

Traditions

RESTAURANT



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maggies
restaurant

201 Main Street
Onalaska, WI - 608.519.2200

Restaurant Hours

Monday ~ Saturday

7:00am 9:00pm

Sunday (Breakfast all day)

7:00am~ 3:00pm

Daily Lunch and Dinner Specials

The Lounge

Enjoy the quaint,
relaxing atmosphere of
Maggie's Smoke-Free
Lounge.

Window seating available for
breakfast, lunch and dinner.

Happy Hour

4:00pm-7:00pm every day.

Game Day Specials

Free Appetizers

Birthday, office gathering, or
just a group of friends
(15 or more people)



Mary's Kitchen

Nature has started its beautiful display of color throughout the Coulee Region and as always I take my queue from the source that provides my kitchen with the freshest produce that can be found. The decorative hues of gold, orange, red and touches of green are seen inside and outside of the

restaurant, but the real treasure are the colors that adorn the plates this month.

Of course the fall harvest of Butternut Squash is one that stands out during this time and can be enjoyed as a soup or in the vegetarian ravioli entrée. Deeper flavors of the herbs Sage, Thyme and Rosemary are infused in the sauces and lend themselves to the earthy flavors presented through out the menu.

Portobello Mushrooms, Duck and Lamb with a Juniper Berry and Rosemary Infused Demi Glace, as well as the classic Seafood Bouillabaisse are rich with the flavors of fall and will serve as a warm satisfying dining experience in the upcoming chilly month.

A delightful end to the meal~~ the Caramel Apple Cheesecake or the Warm Chocolate Bread Pudding with a cup of coffee or a warm after dinner drink, will only enhance the end of the evening.

Welcome to fall and I hope to visit with you soon.
you soon.

Mary A. Cody

From Mary's Hands:

Garlic Custard (Serves 8)

I have shared this recipe before and I share it again because of the abundance of the garlic harvest. You may want to just make the custard and serve as a side dish or serve this as a soup with crusty bread. However you choose

Traditions Catering



Whether it is booking the restaurant for a private party or having us cater your event, it is time to begin planning your holidays with Traditions.

I have expanded my [catering menu](#) so please take a look at the new items being offered along with the classic favorites.

Traditions Restaurant offers custom menus which means that you can decide what you would like and the budget that is comfortable for you. Although I have a catering menu, most events have been made to suit the occasion and the desires of the customer.

The services we provide are organized and professional and no detail is left out from the highly acclaimed presentations, to the quality of food, and to the cleanliness of the location during and at the end of the event. Our highly trained staff is there to attend to you and your guests' needs providing you with a memorable and enjoyable gathering.

For available catering dates

to serve this, you will be delighted with the outcome.

Mushroom Stock

2 Portobello Mushrooms
4 cups chicken stock

Custards

2 cups heavy cream
2 garlic cloves, crushed
4 eggs
2 egg yolks
1 cup roasted garlic puree
Salt and white pepper to taste

Sauce

4 tablespoons unsalted butter
4 tablespoons olive oil
Salt and freshly ground pepper to taste
4 garlic cloves, thinly sliced
8 green onions cut into 2 inch pieces
1 1.2 cup dry sherry
3 cups Mushroom Stock
½ cup dried fettuccine pasta
1 teaspoon minced fresh thyme

Stock

Twist the stem off the mushroom, wipe it with a damp towel, and chop it coarsely. Slice off the dark gills from the underside of the cap and reserve the cap. Combine the stem pieces, gills and stock in a saucepan, and bring to a boil over high heat. Reduce the heat and simmer the stock uncovered for 30 minutes, or until reduced to 1 ½ cups. Set aside.

Custard

Preheat the oven to 325. Place the cream in a saucepan over medium heat with the garlic clove and bring to a boil. Remove the garlic and keep the cream hot. In large bowl whisk the eggs and the egg yolk together. Add the cream in a thin stream, whisking constantly. Whisk in the roasted garlic puree until the mixture is smooth and season with salt and pepper. Butter ramekins and bake in a water bath cover with foil and bake for 50 minutes.

Sauce

Slice the Portabella Mushroom and heat the butter and olive oil in a sauté pan over medium heat. When the butter foam begins to subside, add the sliced mushroom and sauté until tender, about 3 minutes. Sprinkle the mushroom with salt and pepper. Add the sliced garlic and green onions to the pan. Sauté over medium heat until the garlic is translucent, about 3 minutes. Add the sherry and boil over high heat until the liquid is reduced by ¾. Add the mushroom stock to

or to reserve the restaurant for a private occasion, day or night, please call Mary at 608.783.0200.

I would also like to announce that I have been working with the Omni Center in Onalaska. The staff is very helpful and knowledgeable in every area of event planning.

The facility offers many different options for any type of event or meeting of any size and is a beautiful location. Please visit them [online](#) for more information.

the pan along with the broken pasta and thyme. Lower heat and boil until pasta is al dente.

Comments From The Table

-Inspired by the movie "Julie and Julia" we arrived later evening to enjoy gastronomical goodness. The movie's wonderful "foodie" cuisine photography made us hungry for "food worth eating"! So we thought of Traditions! We were not disappointed and will enjoy our dinners tomorrow in part (leftovers). Life is too short not only to drink bad wine, but to not celebrate the beauty of fine food and its presentation. Delicious!!

-At long last we are here! We read about the fabulous food in the Milwaukee Journal ~ Dennis Getto.

-Here to celebrate my 62 birthday. First time here ~ hopefully it will be a "tradition". Great service and atmosphere. We've never had a better dining experience Food was delicious!!

-The food was delicious, especially the seafood. We're here for our 44th anniversary and we will be back for more.

-The aroma outside drew us inside, we were not disappointed. From beginning to end WOW! Just passing thru, hope to be back someday, Sheboygan, WI

-Here visiting on business, I was recommended by a co-worker. The atmosphere was great, good service, knowledgeable staff with recommendations. Had the steak and it was yummy. Got to bring people back next time. Would make a trip just for the food! Rochester, MN

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