

Recipes

AN EXCLUSIVE COLLECTION OF CULINARY CREATIONS

MATT MARCUS, HEAD CHEF AT HENNING'S RESTAURANT

SUSAN MOSES, OWNER/CHEF AT 212 MARKET

ANDREW MILLSAP, RESTAURANT CHEF AT BROAD STREET GRILLE

SCOTT EISELSTEIN, EXECUTIVE CHEF AT BLUEWATER GRILLE

JOHN PALACIO, EXECUTIVE CHEF AT PORTER'S STEAKHOUSE

ERIK NIEL, OWNER/CHEF AT EASY BISTRO

NICK KYRIAKIDIS, OWNER/CHEF AT NIKO'S SOUTHSIDE GRILL

DANIEL LINDLEY, OWNER/CHEF AT ST. JOHN'S RESTAURANT

RECIPES COMPLIMENTS OF



CHATTER
Magazine

T H E C H E F S



MATT MARCUS literally grew up in a commercial kitchen – it was in the family's basement thanks to his mother's successful catering business. He's worked in top Atlanta kitchens such as Woodfire Grill, Chops Lobster Bar and J.C.T. Kitchen & Bar.

FISH PHILOSOPHY: Adhering to Serve & Protect philosophies for years, Marcus promotes a whole fish program at Hennen's, slicing and eating raw fish while butchering to ensure freshness. "You can tell a lot more about the quality of whole fish – there's no potential to freeze it, soak it or add chemicals to change the color," he explains.



SUSAN MOSES has always had close ties to the ocean, growing up on Air Force bases in Japan, Portugal and Biloxi, Miss. Cooking her way through college, she was introduced to sustainable seafood early on, working as chef on board fishing

boats off the coast of California. "Little did I know I'd someday be serving that fish in my own restaurant," she laughs. **FISH PHILOSOPHY:** As the first certified green restaurant in Tennessee, any seafood served at 212 has always followed sustainable guidelines. Moses is excited to witness a seafood change among other kitchens in the city. "Rome wasn't built in a day, but it's about making a choice every day and trying to make a difference."



Living in Chattanooga most of his adult life, **ANDREW MILLSAP** has learned under some of the finest chefs in the city. Coming to Broad Street nearly six years ago, he's helped promote the restaurant's farm to table movement,

working directly with farmers and even shopping the Main Street Farmers Market. **FISH PHILOSOPHY:** Despite his young age, Millsap already has an eye toward the future. "In 70 years, I don't want my kids eating plankton and squid, and that's going to be about all that's left if somebody doesn't start somewhere," he says. "Serve and Protect is a great start."



At age 9 **JOHN PALACIO** felt a call to the kitchen, but his restaurant career didn't begin until after a stint with the Marines. Working in top hotel kitchens from Los Angeles to Kansas City, Palacio has 26 years experience with both surf and turf.

FISH PHILOSOPHY: While Porter's has built its reputation on its USDA Prime beef, Palacio stresses that equal attention is paid to the seafood, highlighting only local or wild-caught species. He says one of the best surprises of the program is discovering so many local sources for farmed catfish, which has become a menu favorite.



With a degree in Fine Arts and 20 years experience in commercial kitchens, **SCOTT EISELSTEIN** marries the two backgrounds by injecting creativity into every dish. Spending six years at Bluewater, the Chattanooga native has become well-versed in

what the ocean has to offer. **FISH PHILOSOPHY:** Eiselstein admits the sustainability issue can be a tricky one. "Some of the sustainable products are a little more difficult to get, and that's mainly because people aren't asking for them," he says. "It's kind of like a new song from your favorite band. It takes the audience a little longer to get a hold of the idea, understand what it's about and why they should like it. Programs like Serve and Protect are helping, though."



Growing up in Southern Louisiana, it's hard to say which was more important for **ERIK NIEL** – catching seafood or cooking it. Happily, both passions collide at his upscale downtown bistro, which opened in 2008. After training in Vail,

Colo. he moved to Chattanooga for family and has been supplying the Scenic City with Gulf seafood ever since. **FISH PHILOSOPHY:** Niel's decision to join Serve and Protect was, well, easy. He learned environmental stewardship early from fishing Gulf waters. He recalls the dramatic effect the 1995 gill net ban had on rebounding fisheries, and watched the redfish population creep up after near collapse in the '70s.



Receiving an Economics degree from Washington and Lee, **NICK KYRIAKIDIS** refers to his culinary training as old school, learning at the feet of his father in the New York restaurant business. He opened his own place five years ago, hoping

to promote Mediterranean cuisine with Southern flair. **FISH PHILOSOPHY:** Despite growing up in landlocked Chattanooga, Kyriakidis has always felt a connection to the sea, thanks to his Greek heritage. And while he pulls trout out of the Hiwassee rather than seabream out of the Aegean Sea, he has an intimate knowledge of how fragile ecosystems can be, seeking to keep them healthy by what he puts on his plate.



DANIEL LINDLEY earned his stripes in some of New York's most famous kitchens before returning home as chef at St. John's – a career move he originally viewed as a temporary arrangement. Thankfully the Chattanooga native and

three-time James Beard Award nominee decided to stay put, gracing Chattanooga with one of its first farm-to-table fine dining restaurants. **FISH PHILOSOPHY:** Growing up in Chattanooga, Lindley wasn't exposed to seafood much until his foray into professional kitchens at age 17. He was hooked almost instantly, and has been carefully sourcing seafood since opening St. John's 12 years ago.

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**HENNEN'S
SPICED CLAMS**

HENNEN'S SPICED CLAMS

BY MATT MARCUS, HEAD CHEF AT HENNEN'S RESTAURANT

1/4 lb. unsalted butter
15 hard littleneck clams
1 jalapeno, sliced on bias
1/4 yellow onion, julienned
1 bunch parsley, chopped
2 cloves garlic, sliced paper-thin
1/2 cup white wine
Kosher salt and pepper, to taste
1 loaf sourdough bread,
cut into large chunks
1 tablespoon high-quality olive oil

Cut butter into cubes and set aside until room temperature. Rinse hard clams in salted water to release all sand and dirt. Cut bread into large chunks and rub with olive oil. In a sauté pan, heat oil on medium high until ribbons have dispersed. Add onion, garlic and clams. Toss until onions become translucent. Add jalapeno, salt and pepper, and toss.

Deglaze with white wine and cook until clams start to open. Turn heat to low. Add butter and herbs; agitate vigorously with spoon until butter is emulsified. Transfer clam mixture to serving bowl and serve with toasted bread.



**LITTLENECK CLAM TOMATO BROTH IN PATTY PAN
BOWL WITH GRILLED SEMOLINA CROSTINI**

LITTLENECK CLAM TOMATO BROTH IN PATTY PAN BOWL WITH GRILLED SEMOLINA CROSTINI

BY SUSAN MOSES, OWNER/CHEF AT 212 MARKET

4 patty pan squash about five inches across
Olive oil to coat
Salt and pepper to taste
8 ripe heirloom tomatoes, cored and split lengthwise
¾ cup olive oil, plus more for drizzling bread
12 sprigs of fresh thyme, plus more for crostinis
6 garlic cloves, thinly sliced
Sea salt
Freshly ground black pepper
½ cup dry white wine
About 24 littleneck clams, cleaned and rinsed
2 teaspoons lemon zest
1 loaf semolina bread, cut into slices about 1-inch thick
1 Tbsp. cold butter
8-12 Brussels sprouts, cored and petals removed
Olive oil for sautéing
2 Tbsp. vegetable stock or water

Preheat oven to 350 degrees. Cut tops off squash, scooping out the inside to make a bowl. Oil and season them, and roast until just tender but still firm.

Lay the tomato halves on a baking sheet, cut side up. Drizzle with ¾ cup olive oil and scatter thyme sprigs, 2 Tbsp. garlic, 1 ½ tsp. salt, and 1 tsp. pepper. Drizzle ¼ cup water onto the baking sheet around the tomatoes to keep them moist while roasting. Roast tomatoes until slightly browned and dry, about a half-hour. Remove the sheet from the oven and transfer everything to a bowl. Add about 1 cup water and ½ cup olive oil. Cover and let steep for 30 minutes. Strain, extracting as much liquid as possible. (You should have slightly less than 2 cups.) Reserve the broth.

Heat a large sauté pan, add 2 Tbsp. oil and sauté the rest of the garlic. Add the

white wine, clams, lemon zest, thyme, tomato broth, about 1 ½ teaspoons salt and pepper to taste. Cover and let cook until the clams open, about 5 minutes.

Arrange the bread on a baking sheet and brush with extra virgin olive oil; brown until crisp. Spread with fresh goat cheese mixed with chopped thyme.

Remove any clams that will not open and stir in the butter. Serve the clams and broth in roasted and scooped patty pan squash. Serve the goat cheese crostinis alongside. (Keep an empty bowl near for shells.) Sauté the Brussels sprout petals until just tender, adding a tablespoon or two of water to help steam the petals. Arrange on plate as a bed to keep the edible squash tureen stable.



SMOKED
SUMMER
FLOUNDER CAKE
WITH ROASTED
FARMERS MARKET
VEGETABLES

SMOKED SUMMER FLOUNDER CAKE WITH ROASTED FARMERS MARKET VEGETABLES

BY ANDREW MILLSAP, RESTAURANT CHEF AT BROAD STREET GRILLE

1 lb. summer flounder
1 green bell pepper
1 red onion
2 roasted garlic cloves
2 local free-range eggs
¼ cup of breadcrumbs
4 oz. of local goat cheese
1 local tomato
¼ lb. patty pan squash

Remove all bones from flounder, season with salt and place in smoker for approximately 45 minutes. (Very important not to over smoke.) Dice onions, bell peppers and garlic and place in a medium-sized mixing bowl. Remove skin from flounder and add to the mixing bowl with eggs, goat cheese and breadcrumbs. Be careful not to over mix; you want big pieces of flounder so the flounder stands out. Season with salt and pepper to taste. Form the cakes about 4 oz. each. Heat a skillet over medium heat. Sear the flounder cakes about 2 to 3 minutes on each side, until golden brown.

Preheat oven to 350 degrees. Dice squash and tomatoes about half-inch by half-inch. Toss in olive oil, salt and pepper. Roast for five minutes. It's key for the vegetables to still have some texture to them.

Place the flounder cake in the center of the plate and garnish with roasted vegetables. Can be served as a main dish or appetizer.



**ARCTIC CHAR
WITH TOMATO
VINAIGRETTE,
FIGS AND FENNEL**

ARCTIC CHAR WITH TOMATO VINAIGRETTE, FIGS AND FENNEL

BY SCOTT EISELSTEIN, EXECUTIVE CHEF AT BLUEWATER GRILLE

2 oz. patty pan squash
2 oz. Brussels sprouts
7 oz. summer flounder
5 shallots, chopped
8 garlic cloves, chopped
Chives
1 vine-ripe tomato,
seasoned with salt and pepper only
6 oz. clams
1 lemon
½ cup water
3 oz. heavy cream
2 oz. Chevre (goat cheese)
2 cups white wine
Flour
Salt and pepper, to taste

Clean tops and bottoms of patty pan, then cut in half. Clean stems of Brussels sprouts and cut in half lengthwise. Blanch the sprouts and squash in boiling water. Slice chives ¼ inch thick. Slice tomatoes ¼ inch and season with salt and pepper.

Season flounder with salt and pepper on both sides and dust with flour. In a hot pan, sear the fish on both sides, then turn the fire down and cook until done.

Purge clams in salt water for 30 minutes. Pick out all dead clams. Run remaining clams under cool water to clean excess dirt.

Put clams in very hot pan with a lid and combine with 1 cup wine, water, four garlic cloves and one shallot (chopped). They should cook within 5 minutes. Remove from liquid and toss with fresh butter and season with salt and pepper.

For the Chevre Cheese Sauce, sauté remaining shallots and garlic in butter for one minute on medium heat. Add remaining wine and reduce 80 percent. Add the cream and reduce 50 percent. Stir in cheese and serve with fish.

See next page for Tomato Vinaigrette.

CHARRED TOMATO VINAIGRETTE

BY SCOTT EISELSTEIN, EXECUTIVE CHEF AT BLUEWATER GRILLE

12 oz. heirloom (optional) tomatoes,
approximately 2 medium to large
tomatoes

1/4 tsp. Kosher salt

1/4 tsp. course ground black pepper

1/8 tsp. chili powder

2 oz. extra virgin olive oil

1 1/2 tsp. honey (local if possible)

Juice of 1 medium orange

Juice of 1 lime

1 tsp. Kosher salt

1 Tbsp. sugar

1/4 tsp. cayenne pepper

Place first five ingredients (through honey) in mixing bowl and toss until coated. Place the tomatoes onto a sheet pan and place under broiler until the skins have blistered on all sides, turning as needed. Once the tomatoes are dark brown/ blackened, remove from the oven and allow to cool to room temperature.

Place tomatoes and remaining ingredients into a blender and process until smooth. Place into a non-reactive container and store in the refrigerator for up to five days.



**PAN-FRIED
FLOUNDER
WITH CHEV'RE
CREAM SAUCE**

PAN-FRIED FLOUNDER WITH CHEV'RE CREAM SAUCE

BY JOHN PALACIO, EXECUTIVE CHEF AT PORTER'S STEAKHOUSE

2 oz. patty pan squash
2 oz. Brussels sprouts
7 oz. summer flounder
5 shallots, chopped
8 garlic cloves, chopped
Chives
1 vine-ripe tomato,
seasoned with salt and pepper only
6 oz. clams
1 lemon
½ cup water
3 oz. heavy cream
2 oz. Chev're (goat cheese)
2 cups white wine
Flour
Salt and pepper, to taste

Clean tops and bottoms of patty pan, then cut in half. Clean stems of Brussels sprouts and cut in half lengthwise. Blanch the sprouts and squash in boiling water. Slice chives ¼ inch thick. Slice tomatoes ¼ inch and season with salt and pepper.

Season flounder with salt and pepper on both sides and dust with flour. In a hot pan, sear the fish on both sides, then turn the fire down and cook until done.

Purge clams in salt water for 30 minutes. Pick out all dead clams. Run remaining clams under cool water to clean excess dirt.

Put clams in very hot pan with a lid and combine with 1 cup wine, water, four garlic cloves and one shallot (chopped). They should cook within 5 minutes. Remove from liquid and toss with fresh butter and season with salt and pepper.

For the Chev're Cheese Sauce, sauté remaining shallots and garlic in butter for one minute on medium heat. Add remaining wine and reduce 80 percent. Add the cream and reduce 50 percent. Stir in cheese and serve with fish.



MARINATED SQUID

MARINATED SQUID

BY ERIK NIEL, OWNER/CHEF AT EASY BISTRO

8 oz. cleaned squids
Zest from 1 lemon
Zest from 1 lime
Zest from 1/4 orange
Zest from 1/4 grapefruit
1 cup olive oil or blended salad oil
1/2 teaspoon cracked chili pepper
1/2 cup seedless watermelon, small dice
2 heirloom cherry tomatoes
2 Tbsp. hazelnut oil
3 lemon supremes (no pith or rind)
1 Tbsp. pickled watermelon rind
(any Southern classic recipe will do)
1 Tbsp. fresh herb blooms,
preferably basil or parsley

Mix squid and next six ingredients (through chili pepper) in a plastic bag and let sit overnight tightly sealed. Add salt and pepper before grilling the following day. Grill whole squids on hot grill, 30 seconds per side. Set aside and let cool slightly before slicing into thin segments.

Delicately mix remaining ingredients. Layer fruit and squid on plate to serve.



SOURWOOD
HONEY
GLAZED
ARCTIC CHAR
OVER LOCAL
SUMMER
SQUASH CAKE

SOURWOOD HONEY GLAZED ARCTIC CHAR OVER LOCAL SUMMER SQUASH CAKE

BY NICK KYRIAKIDIS, OWNER/CHEF AT NIKO'S SOUTHSIDE GRILL

2 Arctic Char fillets
4 to 5 summer squash, grated
1/4 Spanish onion, grated
1 cup Japanese breadcrumbs
1 egg, lightly beaten
1/2 Parmesan cheese
Bonnie Blue Farm's goat cheese, to taste
1/2 pound Brussels sprouts
Salt and pepper, to taste
Fresh garlic, to taste

Salt and pepper fish and cook on wood-burning grill 3-4 minutes per side. After turning, brush with honey to allow smoke to infuse with honey glaze.

Grate squash and press between paper towels to remove excess moisture. Add onion, salt, pepper and garlic. Mix with breadcrumbs, lightly beaten egg and parmesan cheese until just combined. Pan fry in butter. Finish warm squash cakes with goat cheese.

Cut stems off Brussels sprouts and quarter. Toss with olive oil, salt, pepper and minced garlic. Sauté over medium heat until tender.



**GRILLED
SQUID SALAD
WITH CHAMPAGNE
VINAIGRETTE**

GRILLED SQUID SALAD WITH CHAMPAGNE VINAIGRETTE

BY DANIEL LINDLEY, OWNER/CHEF AT ST. JOHN'S RESTAURANT

2 lbs. cleaned squid,
tubes and tentacles intact
2-3 medium local patty pan squash,
deseeded and thinly sliced
1/2 pint sungold or cherry tomatoes,
halved
8-10 local Brussels sprouts,
core removed and leaves separated
4 Tbsp. fresh petite basil leaves, thinly
sliced
4 oz. Bonnie Blue Farm's goat cheese
1/4 cup champagne vinegar
1 tsp. Dijon mustard
1 small shallot, finely chopped
1/4 tsp. chili flake
Salt and pepper to taste
Extra virgin olive oil

Light the grill. Toss squid in
1/4 cup olive oil, 1 tsp. salt and
1/2 tsp. pepper. Grill squid quickly
over high heat, turning once
(1-2 min each side). Transfer to
plate and chill in refrigerator.
Note: grill squid whole then cut
tubes into 1/4 inch slices for salad.

Sauté squash over medium high
heat in 2 Tbsp. olive oil, a pinch of
salt and pepper (3-4 minutes until
slightly tender). Transfer to bowl
and chill in refrigerator, as well.
Bring 1 qt. well-salted water to
rolling boil and add Brussels sprout
leaves for 30 seconds. Remove and
immerse in bowl of ice water for
2 minutes. Drain well and pat dry
with towel.

In medium mixing bowl, combine
vinegar, Dijon, shallot, chili flake,
salt and pepper. Whisk in 3/4 cup
olive oil for vinaigrette. In large
mixing bowl, add chilled squid,
squash, tomatoes, Brussels sprout
leaves, half the basil leaves and
dressing. Transfer equal portions
to chilled salad plates and garnish
with crumbled goat cheese and
remaining basil leaves.

**Serves 4 as entrée or 6 as first
course.**