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CNY Signatures: Inn of the Seasons' Veal Osso Buco

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Brad Wiese, the executive chef and owner at Inn of the Seasons, in Onondaga, shows off the inn's Veal Osso Buco, served with au gratin potatoes.

WHERE IT'S AT

Inn of the Seasons, 4311 W. Seneca Turnpike, Onondaga; 492-4001. Brad Wiese and his wife, Carole Marino-Wiese, have operated this historic inn at the top of a big hill in Onondaga for 22 years. Brad is the chef; Carole is the pastry chef and sommelier.

COOKING IT UP

Brad Wiese, chef-owner

WHAT IT IS

Veal Osso Buco

Veal shanks (the lower part of the leg) are seared then braised in liquid that starts

with aromatic vegetables (carrots, celery and onions) to which white wine and beef stock are added, along with seasonings like thyme, oregano and basil. The shanks cook in the liquid for four or five hours in a 375-degree oven. The Veal Osso Buco dinner entree is served with a side of the house au gratin potatoes, a salad and bread for \$20.95.

STORIES AND SECRETS

Osso Buco, like other braised meats, is a classic winter comfort food, originating in northern Italy. Braising is a technique that involves slow-cooking in liquid. "It gives meat a home-cooked feel," Wiese said. "Braising creates intense flavors, with the thickness and velvetness of the sauce, and the tenderness of the meat." While Wiese might typically braise red meats in red wine, he chooses a white wine, like a chardonnay for the veal. "It's a lighter wine for a lighter meat," Wiese said.

THE TASTE

The Inn of the Seasons menu describes this dish as fork-tender, and that's no lie. The meat falls off the bone easily, and has a rich, satisfying and comforting flavor.

CNY Signatures is Weekend's guide to the special treats and iconic eats of Central New York. If you know of an unusual or nearly one-of-a-kind dish that makes the place that serves it a destination, contact Don Cazentre at dcazentre@syracuse.com or 470-2297.

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