

FRIDAY EXTRA!

The Daily Astorian

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Weekend Edition

Geoff Gunn's Braised Wild Boar



Geoff Gunn began his culinary career in Hawaii where he fell in love with Pan-Asian cuisine. As a former Island resident, he worked at one of the most highly-acclaimed restaurants in Waikiki for six years. Gunn defines the Japanese term "umami," as being "a fullness of flavor in the mouth, where all of your senses are excited."

After working in California, Gunn returned to the Northwest where he was born. He graduated magna cum laude from the Western Culinary Institute of Portland, where he was classically trained as a Le Cordon Bleu Chef.

Passionate about building community, his volunteer work with up-and-coming chefs has earned him the Partner in Education Award, Outstanding Community Service Recognition, and nominations for Volunteer Citizen of the Year Award and the Oregon State Mentor of the Year Award. He has been involved for eight years with local nonprofits and has helped create and has been emcee for Iron Chef competitions as well as a competitor, helping raise money for the coastal community.

After working at renowned restaurants in Portland and Cannon Beach, Chef Gunn has now joined the Bridgewater Bistro team as chef de cuisine where he was announced as one of the top three chefs in the tri-county area for 2014. Working with local farmers, he uses as many local, organic products as possible. Poultry, beef and pork come from nearby farms, and local produce is delivered daily. Seafood is brought in from boats docking a mere 100 yards away and local foragers are bringing the bounty of the Northwest directly to the back door of the restaurant which in turn he brings to your table nightly.

"Oregon is a culinary playground," he says.

Braised Wild Boar and Winter Chanterelle Ragout with a Gorgonzola Polenta

For ragout:

- 5 pounds wild boar neck meat, cut into 1 1/2-inch cubes
- 2 yellow onions, diced small
- 1/2 cup fresh garlic, chopped fine
- 1/2 cup olive oil
- 1 1/2 cup pinot noir
- 2 quart beef stock
- 1 quart tomato sauce
- 2 tablespoon fresh thyme
- 2 tablespoon fresh rosemary
- 1 pound fresh winter chanterelles
- 1 bunch each red and green kale

For polenta:

- 1 cup half and half
- 4 1/2 cups water
- 1/4 cup butter
- 1 tablespoon kosher salt
- 2 cups polenta
- 1/2 cup gorgonzola

Ragout:

Heat a very large skillet over medium high heat. Add boar and brown. Add onion and

garlic to the browned boar meat and sauté until translucent. Deglaze with the wine. Add beef stock, tomato sauce and herbs. Cover and place in a preheated 350 degree oven for one hour. Remove and stir, check for doneness. The meat will be very tender, able to be cut with a fork. It will probably need an additional 30 minutes. When the meat is done, pull from oven and drain the liquid off into a sauce pan and place over medium heat. Let sauce reduce by a third. At this point, add kale and mushrooms to sauce as well as the cooked boar meat. Cook for approximately 5 minutes, or until the kale has become tender. Serve with the polenta and enjoy!

Polenta:

Bring half and half, water, butter and salt to a boil and slowly add polenta while whisking well. Reduce to a simmer and continue to whisk until the polenta begins to bloom and thicken. Continue cooking on very low heat while whisking often until thick and smooth.



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Chef Geoff Gunn began his culinary career in Hawaii where he worked for six years in one of the most highly-acclaimed restaurants in Waikiki. He has worked in several restaurants in California before graduating from the Western Culinary Institute of Portland.



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The braised wild boar and winter chanterelle ragout with gorgonzola polenta.

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