

# fresh, pure & delicious

TEXT BY EMILY BETZ TYRA  
AND PATTY LA NOUE STEARNS

PHOTOGRAPHS BY  
TODD ZAWISTOWSKI

Cafe Bliss's  
Strawberry  
Shortcake

Just-picked asparagus, peaches, and zucchini. Wild raspberries and morels, free-range beef and poultry, whitefish and perch pulled from the lake this morning. These are the extraordinary ingredients that make regional cuisine sing. Here, we spotlight 40 eateries that seek out the seasonal best from our orchards, fields, forests and streams.

Read it and eat.

**AMERICAN SPOON GELATO CAFÉ** For more than two decades, Justin Rashid and crew have kept Northern Michigan on the foodie map with the regional fruits they use for American Spoon Foods products. The café, which opened three years ago, celebrates the same idea. A lick of their gelato with Early Glow strawberries from Suttons Bay will make you jump for joy. 413 East Lake Street, Petoskey, 231-347-7004

**HATTIE'S** Executive Chef Patty Hickman pickles wild leeks from local forager Jim Moses as garnishes for martinis and her pâtés. Fresh goat cheese, Cornish hens, lamb and pork come from Halpin Highlands Family Farm in Kaleva. Try her succulent pork chops with caramelized onions and rosemary broth. 111 St. Joseph's, Suttons Bay, 231-271-6222

**THE NEW YORK** This classic wharfside eatery grows its own herbs and lettuces and gets its whitefish from Mankins Fresh Catch between Petoskey and Conway. Chef-owner Matt Bugera sautées whitefish in a Murat sauce of artichokes, button mushrooms, shallots and white wine. And when tomatoes ripen in late summer, find them on the menu prepared three lusciously different ways. He buys them from Bill's Farm Market in Petoskey. Corner of State and Bay streets, Harbor Springs, 231-526-1904

**FISCHER'S HAPPY HOUR TAVERN** Lay claim to your slice-o-heaven the minute you slip into your seat at this old-fashioned roadhouse. Lori Fischer creates only so many of her lofty raspberry pies made with tender pastry, tangy-sweet cream cheese, and ruby berries picked the same day at Wilfred and Joan Korson's farm at the northern tip of Lake Leelanau. 7144 North M-22, Northport, 231-386-9923

**TIMMERIN** The Market Basket (where local farmers peddle their produce) in Beulah is a one-stop source for all things fresh for Timmerin chefs Tim and Erin White. Tim's tomato and crispy goat cheese appetizer with heirloom tomatoes and basil vinaigrette is one grand way to savor summer at this fine-dining spot on Crystal Lake. At the Inn at Beulah Beach, 173 Lake Street, Beulah, 231-882-5306

**WESTERN AVENUE GRILL** This warm, wood-bedecked eatery is where to sample Randy Chamberlain's tart cherry chutney made with Cherry Central dried cherries, sautéed onions, celery, port wine and beef stock on a 1-pound grilled pork chop. 6680 Western Avenue, Glen Arbor, 231-334-3362

**NORTHWOOD CAFE** If you're hankerin' for an omelet, Patty Maidens will whip one up with organic eggs from Kaleva's Halpin Highlands Family Farm. She and co-owners Janet Rich and Patti Wilson are also hooked up with a local CSA farm, so watch for great goodies in this countrified café as the crops roll in throughout the season. 17201 Northwood Highway, Arcadia, 231-889-0290

**PUNZEL'S** Find a sunny spot outside this Scandinavian cottage to sample Judy Hauser's works of art: open-faced sandwiches built on traditional hard bread with lavender-laced gouda from Minnesota, thinly sliced sausage, onion, zucchini, tomato,

**ROWE INN** Executive Chef Bud Sealy's dish of fresh green beans with stewed tomatoes and leeks is typical of the Provençal menu at this temple of regional cuisine. He uses produce from nearby Ellsworth farmer Jim Ruster and many other neighboring farms. 6303 East Jordan Road, Ellsworth, 231-588-7351



pickled cucumber, heart-shaped radish sprouts and Hauser's trademark edible flowers from her garden. 8720 C-633, Buckley, 231-263-7427

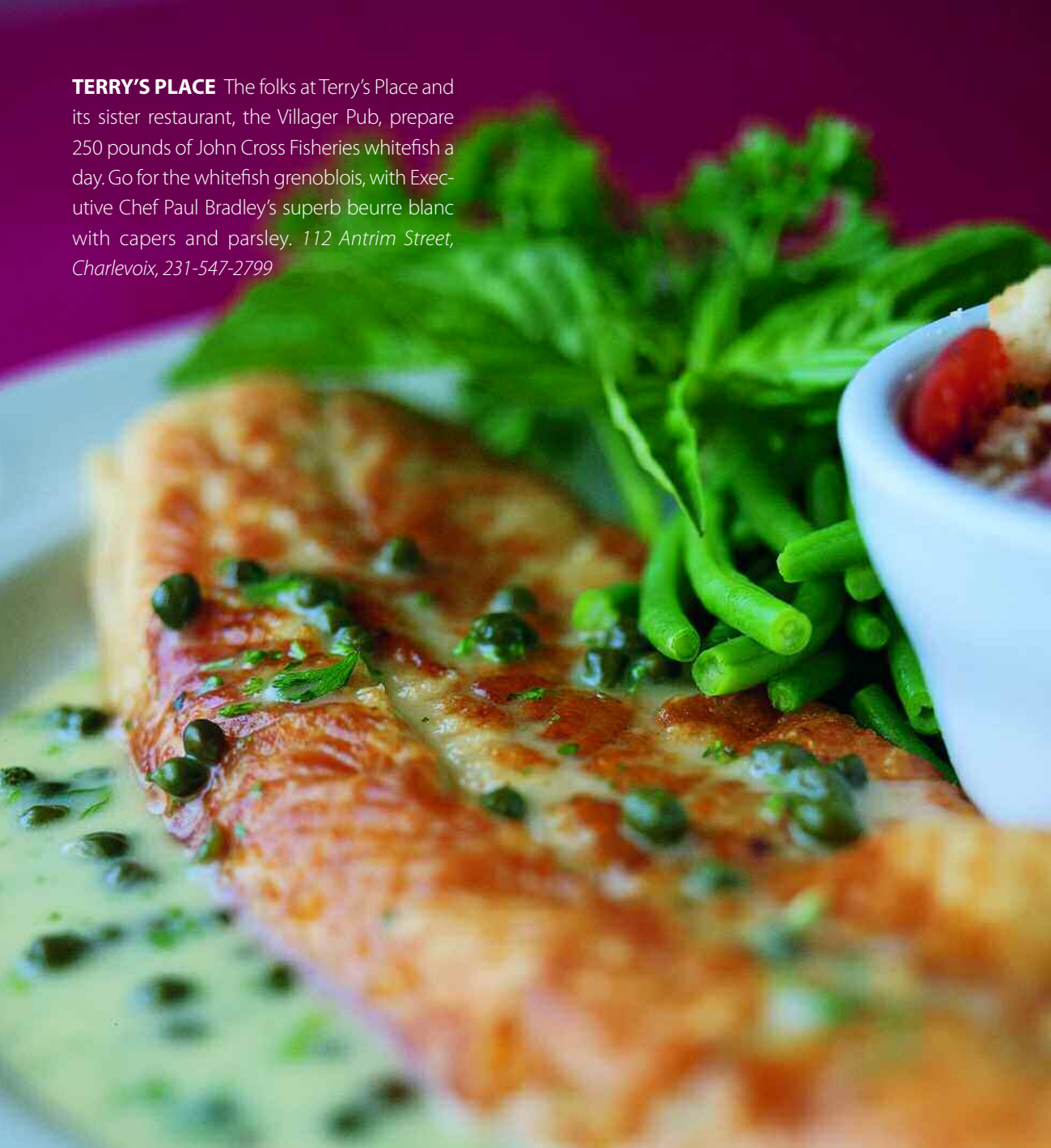
**BLUE SLIPPER BISTRO** Chef-owner Brian Kissel makes killer pesto with pine nuts and garlic and Italian leaf basil that he gets from Jean's Greens of Onekama. He also hits Miller's Farm Market on M-22 for cherry and grape tomatoes, peppers of all kinds and fruit, as well as Betty Brown's on 9 Mile Road for strawberries and asparagus. 8058 1st Street, Onekama, 231-889-4045

**LULU'S** You'll find fresh fish from Bellaire's Glacier Springs Trout Farm on the menu at this spare and lively bistro. Michael Peterson stuffs trout with spinach and pancetta or pan-fries then bakes it layered with potatoes, leeks, crème fresh, and chive caper sauce. 213 North Bridge Street, Bellaire 231-533-5252

**CREATIVE EXPRESSIONS** Don and Robin Paone make their own bread and pastries and brew organic coffee from Great Northern Roasting Company of Traverse City. Try one of their specialty sandwiches such as the Backpacker, with smoked turkey, Havarti cheese, sun-dried tomatoes, sprouts and pesto on cranberry-pecan bread. 4857 Main Street, Onekama, 231-889-4236

fresh

**TERRY'S PLACE** The folks at Terry's Place and its sister restaurant, the Villager Pub, prepare 250 pounds of John Cross Fisheries whitefish a day. Go for the whitefish grenoblois, with Executive Chef Paul Bradley's superb beurre blanc with capers and parsley. 112 Antrim Street, Charlevoix, 231-547-2799



# Pub

**FUNISTRADA** You'll love sitting elbow-to-elbow inside this Italian hideaway during asparagus season. That's when chef Tom Reay goes crazy with crunchy shoots from Empire's Norconk Farm. Try the lemon asparagus penne—chartreuse stems blended into a pesto with olive oil, lemon zest, Parmesan and a hit of sea salt. 4566 MacFarlane, Burdickville, 231-334-3900

**TRILLIUM** Chefs extraordinaire Rich Beichner and Chris Mushall think Dave Rinckey's Pheasant Ridge Farm in Beulah raises the finest birds around, which they prepare with great flair at this fine-dining restaurant with an amazing view. Bird's the word. Grand Traverse Resort and Spa, 100 Grand Traverse Village Boulevard, Acme, 231-938-3776

**CAFE BLISS** The brother-sister team of Tim and Sarah Jane Johnson let fruit flavors shine in their desserts by sweetening them with just a bit of honey from Millie and William Hathaway's Suttons Bay farm. Don't miss the shortcakes made with Julia and John Brabenec's delectable, firm white peaches or berries from Alpers farm. 420 St. Joseph's, Suttons Bay 231-271-5000

**FIFTH STREET GRILL** The Green House in Roscommon is Executive Chef Kurt Goddard's source for lettuces, peppers, tomatoes and teeny, bright-red strawberries. He loves East Jordan's Circle Herb Farm for gorgeous herbs and vegetables. Try his stuffed squash blossoms, sublimely crisp in a light tempura batter. 104 North Fifth Street, Roscommon, 989-275-1515

**WALLOON LAKE INN** You can always expect a stellar meal with a water view at this century-old lodge. Chef David Beier makes his own maple syrup and gets his produce from Bill's Farm Market in Petoskey. Beier creates a lusciously layered Hemingway Napoleon with his syrup and fresh raspberries. 4178 West Walloon Lake Village, Walloon Lake, 231-535-2999

**MAGGIE'S TAVERN** Order a big patty melt on rye made with fresh buffalo meat from Tustin's Windy Hills Farm in this tin-ceilinged landmark. 523 North Mitchell, Cadillac, 231-775-1810

**CRESCENT BAKERY** In a classic 1800s storefront, former Whole Foods pastry chef Jason Gollan and his wife Linda whip up fragrant artisan breads, East Coast-style pizza, and an array of sensational sweets. They use fresh basil and rosemary from

Frankfort's Baver Herbs for their rustic wheat bread. 404 Main Street, Frankfort, 231-352-4611

**JOE'S FRIENDLY TAVERN** Honor's Food for Thought pickles wild leeks picked 4 miles from the Friendly. They appear in the zingy relish for their Mountain Man sausage, made from elk, bear and venison. 11015 Front Street, Empire, 231-326-5506

**THE BLUE PELICAN** This new seafood- and beach-themed eatery gets trout from Bellaire's Glacier Springs Trout Farm. Chef-owner Bob Rodriguez offers it up in various specials, such as crab-stuffed rainbow trout. He also uses jams and jellies from Carriage House in Bellaire. 10555 West Old Bay Road, Central Lake, 231-544-2583

**STONE HOUSE CAFE** Bob Pisor's lovely breads are the perfect foil for fresh ingredients grown down the road at TLC and Provemont farms. Eat them on the popular no-wait sandwich: tomato, fresh basil and mozzarella on ciabatta. 407 South Main, Leland, 231-256-2577

**DILL'S OLDE TOWNE SALOON** Juicy burgers and thick, well-charred steaks are the benchmark at this Old Town classic. Proprietor Barry Boone raises his own free-range Black Angus and Hereford cattle on natural feed. His steaks age on the rack for 21 days; the hamburger goes through the grinder three times. 423 South Union, Traverse City, 231-947-7534

**HARBOR CAFE** Chef-owner Derek Boyer says Altonen Orchards in Elk Rapids has the best asparagus around. He also loves the produce from King's in Central Lake and Amon Orchards in Acme. Try his cream of asparagus soup with rye or wheat toast. 129 River Street, Elk Rapids, 231-264-8700

**GARRETT'S ON WATER STREET** Look out on Lake Charlevoix and order from Garrett Scanlan's European-influenced menu. He uses rabbit, game hens and duck from Aspen Farms in Boyne City. Try the muscovy duck breast on greens with blue cheese, roasted pecans, blueberry vinaigrette and crisp sweet potato frills. 1 Water Street, Boyne City, 231-582-1111

**KEJARA'S BRIDGE** What's sprouting that week at Meadowlark Farm near Cedar finds its way on the menu. When it's zucchini time, Sarah and Christen Landry make lasagna and zucchini muffins. 202 Main Street, Lake Leelanau, 231-256-7720

Crescent Bakery



Trillium



Northwood Cafe





**THE FISH** Chef Scott Schornak's fertile imagination is bolstered by his twice-a-week stops at Bill's Farm Market in Petoskey for blue and peanut potatoes, sweet corn, jalapeños, tomatoes, squash and strawberries. His tempura-fried sweet dumpling squash is a star, as is the ahi tuna dressed with a yellow watermelon, pickled ginger, and seven-tomato salsa. Don't be too shy to try the sleeper hit of summer: homemade basil ice cream with steeped strawberry-thyme-black pepper syrup, reduced balsamic and fresh strawberries. 2983 South State Road, Harbor Springs, 231-526-3969

**BLUE HERON CAFE** Get organic-egg breakfasts from Halpin Highlands Family Farm of Kaleva in this gastronomic oasis, where Chef Brian Williams often cooks up menu specials like homemade sausage or meat loaf with bow-shot venison from the Buck Pole Ranch in Marion, Michigan. 304 North Mitchell, Cadillac, 231-775-5461

**BOATHOUSE RESTAURANT** Jim Morse's menu is rich with the fruits (and veggies) of the land: Creamy, just-picked garlic from Seventh Hill Farm and edible flowers for garnish from Terry Hooper, both on Old Mission, and asparagus from Empire's Norconk Farm. Try his tempura asparagus with smoked tomato coulis in an Asiago cheese cup with fresh basil. 14039 Peninsula Drive, Old Mission, 231-223-4030

**CHANDLER'S** Executive chef Peter Hamm keeps bundles of fresh chives, sage, parsley and basil from Circle Herb Farm in East Jordan at his fingertips to brighten this Gaslight District bistro's cuisine. Don't miss the fall treat of fluorescent squash blossoms from Bill's Farm Market in Petoskey stuffed with goat cheese and roasted peppers and sautéed in garlic and butter. 215½ Howard Street, Petoskey, 231-347-2981

**DOUGLAS LAKE BAR** Gold Berry Farm in Cheboygan supplies organic free-range chicken for this rustic, knotty-pine-paneled waterfront eatery. Executive Chef Jason Reed roasts the birds and serves them with sun-dried tomato orzo, preserved lemons and a fresh thyme velouté sauce. 7314 Douglas Lake Road, Pellston, 231-539-8588

**SPARKS RESTAURANT** Tender pancakes and humble oatmeal are transformed with the rich amber Sugar Den maple syrup that Margo Sparks serves in this roadside breakfast and jerky joint. Husband Dennis Sparks started his syrup business with buckets 35 years ago, then perfected his process using tubing, reverse osmosis and a steam-away method. 4642 North M-37, Mesick, 231-885-1675

**MAYFAIR TAVERN** This newly remodeled restaurant's chef-owner Wally Palmer serves up a mean whitefish quesadilla with housemade salsa. The whitefish comes from Lake Superior, and the walleye and perch also swam in Northern Michigan waters. Palmer creates some of his sauces from Northern Beverage Company root beer that's from Williamsburg. 515 Frankfort Avenue, Elberta, 231-352-9136

**MAPLE LEAF RESTAURANT** Michigan State University ag extension director Jim Bardenhagen digs up redskin potatoes on his own farm; Chef John Hardy sautées them with red, yellow and green peppers, garlic, fresh chili peppers, chili powder, thyme, oregano and basil, and tops them with shredded smoked cheddar. 172 West Burdickville Road, Maple City, 231-228-4688

**TAPAWINGO** This restaurant's freshness and fame hinge on the relationships that Chef Pete Peterson and his staff have forged with local farmers and suppliers, among them Mike Werp, whose tomatoes, haricots verts and mixed greens star in almost every dish. Read about Tap's 20th anniversary in the May 2004 issue of *Traverse*. 9502 Lake Street, Ellsworth, 231-588-7971

**THE HOUSE** Lush eggplants and basil spill right out of the Lee-lanau Produce farm truck into Michael Bauer's kitchen to become baba ghanoush for the vegetarian sandwich, a classic



eggplant Parmesan with tomato coulis or a lemon basil vinaigrette for the mango and strawberry salad, with goat cheese and julienned vegetables. 826 West Front Street, Traverse City 231-929-4917

**LATITUDE** Executive Chef Rich Travis gives Bill's Farm Market in Petoskey the nod for its diverse and consistent selection of produce, great lettuces and arugula. Whatever he finds that day, he turns into a work of art on the plate, such as a mouth-watering medley of baby beets, tiny potatoes, fresh basil and baby beans. Marina District, Bay Harbor, 231-439-2750

**LA BÉCASSE** Peachy and John Rentenbach's Provençal-style restaurant is surrounded by farmland, so she and Chef Greg Murphy have the pick of many local sources, among them Westover Farms in Maple City and Norconk Farm in Empire. Peachy can't wait for the raspberries from Ziegler Farm in Empire so she can make one of her dreamy desserts, the Le Succès—layers of almond meringue with fresh berries and buttercream. C-675 and C-676, Burdickville, 231-334-3944

**WINDOWS** Grower Mike Werp's colorful crop of beans, carrots, beets, turnips, parsnips and rutabagas appear on the plate next to well-executed steaks, lobster and whitefish in this room with a Grand Traverse Bay view. Chef-owner Phil Murray drives up and down M-22 to find fresh seasonal fruit like strawberries, peaches and apricots for his potent sorbets. 7677 West Bay Shore Drive, Traverse City, 231-941-0100

Emily Betz Tyra is assistant editor of *TRAVERSE*.  
etyra@traversemagazine.com  
Patty LaNoue Stearns is senior editor of *TRAVERSE*.  
patty@traversemagazine.com

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