

Traditions RESTAURANT



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Traditions Catering Perfect for all your events



Traditions has been busy hosting many catering events the past three months and will enjoy a busy August with weddings, (one being my youngest son's!). Family gatherings and other events however there is always room for more, so if you find yourself in need of some catering please feel free to call and talk with me.

Whether you need just a little extra help or planning for an entire event Traditions will meet all of your requests with professional service, reasonable pricing and creative menu selections.

July's menu finds us in the middle of the farmers market waiting for all the vine ripe produce to come forth with the anticipation of the very freshest of ingredients to bring back to the kitchen and explore new recipes for your unique dining experience.

Phone:
608-783-0200



Mary's Kitchen

Hello my friends, it has been a while since I have had a chance to update all of you on Traditions and of course my newest venture, [Maggie's Restaurant](#) ~ which is located right next door to Traditions.

The new restaurant has been an adventure with equal amounts of excitement and obstacles to overcome. Open since the middle of February we now have smoothed out the wrinkles and are going full steam ahead, especial since the air conditioning situation has been resolved. The menu is delightful with daily specials, homemade soups, bakery items and desserts. If you have not had a chance to enjoy breakfast, lunch or dinner please come and experience casual family dining at its best with, of course, everything made from scratch!

My philosophy is to maintain the integrity of food enhancing it with the hopes of bringing surprising flavors to the taste buds. I often approach my menus with foods we love, while also looking for a twist that will turn good food into great food. In July's menu I have a combination of "old favorites" incorporating new flavors and textures with light combinations that depict the season.

The summer squash soup has all the qualities of the season and with the addition of buttermilk you experience a little tang that gives a unique quality to the soup. Topping it with toasted almonds you experience a crunch element also. Fruit is always a tasty treat when incorporated into entrée items and pairs well in the duck breast, the blackberry merlot sauce is rich and yet not heavy or sweet. Strawberries and July and warm weather screams for ice cream so the ice cream maker has been pulled out and is busily churning away creating Traditions homemade strawberry ice cream served with a Scottish shortbread, also baked in our kitchen.

These are just a few of the items to be enjoyed at Traditions in the month of July. I look forward to seeing you soon.

Mary A. Cody

From Mary's Hands:

Strawberry Tiramisu

This is one of my favorite strawberry recipes; it will not be

featured on the July menu, but is a wonderful summer dessert.

12 Ounces cream cheese, room temperature
1 Cup powder sugar
7 Tablespoons Marsala
1/2 Cup sour cream
1 1/2 Pints strawberries
3/4 Cup boiling water
2 Tablespoons sugar
2 1/2 Teaspoons instant espresso powder
Lady Fingers
1 Ounce bittersweet chocolate, grated

Blend cream cheese, powder sugar and 5 tablespoons Marsala in processor until smooth. Mix in sour cream. Slice half of the strawberries; cut remaining berries in half.

Combine boiling water, 2 tablespoons sugar and espresso powder in medium bowl; stir to dissolve. Mix in remaining 2 tablespoons Marsala. Dip ladyfinger briefly into espresso mixture, turning to coat. Place flat side up in bottom of 8 inch square glass baking dish with 2 inch high sides. Repeat with enough ladyfinger to cover the bottom of dish, trimming ladyfingers to fit.

Spread 2/3 of cream cheese mixture over ladyfingers. Cover with sliced strawberries. Dip more ladyfingers and arrange atop sliced strawberries in dish, covering completely and trimming to fit. Spread remaining cream cheese mixture over. Sprinkle with grated chocolate. Arrange halved strawberries around the edge of pan. Cover and refrigerate until set, at least 4 hours. Top with whip cream.

July Featured Wines

Every month I choose a few featured wines that I have opportunity to taste with my salesmen. These wines are a great value and surprisingly well balanced.



This month we are featuring Montes Sauvignon Blanc, Leyda Vineyard, Chili and a blend of Cabernet Sauvignon and Carmenera. Colchagua Valley, Chili.

Comments From The Table

Tonight we're celebrating the end of another school year. I've just finished my 11th year of teaching and still enjoy it very much. My husband surprised me with a 1 hour massage across the street and then dinner here. He is so thoughtful! **The food and atmosphere were perfect.** Thank you for a great night!

Celebrating a birthday and graduation!!! **Excellent food**, one of our new favorite restaurants! We will be back. Great wait staff and soothing atmosphere. A true gem.

This is our new favorite restaurant. Hope you don't mind but we licked our plates CLEAN! **The meal was superb!** The waitress was superb! This celebration of our birthdays was fabulous.

Excellent!! Everything had its own flavor. WOW! We both especially liked the asparagus soup.