

Time Out

New York

NOVEMBER 23-29, 2006 ISSUE 582
\$2.99 TIMEOUTNEWYORK.COM

Holiday gift guide

The dish

beef Wellington

A fillet of beef that has been covered with pâté de foie gras or duxelles, wrapped in pastry and baked. [From *The Food Lover's Companion*, second edition.]

Named after Napoleon's Waterloo rival—the first Duke of Wellington—beef Wellington is a rich retro dish featuring an entire beef tenderloin wrapped in foie gras, chopped-mushroom duxelles (a paste that also has shallots, herbs and butter) and covered with a golden puff-pastry crust. Some say the finished product resembles a riding boot, a.k.a. a Wellington. In the 1960s, the dish became the fashionable centerpiece for suburban dinner parties all over America. Individually wrapped filet mignon Wellingtons—the sort Gordon Ramsay's terrorized minions struggled with on last season's *Hell's Kitchen*—have recently begun popping up on menus again.

The classic, exceptionally tender version offered with foie gras-enriched sauce at **Stanton Social** (99 Stanton St. between Ludlow and Orchard Sts., 212-995-0099) on the Lower East Side arrives for the table as a shareable course.

www.Use **Elf.com**