



## ROASTED BUTTERNUT SQUASH BISQUE WITH CINNAMON MARSHMALLOWS and PUMPKINSEED OIL

Makes soup for 8 guests

### INGREDIENTS:

- 1 large butternut squash, cut in half, and seeds removed
- 1 tablespoon butter
- 1 tablespoon olive oil
- ½ cup white onions, chopped finely
- 2 cups apple cider
- 2 cups chicken broth from the can
- 4 cups heavy cream
- ½ teaspoon ground cinnamon
- ¼ teaspoon nutmeg
- Salt and pepper, to taste from the mill

### GARNISH:

- 1 teaspoon ground cinnamon
- 1 bottle pumpkinseed oil
- 6-8 mini marshmallows per person, tossed in cinnamon

### DIRECTIONS:

Pre-heat oven to 350 degrees. Grease a baking sheet with butter and place the butternut squash skin side up on it. Bake in the oven for about one hour until soft and tender. Remove from the oven and let cool. In a large stock pot, over medium heat, sauté the onions in olive oil until translucent. Add the chicken stock, apple cider and heavy cream. Bring to a boil. Peel the butternut squash and add it to the stock pot. Break up the squash with a heavy spoon or fork. Add the salt, pepper, cinnamon and nutmeg. Let everything simmer for about 5 minutes. Using a stick or regular blender puree the soup until it is nice and smooth. Place soup back in the pot, return to stove and bring it to a boil. Adjust the seasoning as needed. Serve hot in a soup bowl and drizzle the pumpkinseed oil over the top and garnish with cinnamon marshmallows.

## AMWAY GRAND PLAZA HOTEL GRAND RAPIDS

### SALAD OF FIELD LETTUCE ON A WATERMELON PEDESTAL ARUGULA, MAYTAG BLUE CHEESE AND HONEY-LEMON VINAIGRETTE

- 1 medium seedless watermelon
- 2 heads butter lettuce or Bibb lettuce washed and cored
- 2 cups washed baby spinach
- 2 cups washed arugula
- 1 cup Maytag blue cheese, crumbled
- 1 cup honey-lemon Vinaigrette
- salt and pepper to taste
- 8 3"x1" high seedless watermelon pedestals

### DIRECTIONS:

On a cutting board, take off ends and peel the watermelon. Slice the watermelon into 1-inch thick sections. Take a round 3-inch cookie cutter and cut out 8 wheels from the slices; these are your pedestals. Season the pedestal with salt and pepper. Arrange the watermelon on a platter or plate. In a bowl, toss the lettuce with the honey-lemon vinaigrette. Place the dressed lettuce on top of each of the watermelon pedestals. Sprinkle with Maytag blue cheese.

### HONEY-LEMON VINAIGRETTE

#### INGREDIENTS:

- ½ cup apple juice
- ¼ cup lemon juice
- ¼ cup honey
- 1 teaspoon Dijon mustard
- 2 tablespoon champagne vinegar
- ¾ cup extra virgin olive oil
- salt and pepper to taste



### DIRECTIONS:

Combine apple juice, lemon juice and honey in a non-reactive saucepan. Reduce over medium heat by half. Add Dijon mustard and vinegar. Add the olive oil by blending or whisking in by hand. Season with salt and fresh ground pepper to taste. Let cool. The dressing will stay good in the refrigerator for up to three weeks.



### CHEF JOSEF M. HUBER CERTIFIED MASTER CHEF

Most European culinary masters realize their passion for cooking early on in their careers. Chef Josef M. Huber is no exception to this culinary fraternity. Josef Huber realized his calling and embarked on his journey at the age of 16 as an apprentice in the Five-Star, Five-Diamond, Elisabeth Park in his scenic homeland of Salzburg, Austria. This experience ingrained in him the basics of culinary excellence found in European cuisine.

Looking to explore the opportunities open to an adventurous chef led Huber on a world tour of properties and experiences that will forever shape his culinary identity.

Huber's journey through the culinary world brought him to many premiere luxury establishments, including: The Imperial and Bristol Hotel in Vienna; Wild Coast Sun Hotel and Casino in South Africa; The Regency in Bangkok; French Bistro in Epcot Center, Orlando; The Breakers Hotel in Palm Beach; and The Mandarin Oriental in Hawaii and San Francisco.

In 1997, an opportunity to share his knowledge and expertise as a world-class chef brought Huber to his present position as executive chef at the historic Amway Grand Plaza Hotel.

Josef Huber is known for combining multi-ethnic cuisine with traditional cooking. He has kept his focus on accessible foods that are comforting yet challenging and new. His wealth of knowledge is sought after by many publications including Gourmet Magazine and Food Arts Magazine. He has also appeared on several cooking shows including the development of his own cooking video series, Culinary Extraordinaire, in 2004.



#### AMWAY GRAND PLAZA HOTEL

This New Year's Eve, celebrate in classic style at the Amway Grand Plaza Hotel by taking advantage of the following fabulous packages:

##### Classic Room\*

Starting at \$229 per couple and includes overnight accommodations, parking, and full access to the Amway Grand Plaza Hotel's Top 40s New Year's Eve party and access to the JW's Global Pachanga party after 10 p.m.

##### Tower Club Room and Tower Club Lounge Access Package\*

Starting at \$349 per couple and includes upgraded overnight accommodations, Tower Club Lounge amenities, parking, and full access to the Amway Grand Plaza Hotel's Top 40s New Year's Eve party and access to the JW's Global Pachanga party after 10 p.m.

For complete package details, please visit [amwaygrand.com](http://amwaygrand.com).

For reservations, please call 616.774.2000.



#### JW MARRIOTT GRAND RAPIDS

Celebrate New Year's Eve at the JW Marriott with Grupo Aye and Arthur Murray Grand Rapids!

Located in Grand Rapids' vibrant downtown, the JW Marriott is the place to be and be seen this New Year's Eve. Celebrate in lush style, and dance in the New Year with our Global Pachanga party:

##### Global Pachanga Package\*

Starting at \$279 per couple and includes luxurious accommodations in a deluxe room for two, complimentary valet or self-parking, two tickets to Global Pachanga—the hottest NYE party around, cash bar and food court (open until 1 a.m.), entertainment by Grupo Aye, party favors, and access to the Amway Grand Plaza Hotel's Top 40s New Year's Eve party after 10 p.m.

For complete package details, please visit [ilovethejw.com](http://ilovethejw.com).

For reservations, please call 616.242.1500.



#### DOWNTOWN COURTYARD BY MARRIOTT

Its a new stay. The newly renovated Downtown Courtyard by Marriott offers easy access to everything, as well as this great New Year's Eve package:

##### Standard Room\*

Starting at \$229 per couple and includes overnight accommodations, parking, and entry to both the Amway Grand Plaza Hotel's Top 40s New Year's Eve party and the JW's Global Pachanga party after 10 p.m.

The Downtown Courtyard by Marriott will also be offering light hors d'oeuvres throughout the night and a champagne toast at midnight.

For complete package details, please visit [ourcourtyardgr.com](http://ourcourtyardgr.com).

For reservations, please call 616.242.6000.

Experience all the action in downtown Grand Rapids this New Year's Eve. The Amway Grand Plaza Hotel, JW Marriott Grand Rapids, and Downtown Courtyard by Marriott are steps away from the ball drop in Rosa Parks Circle and everything else downtown Grand Rapids has to offer!

Enjoy entertainment access to all three hotels after 10 p.m.

\*Certain entertainment options are included with packages. Beverages are limited by packages. Please inquire about package details. Certain restrictions may apply.