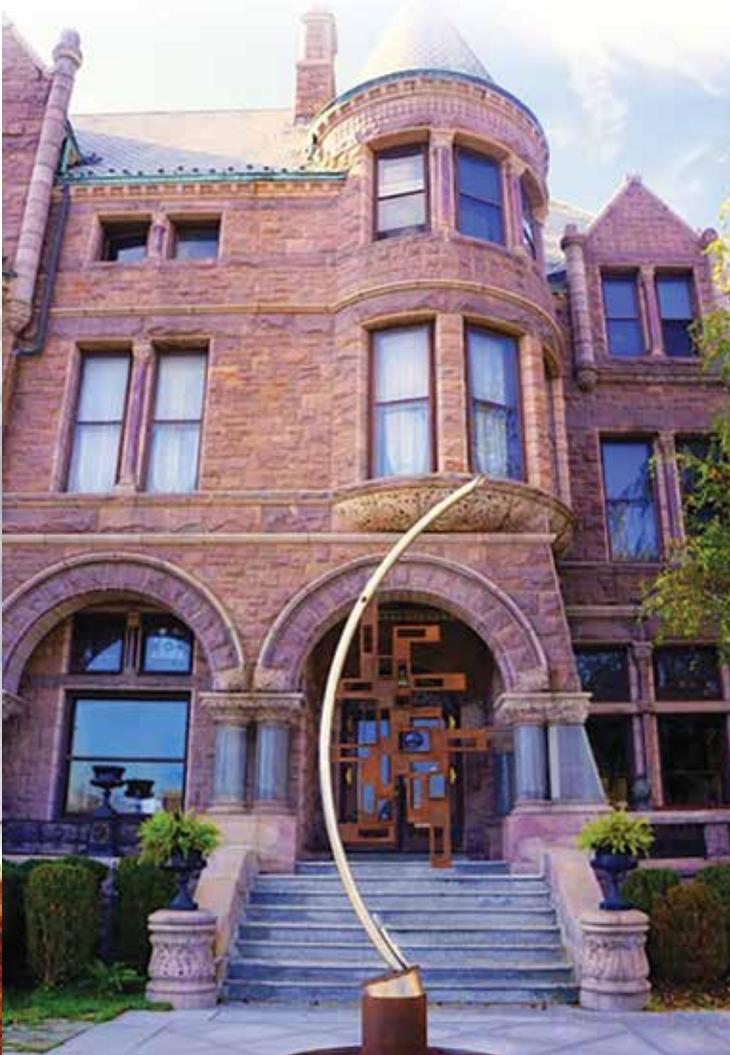


# The Whitney

## Detroit



The Whitney mansion, located on Woodward Avenue in Midtown Detroit, was completed in 1894 and was originally designed for lumber baron David Whitney, Jr., the wealthiest man in Detroit at the time. Created in the Romanesque style, the structure is built of South Dakota Jasper and features a multi-gabled roof and arched windows that add drama to the already luxurious facade. The 21,000 square foot home originally had 52 rooms, 10 bathrooms, 218 windows, 20 fireplaces, a secret vault in the original dining room and an elevator. Construction took four years at a cost of \$400,000.

The inside of the house is just as impressive. A grand staircase adorned with a bronze balustrade is illuminated by colorful Tiffany stained glass, and the Great Hall is dominated by an ornate fireplace. The walls and ceilings are decorated with handwoven silks and tapestries. The home's original electrification was done in part by Thomas Edison, a friend of David Whitney's.

Businessman Richard Kughn purchased the property in 1980, and on December 12th, 1986, the Whitney mansion became The Whitney, "an American restaurant in an American palace." Mr. Liebler, a former Chrysler executive, purchased and refreshed the interior to create the beautiful dining rooms and gardens we experience today.

Looking forward, The Whitney is excited to introduce an early evening menu and the second floor Katherine McGregor Dessert Parlor, which features succulent pastries created by Chef Bunge.

Consistently voted Detroit's "Best Brunch," "Best Restaurant for Desserts" and "Best Place for Nightcap," The Whitney is a must experience for every dining connoisseur. □

# The Whitney

## Detroit

### BEEF WELLINGTON

(Yield: 1 serving)

#### INGREDIENTS:

- 6 Oz. Filet
- 1 Slice Prosciutto Ham
- 1 Oz. Wilted Fresh Spinach
- 1 Puff Pastry Square

#### DUXELLE

- 3 Cups Diced Mushrooms
- ¼ Cup Minced Garlic
- 1 Oz. Dry Vermouth

#### COOKING DIRECTIONS:

Sauté all Duxelle ingredients together in a sauté pan.

Place puff pastry square on flour, place the filet on top.

Place 1/6 portion of the Duxelle on top of the filet. Wrap the filet in the slice of prosciutto ham, then fold the corners of the puff pastry and press edges.

Roll the Wellington in egg wash and place on a skillet.

Bake at 425 degrees to desired temperature. Cut open and place honey heirloom carrots with the meat. Serve with 2 Oz. demi glaze.

FEATURED RECIPES | The Whitney





## Seafood Sauté

### INGREDIENTS:

2 u10 Scallops	4 Oz. Orzo Pasta	1 Pinch Salt
2 13/15 Shrimp, tail-off	2 Oz. White Wine	2 Oz. Butter
2 ½ Oz. Lobster Claws and Knuckles	1 Tsp. Chopped Garlic	Sprig of Parsley

### COOKING DIRECTIONS:

Cook orzo pasta as directed. In a sauté pan, add 1 Oz. butter, melt, and add scallops. When scallops are ready to flip, add the garlic, shrimp, and lobster meat. Cook until scallops are cooked medium. Add the white wine and butter until melted.

Place orzo in ceramic boat, place cooked seafood sauté over orzo, add parsley, and serve.

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### PAUL JACKMAN, EXECUTIVE CHEF

Chef Jackman joined The Whitney in early 2016 after spending over 30 years in various chef and owner positions in and around the Detroit area. Highlights include the ownership, operations, and chef responsibilities of a 180 seat restaurant and martini bar. Additionally, he has provided his culinary expertise to many charitable events, news broadcasts, the NCTA Conference, and the Food Network. For the Food Network specifically, Chef Jackman was chosen to cater and prepare food for events such as Emeril's Big Bam Blast. And, his skills have been utilized in catering the AEG LIVE performances at the Royal Oak Music Theater, Fox Theater, and the Masonic Temple.