

# Mushroom and Truffle Crusted Sea Bass

with toasted parmesan risotto, whole grain mustard and sherry butter sauce

2 servings

## Sherry Mustard Butter Sauce

- 1 ¼ Cups Sherry Wine
- 1 ½ Tbsp Sugar
- 2 Tbsp Whole Grain Mustard
- ½ Cup Butter
- Salt to taste

Combine sherry and sugar in a small saucepan. Reduce to about ¼ cup, turn off heat and add mustard. Meanwhile, melt butter in a separate pan. Transfer warm sherry and mustard reduction into a small mixing bowl. With a whisk, emulsify the melted butter into the reduction, so that it reaches a caramel consistency. Add salt to taste. Sauce must be kept warm, but not hot to avoid separating. Best if used immediately.

## Toasted Parmesan Risotto

- 1 Large Shallot (thinly sliced)
- 2 Tbsp Butter
- 1 Cup Carnaroli Rice
- 2 ½ Cups Water (or Stock)
- 2 tsp. Salt
- 1 tsp. Pepper
- ½ Cup Heavy Whipping Cream
- ¾ Cup Shredded Parmesan Cheese

In a medium size saucepan, sauté shallots in butter until they begin to turn a golden brown and add Carnaroli rice. Toast rice in the butter and shallots until the rice also reaches a golden brown color. Add the salt and pepper, and begin to add the water or stock in three separate additions. Once the rice has almost absorbed the first addition, add the second, and repeat with the final addition, stirring occasionally throughout to ensure the rice is not sticking to the bottom of the pan. Once the third addition of water or stock is completely absorbed, add the heavy whipping cream and finish with Parmesan cheese. If risotto appears to be too thick or not cooked through, more heavy whipping cream may be needed.

## Crispy Shallots (garnish)

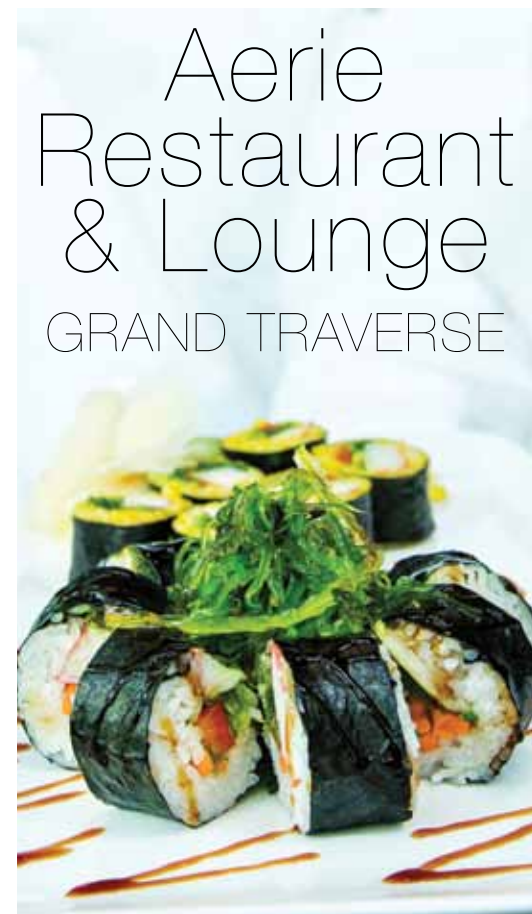
- 1 Large Shallot
- ½ Cup Vegetable Oil
- Pinch of Salt

Bring ½ cup oil to 350 degrees in a small shallow saucepan. Thinly slice shallots and fry in oil until they reach a dark brown color. Remove from oil and place in a small bowl lined with a few paper towels to absorb any excess oil. Sprinkle with salt.

## Sea Bass

- 2 6oz Sea Bass Filets
- 1 Tbsp Salad Oil
- Salt and Pepper

Preheat oven to 350 degrees. Heat oil in a shallow frying pan. Liberally season filets with salt and pepper and place flesh side down in frying pan. When the filet begins to caramelize, flip the bass and finish in the oven for 8-10 minutes. Serve Sea Bass filets over the Parmesan risotto. Place the sauce over the fish and garnish with crispy shallots.



**SOUS CHEF ANIE DRISCOLL**  
Aerie Sous Chef, Anie Driscoll, manages the culinary kitchen staff and oversees all food preparation at Grand Traverse Resort and Spa's signature Aerie Restaurant & Lounge on the 16th floor of the Resort's Tower.

One of the few female chefs leading restaurants in the Traverse City area, she brings a fresh, innovative approach to creating the distinctive dishes on Aerie's menu.

Sous Chef Driscoll's formal resume does not do justice to her ability, much of it self-taught and learned in professional positions she has held since 2009.

Her career began in 2009, when her life-long love and enthusiasm for cooking led her to leave student life at the University of Michigan for her first professional culinary job as a Barista in the Resort's Market-place coffee shop, a position she held until 2010.

From 2009 to 2011, Driscoll furthered her knowledge about food by also working part-time in the independently-owned American Spoon Foods store at the Resort, renowned for some of the nation's finest jellies, jams and great recipes.

By 2010, she was promoted from Barista to the position of Cook in the Resort's Clubhouse Grille kitchen. Quickly identified as a blossoming talent, Driscoll soon ascended to Aerie Cook and was named Aerie Supervisor in October 2011.

In April 2012, she left the Resort to hone her skills as Executive Chef at the Stony Point Pub in Suttons Bay.

A year later, in April 2013, Sous Chef Driscoll returned to Grand Traverse Resort and Spa as Aerie Sous Chef.

When she is not cooking, Anie enjoys hiking, disc golf, live music, and Traverse City area beaches. She has an English bulldog named Kevin and a cat named Harley.



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