



SCOTT GOTTLICH
Executive Chef & Owner, Bijoux

5450 West Lovers Lane, Suite 225, Dallas, TX 75209 (214) 350 6100

Despite a career working alongside some of the world's top toques, Chef Scott Gottlich credits his initial love of cooking to his childhood dining experiences. Whether enjoying his mother's home cooking or eating out, Gottlich viewed dining as an experience best spent with family and friends. For Gottlich, it wasn't hard to determine that his passion was food and his

life's work was meant to be spent in the kitchen cooking and creating memorable dining experiences for others.

After graduating with a B.A in History from the University of Oklahoma in 1999, Gottlich enrolled in culinary school and received his Associates Degree in Culinary Arts from Johnson and Wales in Vail, Colorado. Upon graduation in 2000, Gottlich moved to Southern California and worked under acclaimed Chef Tim Goodell at the famed Aubergine. On Goodell's original stage, the highest rated restaurant in Southern California at the time with three and-a-half stars by *Los Angeles Times*, Gottlich was able to fine-tune his French cooking techniques. During his two-year tenure at Aubergine, Gottlich learned his mentor's art of creating a memorable tasting menu using fresh and unusual ingredients. Following his time in Southern California, Gottlich had an opportunity to work as a line cook under world-renowned Chef Eric Ripert at Le Bernardin in New York. While at Le Bernardin, *Gourmet* named it the number one restaurant in New York City and it received a Three Michelin Star rating. During his time under Chef Ripert, Gottlich learned how to manage a large kitchen and saw firsthand how to delegate and orchestrate the flow of a kitchen on a daily basis. Gottlich then returned to California where Chef Goodell entrusted him to run the Aubergine kitchen while he pursued other restaurant ventures.

After witnessing how the best chefs of French cuisine operate, Gottlich headed back to Dallas in 2003 to become the Executive Chef of Lola the Restaurant where he was able to increase sales nearly 30% by elevating the

food and creativity of the menu. Scott left Lola in 2005 to consult with famed Dallas restaurateur Alberto Lombardi on his new restaurant Café Toulouse. After doing some consulting work, Gottlich decided to pool all of his experiences into his own restaurant, Bijoux. Since the 2007 opening, Bijoux was named one of the “Top 10 Hottest New Restaurants in America” by *Bon Appétit* and has maintained a five star rating by *Dallas Morning News*. When it comes to operating a five star restaurant, Gottlich says, “You either do it right or don’t do it at all. Once you receive five stars, its five stars all the time. It’s not something that you can turn on and off.”

While Gottlich is responsible for all day to day operations at Bijoux he is also the managing partner and culinary director of The Second Floor restaurant at the Dallas Galleria. When not at work, he spends time with his wife and Bijoux’s sommelier, Gina, and their son Fox. Gottlich continues to contribute to the world of culinary education by sitting on an advisory committee for Le Cordon Bleu in Dallas. He is also the recipient of the “Rising Star Chef” Award given by Starchefs.com. With Bijoux and The Second Floor, Gottlich still cherishes that childhood love of cooking and dining, two activities that still reign as his favorite pastimes.



CHEF'S TASTING MENU

BUTTERNUT SQUASH PANNA COTTA
parisienne saue and spiced pecans

PARSNIP SOUP
red been gelée and Spanish olive oil

ROUGET BARBET
fennel and "ice clarified" bouillbaisse

EASTERN SPOTTED SKATEWING
andalusian puree and capers

TEXAS QUAIL
wilted greens and Granny Smith apples

HUDSON VALLEY FOIE GRAS
seckel pears, white cholodate, lemon biscotti

PAN SEARED FILLET OF BEEF
Haricots verts and twice baked fingerling potato

RONCAL
membrillo, brioche crostingi, micro green salad

VALRHONA NAPOLEON
chocolate plaques, ganache, vanilla ice cream



PRIX FIXE MENU

1ST COURSE

TUSCAN BEAN SOUP
roasted mushrooms and parmesan oil

SALAD OF MIXED GREENS
farmer's market vegetables, fines herbs, thyme vinaigrette

SUGAR PUMPKIN ANGNOLLOTTI
black truffles, beurre noisette, Parmigiano-Reggiano

EAST COAST OYSTERS
horseradish, black pepper mignonette, ponzu

PAN SEARED PRAWN
kobe short rib, kohlrabi, pickled pearl onion

DUO OF VEAL
veal SWEET breads, veal breast crêpe, almonds

CRISPY PORK BELLY
confit potatoes "al minute", caramelized onions, piquillo pepper

HUDSON VALLEY FOIE GRAS
candied turnips and apple monkey bread



FISH

ARCTIC CHAR
israeli couscous and roasted garlic

WILD STRIPED BASS
mushrooms, Brussels sprouts, potato froth

DAY BOAT SCALLOPS
parsnip puree, frisée, roasted beet vinaigrette

MEAT

LONG ISLAND DUCK BREAST
foir gras fried rice, snap peas, spicy asian jus

VEAL TENDERLOIN
broccolini and sauce albuferra

ROASTED FILET OF BEEF
haricot verts, truffled potato purée, veal jus

VEGETARIAN

TRUFFLED RISOTTO
carnaroli rice, parmigiano reggiano, shaved truffles



CHEESE COURSE

MAYTAG

caramalized apple, roasted fennel, crostini

P'TIT BASQUE

fig preserve, honeycomb

LE MOULIS

oven roasted grape tomatoes, balsamic vinegar gastrique

DESSERT COURSE

WHITE CHOCOLATE CRÈME CARAMEL

port reduction and coffee icecream

ROASTED PINEAPPLE

caramalized génoise, coconut sorbet, mango yuzu gelée

CHOCOLATE BANANAS

chocolate cake, banana mousse, milk chocolate amaretto ice cream

GINGERBREAD FINANCIÈRE

red wine poached pears, lemon sauce, dulce de leche ice cream