

Oak Room's menu helps you bring the colors of spring to the table

Nancy Miller-Randall, 3:43 a.m. EDT April 9, 2014



(Photo: photos by Jessica Ebelhar/The Courier-Journal)

The name itself, Easter Royal Brunch, ramps up expectations. No one appreciates the elevated status of the meal more than Evan Hublard.

One of his responsibilities as executive sous chef at the Seelbach Hilton is to mastermind the hotel's weekly Sunday brunch, a rather lavish affair served in the decidedly swanky surroundings of the Oak Room. Added to his to-do list is designing the menu for the Easter Royal Brunch and orchestrating the preparation of about 400 meals.

This year's menu will include an assortment of smoked seafood, prime rib, ham, herb-roasted chicken, poached halibut and duck crepes, plus side dishes and desserts galore.

Recipes: [Easter dishes from the Oak Room \(/story/life/food/c-j-recipes/2014/04/08/recipes-easter-dishes-oak-room/7466291/\)](/story/life/food/c-j-recipes/2014/04/08/recipes-easter-dishes-oak-room/7466291/)

You may not be up to the task of turning out such an ambitious spread for your own Easter celebration, but that doesn't mean you can't get out of the baked-ham-with-pineapple-glaze rut or you can't put a new spin on lamb without getting the kitchen jitters.

Hublard suggests that Easter dinner probably isn't the best time to try all new recipes.

Choose one or two that are new to you, and supplement them with others you have made before.

Many of the dishes on his Easter menu, and those he's most enthusiastic about now, display a splash of spring. "The food on a plate should reflect the colors outside. Winter was about white, so things such as cauliflower and turnips were appropriate. But spring is here, so it's time to present bright yellows and greens, such as asparagus, mint and mango," Hublard says.

For Easter dinner, a weeknight supper or a grab-and-go lunch, he sums up his best advice in one word times three: quality, quality, quality. "You don't have to do much to high-quality foods, nor do you want to. Why cover up the natural flavors? Cooking with only quality ingredients is almost like being a lazy chef, but it works every time," he says.

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