



MARTELL'S KALAMAZOO

Acorn Squash Risotto

INGREDIENTS:

- 2 cups Arborio rice
- 2 (each) acorn squash
- 2 tablespoons curry
- 1 teaspoon brown sugar
- 6 cups vegetable stock
- 2 tablespoons butter
- 1 (each) shallot
- salt and pepper to taste
- 4 sage leaves

PREPARATION:

Thinly slice the shallots and sweat in butter for about 4 minutes. Turn oven on to 350 degrees. Cut the first acorn squash in half, rub with oil, and season with salt and pepper. Cut the second acorn squash in half and slice off each rind of the squash. Season with salt and pepper. Place in a roasting pan with one inch of water. Foil the tops of both acorn squash pans and roast at 350 for 30 minutes. Once shallots are translucent, add Arborio rice and sauté for 5 minutes. Once the starch is released add your vegetable stock and keep adding stock until risotto is al dente.

Once acorn squash is cooked, scoop out the seeds and remove skin. Combine squash in a food processor with brown sugar, honey and curry. Combine for 3 minutes. Add squash puree to risotto and let simmer for 4 minutes.

To plate, use acorn squash rinds and place in the center of bowl. Pour your risotto into bowl and garnish with fried sage leaves.



CHEF
JASON M^CCLELLAN

Hailing from Mattawan, chef Jason McClellan started in the restaurant industry as a food runner 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 McClellan experienced the ins and outs of farm to table dining, and utilizing local farmers, produce and wine.

In the summer of 2011, 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.



Kansas City-Style BBQ Ribs (Gluten Free)

photo shown lower left

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!).

THE UNION CABARET & GRILLE KALAMAZOO



CHEF ERIC GILLISH

As a native of Southwest Michigan, chef Eric Gillish returned to his roots when he joined Millennium Restaurant Group to open the Union Cabaret & Grille in July 2003. Previously he had spent more than four years with Starwood Hotel Properties, in both Columbus, Ohio and Kansas City, Missouri.

Chef Eric apprenticed at The Amway Grand Plaza Hotel while attaining his associate's degree in Culinary Arts, Management, and Advanced Baking & Pastry, from the Hospitality Education Division of Grand Rapids Community College. In addition, Gillish has studied and competed abroad, taking home 2 Gold medals at the collegiate level during the 1998 International Culinary Olympics in the Maltese Islands, as well as Gold and Best of Show awards at the state level in 1997.

Chef Gillish has brought an eclectic twist to Kalamazoo by combining his menu development and leadership in the kitchen to help bring the Union, as well as Cityscape Events, a definitive role in downtown Kalamazoo.



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