



Osso Bucco

INGREDIENTS:

- four, 16-ounce veal foreshanks
- flour
- extra virgin olive oil
- 1 medium sized yellow onion, julienned
- 2 peeled carrots, halved and cut on a long bias
- 2 ribs of celery, cut on a long bias
- 2 tablespoons chopped fresh garlic clove
- crushed tomatoes
- beef stock
- prepared demi-glace
- dry red wine
- salt and pepper
- lemon zest
- fresh herbs

DIRECTIONS:

Dust shanks in flour, salt and pepper. Heat extra virgin olive oil in a large sauté pan until just beginning to smoke and sear shanks until the outside begins to caramelize. Remove shanks and add onions, carrots, celery and garlic to the pan and begin to sweat the vegetables. Deglaze the pan with red wine and add the shanks back to the pan. Add beef stock, crushed tomatoes and fresh herbs; do not fully immerse the shank. Place into the oven and cook covered at 275 degrees for approximately 2 - 2 1/2 hours, flipping shanks half way through. Remove shanks from pan reserving cooking liquid and solid. Place braising liquid and vegetables into a sauté pan and add prepared demi-glace. Toss with herbed pappardella, adjusting seasoning as necessary. Spindle pasta on the plate and top with the braised shank. Finish with gremolata and serve.



EXECUTIVE CHEF JOSH VINOCUR

Chef Josh Vinocur proclaims that his passion for good food was instilled at a very early age. He graduated from Traverse City Central in 1994 and studied at Denison University before settling back at home in Northern Michigan.

While back in the "foodie" town of Traverse City for the past 20 years, Josh honed his skills. Most recently, he has worked with Sorellina (meaning little sister) owners Glen Harrington and John McGee in the opening of Sorellina.

For chef Vinocur, the small details are essential to the polished production of a fine meal and he pays particular attention to ensure that diners have a memorable dining experience at Sorellina.

With an avid interest in all things cooking related, Josh has collected cookbooks from across the globe. He has also traveled in Europe and other countries sampling unique and wonderful food from many different cultures. This experience, paired with his culinary skill and training, has allowed chef Vinocur to prepare delicious authentic Italian cuisine.

Sorellina
AUTHENTIC ITALIAN

**AUTHENTIC
ITALIAN
CUISINE**

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