



Comensoli's Italian Bistro & Bar
KALAMAZOO

Grilled Salmon Steaks with Savory Blueberry Sauce

INGREDIENTS:

- ½ cup chicken stock
- ¼ cup balsamic vinegar
- ¼ cup orange juice
- 1 teaspoon honey
- zest of one orange
- 1 tablespoon cornstarch
- ¼ cup chicken stock
- 1 cup fresh blueberries
- 2 teaspoons chopped fresh chives
- four, 6-8 ounce salmon steaks

DIRECTIONS:

Bring ½ cup chicken stock, vinegar, orange juice and honey to a boil, reduce heat to medium. Make a slurry of cornstarch and ¼ cup chicken stock; stir into simmering sauce. Cook until sauce thickens, about 1 or 2 minutes. Stir in blueberries, chives and zest. Keep warm over low heat.

Grill salmon over medium high heat to desired temperature. Serve with blueberry sauce.

Blueberry Walnut Salad with Feta Cheese

Shown on opposite page

INGREDIENTS:

- 2 cups chopped romaine
- ¼ cup fresh blueberries
- 1/8 cup chopped walnuts
- raspberry vinaigrette
- crumbled feta

DIRECTIONS:

Toss romaine, blueberries and walnuts with vinaigrette. Top with crumbled feta.



EXECUTIVE CHEF
PAUL COMENSOLI

Paul Comensoli loves a challenge, and when the chef job opened up at Pasta Pasta shortly after Paul graduated with an engineering degree, he jumped on it. As chef and general manager since 2007, Paul has guided the restaurant through a complete overhaul and finally with (most) of the changes in place, launched Comensoli's Italian Bistro & Bar in October of 2010.

Self taught by thorough family training, Paul has brought modern Italian ideas to 100- year-old family recipes sourced from a Northern Italian and U.P. heritage. Comensoli's offers a wide array of Italian favorites including fresh pasta and Cudighi, and will soon be offering Neapolitan-style pizza.

Comensoli's
ITALIAN BISTRO & BAR

ONE OF A KIND,
FAMILY OWNED & OPERATED

FRESH PASTA
FULL BAR
FAMILY RECIPES
NEAPOLITAN STYLE PIZZA

WWW.COMENSOLIS.COM (269) 345-6755
762 W MAIN ST, KALAMAZOO, MI 49006