



STAFFORD'S

Petoskey - Charlevoix - Harbor Springs

SEARED SCALLOPS WITH APPLE CIDER REDUCTION, SAUTÉED BACON, WINTER SQUASH, APPLE, CABBAGE, SAGE

Sautéed Bacon, Apple, Napa Cabbage & Squash

(Yield: 4 Cups, 4 portions)

INGREDIENTS:

- 8 Pcs. Sliced Bacon, cut into 1/2" lengths
- 4 Garlic Cloves, sliced
- 1 Cup Apple, peeled, diced
- 1 Cup Winter Squash, peeled, diced
- 2 Cups Napa Cabbage, cut into 1" squares
- 1/4 Cup White Wine
- 4 Each Sage Leaves, chiffonade
- Salt and Pepper to taste

COOKING DIRECTIONS:

Add bacon to a cold sauté pan over medium low heat. As the pan heats up, bacon will soften and begin to render. Add sliced garlic and continue to render bacon. Add apples and squash and increase heat to medium-high. Sauté squash and apples until tender. Add cabbage and deglaze with white wine to steam. Add sage and season to taste with salt and pepper.

Garnish with fresh apple as well if desired.

Seared Scallops

(Yield: 4 portions)

INGREDIENTS:

- 12 Large Scallops, dry
- 1 Tbsp. Grapeseed Oil (any high heat oil)
- 1 Tsp. Whole Butter
- Salt & Pepper to taste

COOKING DIRECTIONS:

Heat heavy bottomed sauté pan until very hot. Season scallops with salt and pepper. Add oil to hot sauté pan. Place scallops in the pan, reduce heat to medium. Turn scallops when seared on the first side. Add butter; cook scallops to the desired doneness.

Arrange on plate with sautéed bacon, apple, napa cabbage & squash, garnish with fried sage and drizzle with the cider reduction.

Cider Reduction

(Yield: 1/4 Cup, 4 portions)

INGREDIENTS:

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|--------------------|------------------------|
| 2 Cups Apple Cider | 3 whole Allspice |
| 1 Cup Sherry Wine | 6 whole Peppercorn |
| 1 Cinnamon Stick | 4 Tbsp. Butter |
| 3 whole Clove | Salt & Pepper to taste |

COOKING DIRECTIONS:

Add all ingredients except butter to small sauce pan. Reduce to a syrup over medium-low heat. Strain out solids and return to a small sauce pan. Stir whole butter into warm spiced cider syrup. Season with salt & pepper. Reserve until ready to serve.

Fried Sage

(Yield: 4 portions)

INGREDIENTS:

- 12 Sage leaves, whole
- As needed Frying oil, 325-350 degrees
- Salt & Pepper to taste

COOKING DIRECTIONS:

Carefully add dry sage leaves to frying oil. Sage may crackle and spatter a bit, use caution. Remove once the sage stops crackling. Place on paper towel to absorb excess oil.

Season with salt & pepper and reserve for garnish.



DJ FLYNN, C.E.C., CORPORATE CHEF

DJ joined our team in 2016 and brings a wealth of knowledge and experience in northern Michigan. He attended Culinary School at Grand Rapids Community College. After graduation, he worked at Tapawingo as Chef de Cuisine for five years, held the Executive Chef position at Bay Harbor Yacht Club, spent some time in New Orleans and most

recently, was the Executive Chef at Barrel Back and Walloon Lake Inn.

Coming full circle, DJ is very happy to be back with the Stafford's family. His first job at the age of 14, was a dishwasher at Stafford's Bay View Inn. He is excited to be part of a great team with incredible experience and hopes to continue to carry on our long-standing tradition of excellent hospitality in northern Michigan.

DJ oversees and maintains the culinary programs at our landmark properties; Stafford's Bay View Inn, Stafford's Perry Hotel, Stafford's Pier Restaurant, Stafford's Weathervane Restaurant and the Drawbridge Bistro in Charlevoix. DJ's take on food: Anything edible is good, and our job is to make it great! When he's not in the kitchen, you will find DJ skiing as much as he can (he was a former ski & snowboarding instructor) and enjoying the Great Lakes in the summer months.



STAFFORD'S

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