



PHOTOS BY DAVE SPECKMAN

BAY LEAF TRAVERSE CITY

ZUCCHINI BASIL SOUP

30 Minutes • Servings: 6

INGREDIENTS:

- 1.5 tablespoons olive oil
- 1 large yellow onion, chopped
- 2 cloves garlic
- 1 pound (about 2) medium zucchini, chopped
- 2 fresh bay leaves
- 0.5 ounce fresh thyme, plucked
- 2 ounces fresh basil, plucked
- 3 to 4 cups vegetable stock
- 0.5 cups crème fraîche
- salt and pepper to taste

DIRECTIONS:

- In a large stockpot, bring 3 quarts of salted water to a boil
- Quickly blanch plucked basil for about 15 seconds and then place into a bowl of ice water to shock.
- Using the same pot of boiling water, blanch the zucchini until just tender (about 1.5 to 2 minutes), then shock in a bowl of ice water. Strain zucchini and basil in colander, set aside. Add olive oil to a medium sauté pan on medium to low heat. Add onions, garlic, thyme, and bay leaves to the sauté pan. Sweat the onions and garlic until soft and the onions are translucent (about 15 to 20 minutes). Remove bay leaves. In a blender, blend the onions, garlic, zucchini, basil and crème fraîche with the vegetable stock. Use more or less stock depending on how thick you like your soup. Blend in several batches depending on the size of your blender. Serve hot or cold with some crumbled goat cheese.



PAN SEARED HALIBUT WITH PORCINI AND CHAMPAGNE VINAIGRETTE

20 minutes • Servings: 4

PORCINI VINAIGRETTE

INGREDIENTS:

- ¼ cup Dijon mustard
- ¼ cup dry champagne
- ¼ cup white wine vinegar
- 2 cups olive oil
- one large shallot, minced
- ¼ cup porcini mushrooms, chopped
- salt and white pepper to taste

DIRECTIONS:

Put mustard, champagne, and vinegar in a blender. With the blender on, slowly drizzle in olive oil to emulsify the oil with the other ingredients. Pour dressing into a bowl, season with salt and pepper, add minced shallots and chopped porcini mushrooms, season to taste.

HALIBUT

INGREDIENTS:

- 24 ounces of halibut, portioned into 6-ounce pieces
- 3 tablespoons of olive oil
- salt and white pepper to taste

DIRECTIONS:

Preheat oven to 375°F. In a large sauté pan, heat oil until it is smoke hot. Season fish and place in pan (keep pan away from face). Sear fish until golden brown. Do not move the fish for about 2 minutes. The fish is done when it slides off of the pan easily. If the fish sticks, it needs more time. Remove fish from pan and place onto a baking sheet to finish in the oven. Cook fish just until firm on the sides—halibut is best medium rare or medium.

Spoon porcini dressing over finished halibut and serve on top of mashed potatoes or some fresh sautéed vegetables and herbs.



FOIE GRAS ICE CREAM

Prep time: 90 Minutes • Servings: 12

CRÈME ANGLAISE

INGREDIENTS:

- 1 quart half and half
- half of a vanilla bean, scraped
- ten egg yolks
- one cup of sugar
- ¼ cup pineau des charantes
- 8 ounces foie gras

DIRECTIONS:

In a double boiler, warm half and half, vanilla bean, and foie gras. Warm until the foie gras has rendered most of its fat into the milk. Whisk the egg yolks with the sugar. Temper the egg and sugar into the warm milk. Strain through a fine strainer. Using a spoon, push the foie gras through the strainer into the crème anglaise. Follow your ice cream maker's instructions to churn and freeze the crème anglaise into ice cream.



**EXECUTIVE CHEF
ADAM MCMARLIN**

Adam McMarlin, The Bay Leaf's executive chef, opened the restaurant with owner Dan Kelly and general manager Dennis Fitzpatrick in December of 2010.

Born in Kalamazoo, McMarlin spent the majority of his youth with his parents in Detroit area restaurants and kitchens, learning the inner workings of the trade. Adam has worked in many capacities throughout the food service industry since the age of 14, but it wasn't until his junior year of college that he realized the kitchen was his true calling.

Through his previous position as chef de cuisine at Farmhouse Café in San Diego, McMarlin was able to finesse his culinary skills and develop his signature style of simple, yet elegant rustic cuisine, utilizing European techniques and his passion for seasonal and wholesome ingredients.

McMarlin's culinary success can be attributed to his self-taught and innovative ways of looking at food, and his respect for fresh and local ingredients. His progressive sourcing of products from sustainable and ecologically responsible farms insures his cuisine is created with the best meats and produce available, while supporting the local community.

Dinner
Craft Beers
&
Over 70
Wines
By the Glass

Happy Hour 4-6 p.m.

Dining Room
Opens at 5:00 p.m.



Downtown Traverse City • 120 Park St. • 231.421.5912
RESERVATIONS RECOMMENDED
www.TheBayLeafTC.com