

# Quay Restaurant

CHARLEVOIX

## Asparagus Bisque with Parmesan Churro and Black Pepper Cream

### Asparagus Bisque

#### INGREDIENTS:

- 1 oz. butter
- 1 ½ cups diced onion
- 24 oz. milk
- 16 oz. heavy cream
- 2 ½ asparagus spears, trimmed cut into 1-2" pieces
- ¼ cup cornstarch
- ¼ cup cold water
- Salt & pepper to taste

#### DIRECTIONS:

Sauté onion in butter over medium-low heat, add milk and cream, bring to a simmer. Make slurry with cornstarch and water, add to simmering milk, and cook for 1 minute. Add asparagus and cook until tender, but bright green. Puree soup, and season with salt and pepper to taste.

### Parmesan Churro Batter

#### INGREDIENTS:

- 400 g water
- 60 g butter
- 12 g salt
- 12 g sugar
- 230 g flour
- 125 g Parmesan
- 4 eggs

#### DIRECTIONS:

Bring water, flour, salt, and sugar to a boil. Add flour all at once. Cook and stir over medium heat until the dough forms a ball and starts to pull away from the pot, approximately 2-3 minutes. Remove dough from heat and transfer to bowl. Add half of the Parmesan and one egg at a time, mixing well after each addition. Add remaining Parmesan. Place dough in a pastry bag and clip the tip to a ½ inch opening. Squeeze dough into 350 degree oil and deep fry, turning when golden brown. Drain on paper towel.

### Black Pepper Cream

#### INGREDIENTS:

- 8 oz. heavy cream
- 1 ½ tsp ground black pepper
- ½ tsp salt
- 1 tsp white truffle oil

#### DIRECTIONS:

Whip cream and salt to stiff peak, add pepper and truffle oil. Serve bisque warm with a churro and a spoonful of pepper cream.



## Tuscan Beans

#### INGREDIENTS:

- 2 cups dried cannellini beans
- 1 cup diced pancetta
- 1 cup diced onion
- ½ cup diced carrot
- 1 Tbsp. minced garlic
- 1 cup white wine
- 6 cups chicken stock
- 2 Tbsp. chopped fresh rosemary
- 1 Tbsp. chopped fresh thyme
- Salt and pepper to taste

#### DIRECTIONS:

Cover beans with water and soak in refrigerator overnight.

Render pancetta, add onion and carrot. Sauté until slightly softened. Add garlic and cook 1 minute.

Add wine and reduce by half. Add remaining ingredients and simmer slowly until beans are tender, approximately 45 minutes to 1 hour. Season with salt and pepper to taste.



### CHEF, MEGHAN WRUK

Chef Meghan Wruk is a Michigan native. She has always had a passion for food – how it can bring people together and create lasting memories. A graduate of the Culinary Institute of America, she has worked at restaurants throughout Michigan and as a personal chef, all the while, continuing to blend her rustic European cuisine with global influences. Chef Wruk is excited to create new memories for diners at Quay and to develop Northern Michigan as a premier culinary destination.

**Quay**  
RESTAURANT + TERRACE BAR

A Unique Dining Experience

New American Restaurant  
and Rooftop Terrace Bar  
Overlooking  
Round Lake Harbor

307 BRIDGE STREET  
CHARLEVOIX, MICHIGAN 49720  
TELEPHONE: 231 547 7450

[www.quayrestaurantandterracebar.com](http://www.quayrestaurantandterracebar.com)