



Pascal and wife, Sandy Fontaine



The Deer Park Inn and restaurant.

Chef Pascal, The Deer Park Inn

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Pascal and Sandy Fontaine's arrival in Deer Park, Maryland, was years in the making. Their journey began in France where both were born and educated. Chef Pascal studied and graduated from the prestigious Culinary Institute of Paris, an experience that provided training in virtually all aspects of the culinary arts. Upon graduation professional opportunities presented themselves in Bermuda and Florida where Pascal's passion for cooking was readily appreciated by fine dining establishments.

Departing France was supposed to be a temporary assignment but nearly two decades later the Pascal's remain abroad and firmly established at their inn and restaurant at Deer Park. Pascal and Sandy's current home resulted from a chance visit to Deer Park in 1996. "We were not looking to purchase a house but stopped in Deer Park to visit friends. We were invited to look at the cottage which was for sale at the time. Once we stepped inside, we fell

in love with the house and decided to buy it. Pascal and I like to say that she (the cottage) found us."

The Pascal's describe their style of preparing fine food as "à la minute" or prepared to order, a process that takes time. As Sandy explains, "People who come to the Deer Park Inn want to enjoy the whole evening and conversation." To support their approach to fine dining, the Pascal's work with local families to acquire quality produce. The dining ambiance is enhanced by the cottage dining room and its original features.

The Fontaine's prefer reservations but walk-ins are certainly welcome.

The Deer Park Inn
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The dining room
at The Deer Park.

Chef Pascal's Tournedo of Salmon Fillet with Leek Fondue and Pommery Mustard Cream Sauce

For the Salmon:

3 lbs. Center Cut Salmon Fillet, cut into a rectangle
Sea Salt and Pepper
1 Tbsp. Olive Oil

For the Fondue:

2 Large Leeks (mostly white part), cut into
a fine Julienne
1 Tbsp. Butter

For the Sauce:

2 Tbsp. Chopped Shallots
1/2 Cup Dry White Wine
3/4 Cup of Heavy Cream
1 Large Tbsp. of Pommery Mustard

Sauté the Leek Julienne over low heat with butter until tender.

Open the Salmon fillet like a book, cover with plastic wrap and pound evenly to a thickness of about 1/2 inch. Season with pepper and sea salt, scatter the cooled Leek Julienne over the fish.

Using plastic wrap under the Fish, roll the salmon up on itself to make a very tight cylinder. Slice the roll into a



2 inch Tournedo and cook in a sauté pan with olive oil over moderately high heat. Finish in oven for about 6 - 7 minutes.

In the meantime, confection the sauce. Reduce White Wine with chopped Shallot in a saucepan, add heavy cream and reduce till "Nappe" consistency; add Mustard and season with salt and pepper.

Arrange the tournedo on a warm plate, spoon the mustard sauce around, garnish with a fried leek julienne or some fresh herbs.

Bon Appétit.