



CAFE SANTÉ BOYNE CITY

WHITEFISH A LA MEUNIERE WITH LEMON BROWN BUTTER SAUCE

Preparation time: 15 minutes

2 servings

INGREDIENTS:

- 1 cup flour
- 2 teaspoons salt
- 2 teaspoons black pepper
- 2 whitefish fillets, 8 ounces each
- ½ cup clarified butter
- 2 tablespoons fresh lemon juice
- 1 tablespoon fresh parsley, chopped

DIRECTIONS:

Place flour, salt and pepper in a shallow dish and mix well. Heat a large sauté pan over high heat.

Dredge whitefish fillets in seasoned flour. Add clarified butter to hot sauté pan and place seasoned whitefish fillets in pan flesh side down. Sauté fish for 3 to 4 minutes until edges start to brown. Reduce heat to medium high and flip fish over. Continue to cook for 2 to 3 minutes until the butter starts to brown and smell nutty.

Remove fish from pan and place on serving plate. To finish sauce, remove pan from heat and carefully add lemon juice to pan, it will foam and splatter. When butter stops foaming, add parsley and pour sauce over fish. Serve with Dauphinois Potatoes and a wedge of lemon.

DAUPHINOIS POTATOES

12 servings

Total prep time: 2 hours

INGREDIENTS:

- 10-12 each medium sized peeled russet potatoes, sliced very thin on mandoline
- 1 tablespoon minced garlic
- 1 ½ cup grated Gruyere cheese
- 3 cups heavy cream
- 2 tablespoons salt
- 2 teaspoons white pepper

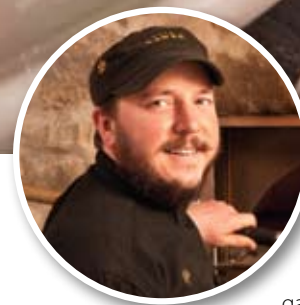
DIRECTIONS:

Preheat convection oven to 325F or conventional oven to 350F. Conventional oven cook time will increase to 1 1/2 hours.

Heavily spray a 9x13 baking dish with vegetable spray. Sprinkle the bottom of pan with 1 teaspoon of minced garlic.

Layer evenly, 3 layers of sliced potatoes, sprinkling with salt and white pepper lightly. Pour on ¾ cup of cream and press with your hand to make sure the potatoes are even. Sprinkle lightly with grated cheese and layer with 3 more layers of sliced potatoes, salt and white pepper. Add heavy cream, and press again with your hands. Repeat process to create 4 layers of potato, cheese, cream and seasonings.

Note: Slice potatoes as needed to keep from turning dark. Bake immediately after preparing. Pan should be ¾ full, with four full layers. Cover with plastic wrap and then foil. Bake at 325 degrees in convection oven for 1 hour and 15 min; double check doneness with paring knife.



EXECUTIVE CHEF
KYLE MARSHALL

Driven by a passion for “all things Michigan”, chef Kyle Marshall dazzles diners at Magnum Hospitality’s newest gastronomic endeavor, Cafe Santé in Boyne City. At this lakeside restaurant, wood-fired pizzas, homemade pasta and estimable European classics such as Coquilles St. Jacques, Steak au Poive and Boeuf Bourguignon take on an “Up North” flavor thanks to Marshall’s passion for locally-sourced ingredients. A dedicated outdoorsman, it’s not uncommon to find Marshall with a shotgun or a fishing pole in hand; the bounty of Michigan’s woods and streams are a frequent, and often literal, source of culinary inspiration. Santé’s Whitefish à la Meunière, a classic French dish literally translated as “in the style of the miller’s wife”, features fresh whitefish from Charlevoix’s Cross Fisheries in a very simple presentation which Marshall feels showcases the local favorite perfectly.

Marshall graduated from Northern Michigan University in Marquette with a bachelor’s degree in Hospitality Management. After graduation, he joined the Magnum Hospitality team at Pearl’s New Orleans Kitchen in Elk Rapids and eventually made his way north to work at The Red Mesa Grill in Boyne City. When Magnum opened a second Red Mesa in Traverse City, Marshall was there to lend his skill and expertise as the opening chef and stayed in the Cherry Capital before finally moving on to help open Cafe Santé in the spring of 2010.

Marshall prepared for his new role at Santé the way most people would prepare for a new job: he learned how to butcher a whole pig at a “Pig Stock” class in Traverse City, a three-day event taking a Mangalitsa pig from farm to table.

European Classics



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ONE WATER STREET 231 582 8800
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