



McGEE'S Williamsburg

McGEE'S DUCK AND WAFFLES

COOKING DIRECTIONS:

Duck

- Butterfly the breast and pound thin
- Dredge in seasoned flour, then buttermilk, then again in flour
- Submerge in 350° oil and cook until golden brown

Waffle

Combine cheese, diced jalapeños and waffle batter and cook on a well-oiled waffle iron.

Syrup

Combine maple syrup, water, ginger, chili flake, ancho chili powder, and ginger in a heavy stock pot and reduce volume of liquid by half. Run liquid through a fine mesh sieve to remove particulate.

Butter

Combine confit garlic, honey and whipped butter in a food processor and blend until well incorporated. Form into quenelles (a small ball).

Greens

In a sauté pan over medium high heat, add bacon, garlic and shallot and sweat until aromatic. Add spinach and red pepper and cook until wilted but not baby food.

SERVING DIRECTIONS:

Quarter the waffle and shingle the pieces in the center of the plate. Arrange the spinach mixture next to the waffle and lay the duck cutlets over the top. Place the butter on the waffle and drizzle generously with infused syrup. Revel in your culinary prowess and enjoy!

- INGREDIENTS:**
- 5 Oz. Duck Breast (fat cap removed)
 - Seasoned Flour
 - Buttermilk
 - 1 Pickled Jalapeños
 - 2 Oz. Feathered Sharp yellow Cheddar Cheese
 - 8 Oz. Belgian Waffle batter
 - 1 Tbsp. Honey
 - 3 Confit Garlic Cloves
 - 4 Oz. Whipped Butter
 - 4 Oz. Pure Michigan Maple Syrup
 - 4 Oz. Water
 - 1 tsp. Red Chili flakes
 - ½ tsp. Ancho Chili powder
 - 1 tsp. Grated Ginger
 - 4 Oz. Baby Spinach
 - 1 Oz. Roasted Red Peppers
 - 1 Tbsp. Rendered Applewood Smoked Bacon
 - 1 Tbsp. Minced Garlic
 - 1 Tbsp. Minced Shallot
 - Salt and Pepper



SORELLINA'S CHICKEN PICCATA

INGREDIENTS:

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| Eggs | 2 Tbsp. Butter |
| Milk | 1 Tbsp. Capers |
| 1 Oz. Italian Parsley | 1 Tbsp. Garlic |
| Seasoned Flour | 1 Tbsp. Shallot |
| 1 Tbsp. Lemon Juice | 1 Oz. Extra Virgin Olive Oil |
| 5 Oz. White Wine | Salt and Pepper |
| 6 Oz. Boneless skinless Chicken Breast | 6 Oz. Cooked Linguine |

COOKING DIRECTIONS:

Butterfly chicken breast and pound thin. Dredge in seasoned flour and then into the egg and milk mixture. While doing this, heat olive oil in a sauté pan over medium heat. Carefully place chicken in the pan and season with salt, pepper and Italian parsley. When the chicken begins to brown on the edges, flip over and season again. Remove chicken from pan taking care to ensure it is cooked all the way through. Add ,garlic, shallot and capers and sauté until aromatic. Deglaze the pan with white wine and add lemon juice and butter. Reduce volume of liquid by 1/3 and add linguine. Toss in sauce to warm through. Enjoy!



EXECUTIVE CHEF JOSH VINOCUR

Chef Josh Vinocur claims that his passion for good food was instilled at a very early age. He graduated from Traverse City Central in 1994 and studied at Denison University before settling back in northern Michigan. Through his interest in all things cooking and his

worldwide travels, Chef Vinocur has collected cookbooks and experiences that enable him to create incomparable authentic food from around the world.

Chef Vinocur began his relationship with Glen Harrington and John McGee with the opening of Sorellina (meaning little sister). From there, Chef Vinocur assumed the role of Executive Chef at Harrington's by the Bay, also owned by Harrington and McGee. In 2014, the trio opened McGee's in Williamsburg, and Chef Vinocur left to lend his talents to the new venture.

He now oversees menu development, cost control and food quality for all three properties. He notes that the team of Ian James (Harrington's) and Fletcher Gross (McGee's) is instrumental in executing these objectives effectively.



Casual dining on West Grand Traverse Bay



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