

Avery's Wine Bar
Chef Tim Bodell

Beef Short Ribs, Tarragon Jus, Individual Gratin

4 large, bone-in short ribs
1 qt. beef stock
1 c. red wine
1 onion, diced
1 carrot, diced
1 celery, diced
Thyme sprigs
10 peppercorns
2 bay leaves
½ c. crème fraiche
¼ c. heavy whipping cream
1 T. chopped shallots
1 ½ t. kosher salt
40 1/16 inch slices of Yukon gold potato, cut with a round cutter to fit in a 2 oz ramekin
Pepper to taste

Season short ribs with salt and pepper and sear in a very hot pan. Deglaze pan with red wine, add beef stock, vegetables, and aromatics, and simmer for four hours. Remove short ribs, add tarragon, and reduce braising liquid by half. Strain, add short ribs, and set aside. Meanwhile, mix crème fraiche, heavy whipping cream, salt, shallots, and pepper. Brush inside of ramekins with cream mixture and begin layering potatoes, brushing each layer with more cream mixture. Cover ramekins with parchment and foil and bake at 350 for 45 minutes. To serve, unmold potatoes in center of plate, place short ribs on top, and drizzle plate with the tarragon jus.