



TRATTORIA STELLA TRAVERSE CITY



CHEF MYLES CHRISTIAN ANTON

Chef Myles Christian Anton opened Trattoria Stella six years ago with Paul and Amanda Danielson. The goal from the outset was to open a world-class restaurant that celebrated locally produced food and wine. The first summer began with three local farms and a handful of local wines. Over the last five years, that number has grown to include more than 40 Northern Michigan farms and numerous wineries. The meat and produce procured from the 40-mile area surrounding Traverse City are the best the owners have ever dealt with and provide the ingredients for their culinary delights. They personally know the farmers who produce these products and can rely on consistent quality. In 2009, Trattoria Stella spent more than a quarter of a million dollars in direct commerce with local farmers.

As an early leader in the farm-to-table movement in Northern Michigan, chef Myles Christian Anton continues to progress this revolution for more nutritious, real, farm food. The success of his team's efforts has encouraged others to enhance their local selections or even open their own restaurants with an emphasis on "local." Last year, chef Anton received the coveted 2010 James Beard nomination for best chef in the Great Lakes region and was selected to present dinner at the James Beard House in New York City.

TOMATO BRUSCHETTA

INGREDIENTS:

- 6 large tomatoes The ones out of your garden would of course be best
- 20 leaves fresh basil
- 5 cloves garlic
- 4-5 ovaline fresh mozzarella
- 3 tablespoons lemon juice Squeeze your own, the difference is obvious
- salt & pepper
- extra virgin olive oil (EVOO) – Cheap stuff is OK at best, good stuff is worth every dime
- chopped parsley
- baguette

DIRECTIONS:

- Halve tomatoes, remove seeds, dice into large (1-inch) chunks.
- Shave garlic cloves as thin as possible (the movie Goodfellas gives an excellent demonstration using a razor blade).
- Rough chop basil and combine with garlic and tomatoes in a large bowl. Toss with lemon juice, EVOO, and season generously with salt & pepper. Let stand for one hour.
- Cut baguette in 1/2 inch thick slices, drizzle with EVOO, toast in 425 degree oven. When ready to serve, tear mozzarella into chunks and add to tomato mixture.
- Serve on a large platter with toasted baguette crostini. Finish bruschetta mix with a drizzle of EVOO and chopped parsley. The love in this dish is the awesome tomatoes you start with, proper use of salt & pepper and the finish with a good EVOO. You can of course substitute lesser quality ingredients, make shortcuts and such, but the differences will show.

SQUASH BLOSSOM RIPIENI



INGREDIENTS:

- 8 large squash or zucchini blossoms
- 2 cloves garlic
- pinch of nutmeg
- 1/2 cup ricotta cheese
- olive oil
- 1/4 cup shredded mozzarella
- salt & pepper
- 1 small onion, diced

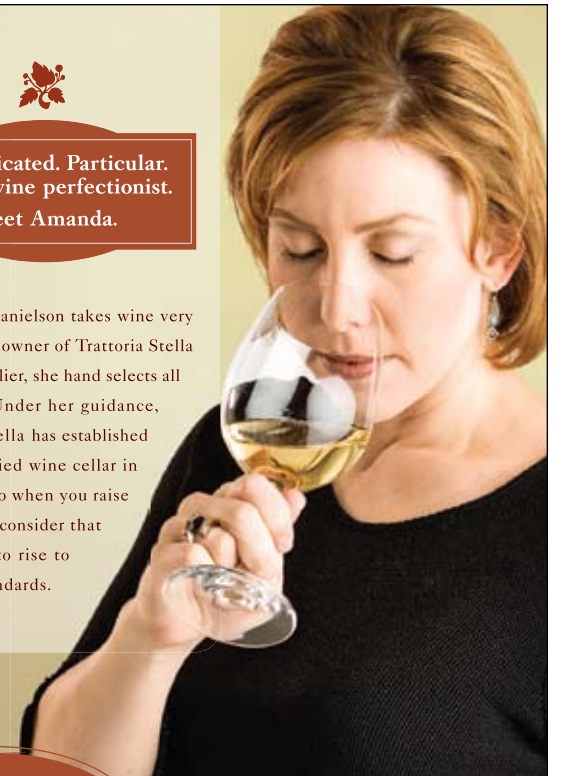
DIRECTIONS:

- Gently wash blossoms. They must be open, like blossomed flowers.
- Sweat onions, garlic & nutmeg in olive oil with salt & pepper. Chill in refrigerator.
- Combine chilled mixture with ricotta & mozzarella. Whip into a paste in mixer. Stuff blossoms with mixture. We recommend a piping bag, but a tiny spoon will also work.
- Lightly dredge stuffed blossoms in flour & sauté in medium high pan with olive oil until just starting to brown.
- -Serve with fettuccine (freshly made is best, but dry will work) tossed with sautéed baby squash, garlic, olive oil & two tablespoons of the pasta cooking water. The water will combine with the other ingredients to form a sauce. Serves Four



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Amanda Danielson takes wine very seriously. As owner of Trattoria Stella and a sommelier, she hand selects all our wines. Under her guidance, Trattoria Stella has established the most varied wine cellar in the region. So when you raise a glass here, consider that it first had to rise to our high standards.



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