

POUR PUBLIC HOUSE

Petoskey

POUR PUBLIC HOUSE HARVEST SALAD

(Yields: 6 servings)

Romesco

INGREDIENTS:

1 Large Tomato, ripe
2 Red Peppers
1 Ancho Chili
2 Cloves Garlic, cut into slivers
1 Slice Sourdough or White Bread, torn into small pieces
3 Tbsp. Extra Virgin Olive Oil
2 Tbsp. Almonds, toasted
2 Tbsp. Hazelnuts, toasted
Salt and Pepper to taste

COOKING DIRECTIONS:

Preheat oven to 400 degrees. Toss red peppers in oil, salt & pepper. Place on a foil-covered sheet tray along with the tomato. Roast on middle rack of oven until soft and skin comes off easily, 25-30 minutes.

Meanwhile, heat olive oil in a sauté pan. Cut ancho chili in half and take out the seeds and stem. Tear into pieces and add to oil. Immediately add the almonds, hazelnuts, garlic, and bread to the pan. Stir constantly until the garlic and bread are nice and brown. Put mixture into a food processor and allow to cool 5 minutes.

Peel the tomato and add to the mixture in the processor. Puree until smooth. Add a little water if too thick or more bread if too thin. Season to taste. Refrigerate at least one hour, up to 24 hours.

Salad

INGREDIENTS:

Seasonal Vegetables
Seasonal Greens
Toasted Walnuts
Goat Cheese

Some Herbs
Romesco
Vinaigrette of your choosing

COOKING DIRECTIONS:

Peel vegetables if necessary, cut them into bite-sized pieces, toss in olive oil, salt and pepper, and roast them at 400 degrees 10-15 minutes. You want them to still have a bite to them. *For greens we usually go for a mixture of our favorites. We like kale, arugula, spinach, beet greens and radish greens.

TO BUILD THE SALAD:

Start by smearing a healthy spoonful of Romesco on the plate. We'll build the salad on top of it.

Toss a handful of greens with a couple tablespoons of vinaigrette. Season with salt and pepper, then place on top of the Romesco. Now add the vegetables around and on top of the greens. Put some herbs, (parsley and chives are great), walnuts, and goat cheese on top. Enjoy!



EXECUTIVE CHEF
SCOTT WILTJER
POUR Public House
welcomes, Boyne City native,
Scott Wiltjer as Executive
Chef. Wiltjer, an Oregon
Culinary Institute graduate,
returned to the area to share
his unique style and culinary
philosophy with his home
community. He has toured
the country tasting many
different foods along the

way. That experience plus his time spent at Chandlers in Petoskey, has prepared him for his current position. With an emphasis on a food menu that is designed to support local farms and purveyors, Scott is excited to join POUR Public House.



POUR PUBLIC HOUSE
IS A MUST-SEE IN
DOWNTOWN PETOSKEY!



422 E. MITCHELL ST.
DOWNTOWN PETOSKEY
(231) 881 - 9800



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