute, a classic made up of sauteed foie gras with white chocolate, raisin brioche, candied blackberries, persimmon and a touch of sweetness in a butterscotch caramel.

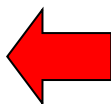
Vegas is not the only city with foie gras fever.

Chef Jean Joho's

terrine of foie gras, Alsace veille prune and black mission fig, which he makes at his world-renowned [Everest](#), was featured on Food Network's *The Best Thing I Ever Ate*. The dish helped influence Food Network Star Claire Robinson's decision to enter the culinary world, and Joho has brought it back to his tasting menus for a short time as a tribute. Also in Chicago, at the [luxury](#) Miracle Mile Sofitel Chicago Water Tower, Chef Greg Biggers prepares a breakfast specialty – a lingonberry waffle with honey-whipped ricotta, shaved foie gras torchon and mint chiffonade in the Cafe des Architectes restaurant.

In Miami Beach, Meat Market Executive Chef Sean Brasel uses foie gras in a variety of dishes, including seared pineapple foie gras with mango chutney and coconut-encrusted pineapple and his mixed grill, a daily special featuring signature meats and fish. Brasel uses the sustainable fish Amazonian Paiche in his mixed grill, topping it with seared foie gras prepared with different fruits and syrups. "Foie gras stands great on its own, but I really like to cook fish with foie gras," Brasel says. "The fatty oil allows you to cook fish, scallops or other seafood at a lower temperature with a lot of flavor."

In the trendy Washington, D.C., dining scene, iCi Urban Bistro at the Sofitel in Lafayette Square stands out as a place where one can indulge in fabulously cool, contemporary twists on timeless French dishes. Here Chef Franck Loquet brings foie gras over the top with a duck foie gras ravioli with celery root puree and even a scented foie gras creme.



In the heart of New York City, at [L'Atelier de Joel Robuchon](#), chef of the century Joel Robuchon playfully converts an ordinary soup into the extraordinary with his foie gras ravioli in a warm chicken oriental herb broth – an [amazing](#) conversion of a simple concept.