

## BOULEVARD INN & BISTRO ST. JOSEPH



PHOTOS BY GINGERTOWN PHOTOGRAPHY

### Seared Ahi Tuna with Edamame & Crab Salad

SERVES 4

INGREDIENTS:

- ½ cup shelled edamame
- ½ pound lump crab, picked over
- ½ cup julienned jicama
- 1 Hass avocado, diced
- 2 scallions, thinly sliced
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon fresh lime juice
- 1 tablespoon lemon juice
- 1 pound yellowfin tuna
- 1 tablespoon peppercorn, crushed

DIRECTIONS:

In a small saucepan of boiling, salted water cook the edamame until tender (about 5 minutes). Drain and cool under running water, then pat dry. Transfer the edamame to a bowl and add the crab, jicama, avocado, scallions, 2 tablespoons olive oil, lemon and lime juice. Season with salt and pepper, toss gently and plate on 4 plates.

Heat a medium sized skillet over high heat. Add 1 tablespoon oil until smoking. Cover tuna with crushed peppercorn, add to skillet and turn heat down to medium. Cook for 15 seconds per side for rare. Remove tuna to cutting board and slice. Divide tuna among 4 salad plates and serve.



### Roasted Chickpea Puree

INGREDIENTS

- two 15-ounce cans chickpeas, drained
- 6 scallions, both white and green parts, coarsely chopped
- 4 shallots, coarsely chopped
- 1 bunch cilantro, thick stems removed, leaves and stems chopped
- ¾ cup heavy cream
- 1/3 cup tahini
- 3 teaspoons ground cumin
- ½ teaspoon salt, or more to taste
- 1 lemon
- ½ cup water
- ¼ cup chopped scallion
- cumin-toasted pita chips (recipe follows)

DIRECTIONS:

Preheat the oven to 350 degrees. On a jelly-roll or similar pan, spread the chickpeas in a single layer. You may need 2 pans. Sprinkle the coarsely chopped scallions, shallots, and the cilantro over the chickpeas and roast for about 15 minutes, or until the chickpeas are dry and the scallions and cilantro darken.

Let the chickpeas cool in the pans. When cool, transfer the chickpeas, scallions, shallots and cilantro to a food processor fitted with the metal blade. Add the heavy cream, tahini, cumin and salt.

Continue on opposite page...

Heat the lemon in the microwave on high power for 15 seconds. Roll the lemon on the countertop under your palm to release the juices inside the lemon and then slice the lemon in half. Squeeze the juice from the lemon and then strain it into the food processor to remove its seeds.

Process the chickpea mixture until smooth. Do not over-process. Taste and adjust the seasoning with salt if necessary. Scrape the puree from the food processor, set aside to cool to room temperature, and serve right away. If not ready to serve, put the puree in a container with a tight fitting lid and refrigerate for up to 4 days. The puree can be served chilled or at room temperature.

### Cumin-Toasted Pita Chips

INGREDIENTS

- one 12-ounce package pita bread with pockets
- 1 ¼ cups olive oil
- ½ cup ground cumin
- 2 tablespoons kosher salt

DIRECTIONS:

Preheat oven to 425 Degrees. Slice each pita round in half and cut each half into 3 triangles for a total of 6 triangles. Separate each triangle into 2 halves and transfer to a large mixing bowl.

Drizzle the pita triangles with about ¾ cup of the olive oil and press the oil into the bread to saturate it. Season the triangles with the cumin and the salt. Rub the seasonings with one hand while tossing them with the other hand.

Spread the final ½ cup of olive oil over 2 jelly-roll or similar pans so that the oil covers them evenly and fully. Lay the pita triangles in an even layer on the pans.

Toast the chips for 12 to 14 minutes, or until honey brown and crisp. Turn with a spatula and rotate the pans several times to encourage even browning and crisping. Transfer the chips to racks to cool. Once cool, serve immediately or store in a container with a tight-fitting lid for up to 3 days.



#### CHEF RYAN THORNBURG

Having grown up in Southwest Michigan, Thornburg was taught the importance of fresh ingredients at an early age. Thornburg was raised in Watervliet and studied culinary arts at Lake Michigan College.

He was the original sous chef for The Bistro on the Boulevard when it opened in 1997 and continued to work there for 2 ½ years. Later, he created dishes at nearby Tosi's in Stevensville and the Orchard Hills Country Club in Buchanan.

In 2009, he went back to his roots as executive chef of The Bistro on the Boulevard. Since taking over the kitchen, he has been making adjustments to the restaurant's menu, keeping it fluid, creating dishes that coincide with seasonal flavors, utilizing local produce and reiterating the restaurant's mission to be a staple for visitors and locals throughout the year. He feels it is important to support the economy and support local growers and artisans.

He currently resides in St. Joseph with his family and is an active member of the community. In addition to being the executive chef at The Bistro on the Boulevard, he owns and operates Thornburg & Company, an artisanal food company—once again making good use of the artisanal foods grown in Southwest Michigan in a traditional, time-honored manner.



Relax • Play • Dine • Celebrate

The Boulevard  
INN & Bistro



Reservations: 800-875-6600  
521 Lake Boulevard, St. Joseph, MI • www.theboulevardinn.com