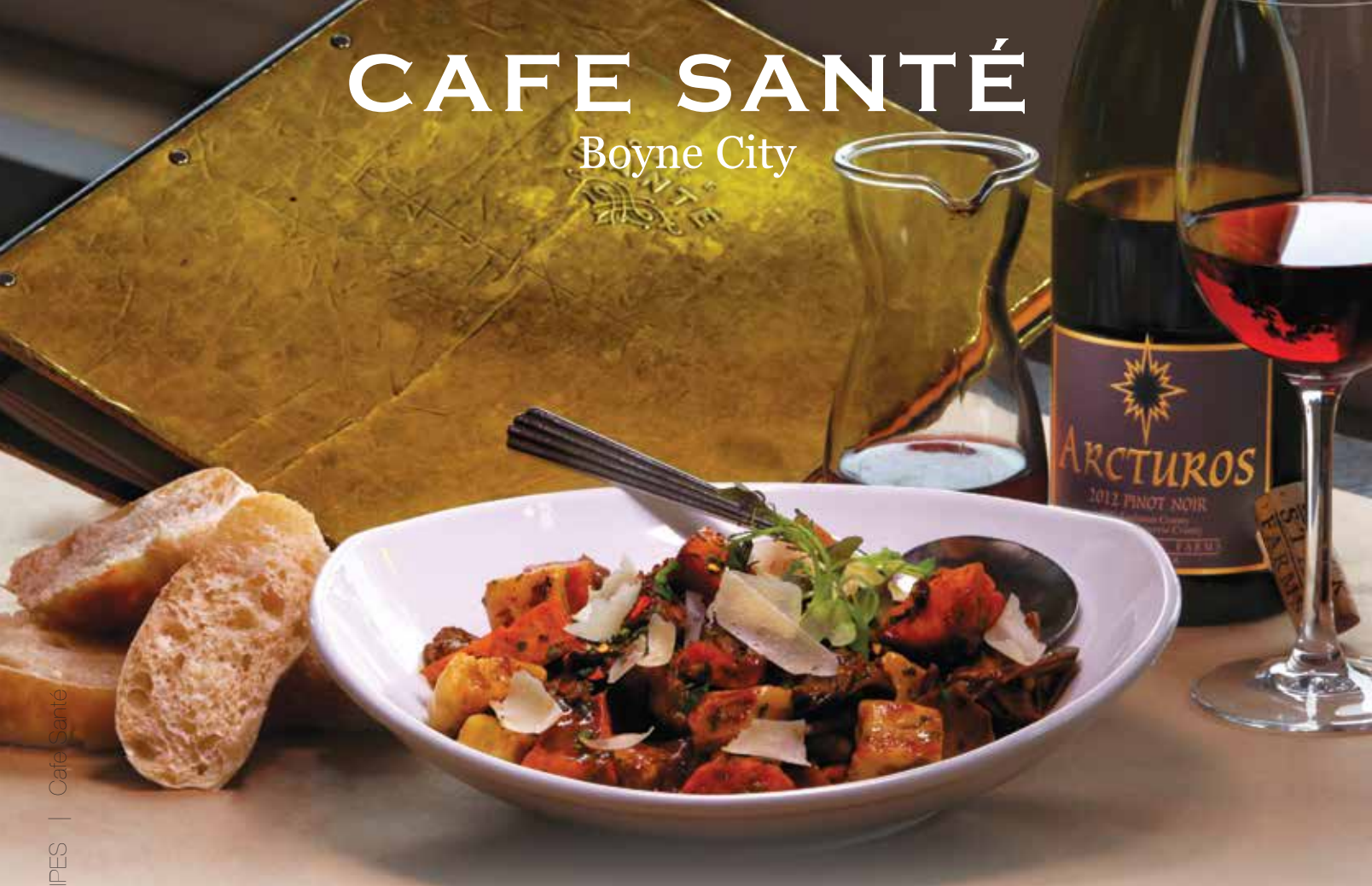


CAFE SANTÉ

Boyne City



ROSEMARY ROASTED PUMPKIN, PORCINI MUSHROOM RAGOUT & RICOTTA GNOCCHI

Serves 4

Roast the pumpkin and reserve. Prepare ragout according to recipe. When ragout is done, cook gnocchi in salted boiling water for 3-4 min or until all gnocchi are floating freely. Skim gnocchi from pot and add to ragout with roasted pumpkin. Bring ragout back to a boil with pumpkin and gnocchi. Serve gnocchi with shaved parmesan reggiano and a nice pinot noir.

Roasted Pumpkin

- INGREDIENTS:
- 1 small 3-4 Lbs Pumpkin, or any firm squash
 - 3 Tbsp Olive oil
 - 2 Tsp Rosemary, minced
 - 1/2 Tsp Salt
 - 1/4 Tsp Pepper
 - 1 Tsp Sugar

PREPARATION:
Try to pick out a smooth pumpkin as it will be easier to peel. Peel pumpkin and remove seeds. Cut into 1X1 inch pieces. You should have around 2 lbs of pumpkin cubed.

Toss pumpkin in olive oil and then spices. Lay out on a sheet pan and bake at 350F for 25-30 min or until pumpkin starts to caramelize.

Ricotta Gnocchi

- INGREDIENTS:
- 12 Oz. Ricotta cheese, drained
 - 1 Egg, beaten
 - 2/3 Cup Parmesan Reggiano, grated
 - 1 Tbsp. Parsley, chopped
 - 1/4 Tsp. Salt
 - 1/8 Tsp. Black pepper
 - 6 Oz. Cake flour
 - Pinch Nutmeg

PREPARATION:
In a 5 Qt Kitchen Aid mixer, combine cheese, eggs and spices with paddle attachment until well blended. Add cake flour all at once and mix just until dough holds together. Heavily dust table and hands with flour, and place dough on table. Cut into 4 pieces and roll dough with hands to shape into long cylinders about 1/2 inch thick. Cut dough into 3/4" equal pieces. Roll finger over pasta pieces lightly to shape. You can hold dough in the refrigerator for up to an hour before cooking. *Recipe continued on opposite page...*

Porcini Ragout

- INGREDIENTS:
- 2 Oz Butter
 - 6 Oz Onions, julienned
 - 1 Tsp Salt
 - 1/4 Tsp. Pepper
 - 1/4 Tsp Crushed red pepper
 - 2 Tsp Garlic, minced
 - 1 Lb Fresh Porcini mushroom, sliced
 - 1 1/2 Tbsp Flour
 - 1/2 Cup Good-quality Spanish Sherry, recommend Pedro Romero
 - 2 Cups Roasted vegetable broth
 - 1 Cup Mushroom broth
 - 1 1/2 Tbsp Soy sauce
 - 2 Tsp Fresh Thyme, minced
 - 2 Tsp Fresh Oregano, minced
 - 1 Tsp Fresh Rosemary, minced

PREPARATION:
Place butter in a rondo (another name for a brazier, or wide-based, shallow pot) over medium high heat. Add onions and sauté until caramelized. Add garlic, spices, and mushrooms, and continue to sauté until mushrooms start to caramelize. Add flour to rondo and stir well over medium heat. Deglaze with sherry, and reduce heat and cook for 2 min. Add vegetable broth, mushroom broth, soy & fresh herbs to rondo and cook at a simmer, stirring often for, 15 min.



CHEF KYLE MARSHALL
Driven by a passion for "all things Michigan." Chef Kyle dazzles diners at Cafe Santé in Boyne City. At this lakeside restaurant, wood-fired pizzas, homemade pasta, and estimable European Classics like Whitefish a La Meuniere, Steak au Poivre and Boeuf Bourguignon take on an "Up North" flavor thanks to Kyle's passion for locally sourced ingredients. A dedicated outdoorsman, it's not uncommon to find Kyle with a shotgun or a fishing pole in hand; the bounty of Michigan's woods and streams are a frequent, and often literal, source of culinary inspiration.

Chef Kyle graduated from Northern Michigan University in Marquette with a Bachelor's degree in Hospitality Management. After graduation he joined the Magnum Hospitality team at Pearl's New Orleans Kitchen in Elk Rapids and eventually made his way north to work at The Red Mesa Grill in Boyne City. When Magnum opened a second Red Mesa in Traverse City, Chef Kyle was there to lend his skill and expertise as the opening chef and stayed in the Cherry Capital before finally moving on to help open Cafe Santé in the spring of 2010. He has continued on to now wear two hats at Café Sante, taking over the General Manager position in 2016 while maintaining his role as Chef.



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