



MILLENNIUM GROUP
KALAMAZOO

Kansas City-Style BBQ Ribs (Gluten Free)

INGREDIENTS:

- 3.25 ounces granulated sugar
- 2 ounces kosher salt
- 3 tablespoons paprika
- 1 tablespoon ground black pepper
- 4 teaspoons granulated garlic
- 2 teaspoons ground cumin
- 1 1/5 teaspoons ground dry English mustard
- 1 teaspoon onion powder
- 1 teaspoon chili powder
- 1/2 teaspoon ground cayenne pepper
- 4 pounds meaty pork ribs

DIRECTIONS:

Mix first 10 ingredients together (from granulated sugar to cayenne pepper) for dry rib rub. Coat ribs liberally with rub and spray lightly with pan coating. Char grill for approximately 2 minutes per side. Place grilled ribs in large shallow pan, sprinkling extra rub between layers. Do not fill past the top of the pan. Cover pan in plastic wrap and then foil. Slow cook ribs for 3 hours at 300 degrees in convection oven. Remove pans from oven, and pull back corners of foil to cool (be careful of steam!).

Courtesy of chef Eric Gillish of The Union in Kalamazoo



CHEF
JASON McCLELLAN

Hailing from Mattawan, chef Jason McClellan started in the restaurant industry as a foodrunner at The Idler Riverboat and Three Pelicans, both Millennium Restaurant Group-owned properties located in South Haven. The opportunity arose to work with chef Eric Gillish at The Union Cabaret & Grille, and here his love of the culinary arts was solidified.

He moved to Traverse City in 2008 in order to enroll at the Great Lakes Culinary Institute, where he studied for three years. He completed his studies with an externship under chef Paul Olsen at Mission Table in Old Mission Peninsula. Here chef McClellan experienced the ins and outs of farm to table dining, and utilizing local farmers, produce and wine.

In the summer of 2011, c McClellan was welcomed back to the Millennium Restaurant Group family, returning to Kalamazoo to take the helm of the kitchen of Martell's, located in beautiful Parkview Hills.



PAN SEARED ATLANTIC SALMON

With confit fingerling potatoes, pancetta lardons, and arugula

INGREDIENTS:

- 1 quart vegetable oil
- 5 ounces fingerling potatoes
- one 7-ounce salmon filet
- 2 tablespoons oil
- 1 tablespoon salt
- 4 ounces pancetta
- 3 ounces canola oil
- 4 ounces arugula
- Extra-virgin olive oil
- salt and pepper

DIRECTIONS:

Place potatoes and 1 quart oil in sauce pot and heat oil to 350 degrees. Cook for approximately 30 minutes. Strain potatoes from oil and set aside to cool. In a metal sauté pan, place 2 tablespoons of oil on high heat. Once oil is smoking place salmon in pan, season with salt and cook for 3 minutes on each side. Finish the salmon in 350 degree oven for approximately 4 minutes. Take the salmon from oven and allow to rest for 3 minutes. Medium- dice pancetta into lardons. In a large sauté pan on medium heat, place 3 ounces of oil in pan. Place diced pancetta into sauté pan and cook on medium heat. Keep moving lardons in pan until all are golden brown and crispy. Meanwhile, toss Arugula with extra- virgin olive oil, salt and pepper.

MUSTARD SABAYON

- 4 egg yolks
- 2 ounces white wine
- 1 pound butter
- 4 ounces Dijon mustard

DIRECTIONS:

In a metal bowl, cook egg yolks and white wine over a double boiler. Slowly add melted butter to egg yolk and wine mixture. Once incorporated, take off heat and whisk in Dijon mustard. Serve with salmon. Courtesy of chef Jason McClellan of Martell's in Kalamazoo

lively dining room with italian flair

artfully prepared dishes award-winning wine list

LIVE ENTERTAINMENT INVENTIVE GRILLE AND BAR

20 ARTISAN BEER TAPS GREAT PUB FOOD

HEARTY & COMFORTING FAMILY FRIENDLY

EXTENSIVE WINE LIST NEW AMERICAN SLATES, TAPAS, ENTREES

MillenniumRestaurants.com
kalamazoo, michigan