

# Uptown

GRAND TRAVERSE



## RACK OF LAMB WITH CHERRY-MINT COMPOTE

To cook the rack of lamb I recommend rubbing them with extra virgin olive oil, rosemary, garlic, salt and pepper then pan searing and finishing in an oven set to 350 degrees. Cook to desired temperature then let rest about five minutes before serving

### CHERRY-MINT COMPOTE

#### INGREDIENTS:

- 3 cups red wine
- 1 cup red wine vinegar
- 1 cup sugar
- 2 pound dried cherries
- ½ cup fresh mint

#### PREPARATION:

Reduce the red wine, red wine vinegar and the sugar by half. Add the dried cherries and reduce by half again. Chop the mint and stir into the cherry mixture and chill. Bring to room temperature 2 hours before serving.



### CHEF BRIAN MALONEY

Growing up, Brian always loved cooking and creating food for people. He fondly recalls making fudge when he was 10 with his mother and uncle and remembers his uncle's smile when he bit into the fudge.

When he was 12, he made an ice cream pizza for class because he wanted to make something different that no one had before.

Brian has had the privilege of spending the last 16 years working for and with some amazing and talented people. He got his start as a dishwasher when he was 18. On top of learning the importance of a clean kitchen, he was given the opportunity to watch and assist the cooks. From there, he went to work for an all-you-can-eat salad bar. That's where he really got his first taste of cooking for crowds of people.

Brian then went to work at a pool hall where he was given the freedom to play around with flavors and create specials. He then worked in a fast paced kitchen where he got to learn speed and time management. After that, he spent eight years working under some great chefs and he was also head chef for two years. When chef Brian learned that Paul and Bridgette Barbus were opening another restaurant and looking for a head chef, Brian knew he had found his spot. Working with an extremely talented staff at Uptown has been a pleasure for Brian and he continues to thrill diners with his culinary skill.



## BUTTERNUT RISOTTO

### BUTTERNUT STOCK:

#### INGREDIENTS:

- 1 roasted butternut squash (remove the peel and seeds)
- 1 quart chicken stock
- 1/8 teaspoon white pepper
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- 1 teaspoon kosher salt

#### PREPARATION:

Blend above ingredients together in a food processor or blender.

### RISOTTO:

#### INGREDIENTS:

- ¼ pound butter
- ¾ cup diced onion
- 1 pound Carnaroli or Arborio rice (uncooked)
- ½ cup white wine
- Butternut Stock
- 1/3 cup shredded Asiago cheese

#### PREPARATION:

Sautee the onion and butter over medium high heat for two minutes. Add the rice and sauté for three more minutes. Add the wine and cook until the wine is absorbed. Add the Butternut Stock by ¼ at a time, cooking until the stock is absorbed each time. Stir in the Asiago and enjoy.

### MAPLE GLAZE

#### INGREDIENTS:

- 1 teaspoon chopped garlic
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon oil blend
- 3 cups maple syrup
- 1 cup soy sauce

#### PREPARATION:

Sweat garlic, salt and pepper in oil for 2 minutes over medium heat. Add soy sauce and maple syrup and continue cooking for 10 minutes.

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