



PHOTO BY DAVE SPECKMAN



**EXECUTIVE CHEF JOHN NORMAN**

Wineguys Restaurant Group partner and executive chef, John Norman, opened Palette Bistro in December 2010. As executive chef, he oversees menu development at both Palette Bistro and the nearby City Park Grill. Opening Palette was a new challenge for Norman, with an intense 3-month renovation and installation of a brick oven.

He and his culinary staff in the bistro's cozy open kitchen create appealing Mediterranean inspired dishes featuring small plates and rustic brick-oven preparations.

Norman's culinary journey began at a young age. He is primarily self-taught—having worked at a handful of restaurants as prep, line cook and sous chef throughout his high school years.

In 1988, he joined the staff at Tapawingo where he was sous chef from 1988 through 1993 under chef Rich Travis who served as his mentor. Travis taught him once you learn your basic skills to cook, sauté and braise, it is then up to the chef to develop his creative side. Norman loves creating innovative comfort food dishes.

While employed at Tapawingo, John had the opportunity to cook alongside top chefs such as Emeril, Charlie Trotter, and Rick Bayless for the Michigan Chef Dinners.

From there, Norman was the chef at Pete and Mickey's in Charlevoix from 1993 to 1994. When Pete and Mickey's closed, he then went on to become chef and owner of On the Edge, in the same Charlevoix location from 1994 to 1997. His food offered the flare and innovations Wineguys Restaurant Group was looking for in their new venture, City Park Grill.

Chef Norman helped open City Park Grill in 1997. He was responsible for all aspects of menu development. Again, he was known for his innovative mixture of ingredients and his monthly Wine Dinners with an explosion of flavors. Norman then went on to become a partner in Wineguys Restaurant Group in 2001. He remained chef at City Park Grill until he moved to Palette Bistro.

**PALETTE BISTRO  
PETOSKEY**

**PAN-ROASTED  
PROCUITTO  
WRAPPED SALMON**

Served With Roasted Potato, Beet and Corn Salad Wilted Arugula and Horseradish Italian Parsley Dressing

Start to finish: 1 hour • Servings: 4

**INGREDIENTS:**

- Four 6-ounce salmon loins
- 8 slices of prosciutto
- ¼ cup olive oil
- 3 cups diced potatoes
- 3 cups diced beets
- 1 cup corn kernels
- ¼ cup olive oil
- 3 cups arugula
- ¼ cup olive oil
- 1 recipe of Horseradish Italian Parsley Dressing\*

**DIRECTIONS:**

Preheat oven to 350° F. Wrap each 6-ounce piece of salmon with two pieces of prosciutto. In a large, ovenproof skillet, (over medium-high heat) add ¼ cup of olive oil and wrapped salmon. Sear one side of the salmon until golden brown and then turn the salmon and place skillet into the preheated oven. Cook salmon to desired doneness.

Meanwhile, in a large skillet over medium-high heat, add ¼ cup olive oil, potatoes and beets. Sauté the potatoes and beets until they start to become tender. Add the corn and sauté another 1 to 2 minutes. Season to taste. Remove potato mixture from skillet and place on a large platter. Return skillet to the heat, add ¼ cup olive oil and the arugula, and cook until the arugula is wilted.

To serve, place the cooked salmon on top of the potato mixture, and the wilted arugula over the top of the salmon. Drizzle the Horseradish Italian Parsley Dressing\* over the top of the entire dish and serve.

**HORSERADISH ITALIAN  
PARSLEY DRESSING**

Start to finish: 15 minutes • Serves: 4

**INGREDIENTS:**

- 2 tablespoons horseradish
- 1 ½ teaspoons Dijon
- 3 tablespoons white balsamic vinegar
- ½ cup extra virgin olive oil
- salt and pepper to taste

**DIRECTIONS:**

Combine horseradish, Dijon and white balsamic vinegar in a bowl and slowly whisk in the olive oil. Season to taste.



**PAN-FRIED  
HALLOUMI  
CHEESE**

Served With Wild Mushrooms, Tomatoes, Basil-White Wine Butter Sauce, And Topped With Toasted Pine Nuts

Start to finish: 30 minutes • Serves: 4

**INGREDIENTS:**

- 1 pound Halloumi (cut into large 2-inch-by-2-inch pieces)
- 1 cup butter
- 3 cups mixed wild mushrooms
- 1 cup tomatoes, diced
- 4 teaspoons garlic, chopped
- 1 cup fresh basil, chopped
- 1 cup white wine
- ½ cup butter
- ½ cup toasted pine nuts

**DIRECTIONS:**

In a large skillet, over medium-high heat, brown 1 cup butter. Add Halloumi and mushrooms, and sauté until the Halloumi and mushrooms start to brown. Add tomatoes, garlic and fresh basil to the skillet and sauté for 2-3 minutes. Add white wine to the skillet and reduce by half. Add ½ cup butter to the skillet and melt. To serve, pour the ingredients of the skillet onto a large platter and top with pine nuts.

**Mediterranean Inspired Menu Featuring**  
**Small Plates ~ Stone-Fired Pizza ~ Large Plates ~ Desserts**  
**Spectacular views of Little Traverse Bay**  
**from two stories**  
**Michigan Craft Beers On Tap**  
**Serving Lunch and Dinner 7 days a week**  
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