



# *Dining On Still Life*

*The Maine Restaurant Week Recipe Contest*

Maine   
Restaurant  
Week.

## *Congratulations!*

Congratulations Candace Karu. The winner of Maine Restaurant Week's "Dining on Still Life" recipe contest. Candace based her submission on "Ham and Eggs" (1930 Ralph Steiner, United States, 1899–1986), from the exhibition *Objects of Wonder* at the Portland Museum of Art.

### **"Brunch after the Museum" Candace Karu's Strata Casserole Serves 8**

8 ounces diced ham  
1 small onion, chopped  
4 tablespoons unsalted butter, softened  
6 slices Italian bread  
8 ounces Cremini [baby Portabella] mushrooms, sliced  
1 (8.5-ounce) can artichoke hearts, squeezed dry and quartered  
8 ounces sharp cheddar cheese, grated, about 2 cups (50% reduced fat cheddar)  
2 tablespoons chopped basil  
1 dozen large eggs (Egg Beaters or other egg substitute)  
1 cup sour cream (low fat sour cream)  
1 teaspoon dried mustard  
1 teaspoon salt  
1/2 teaspoon ground pepper

#### Steps:

1. Preheat oven to 350°F.
2. In large skillet over medium-high heat, cook onions and mushrooms until tender; let mixture cool.
3. Spread butter evenly over both sides of bread slices. Arrange in even layer over bottom of 9-by-13-inch baking dish, cutting to fit if necessary. Top with layer of artichoke hearts, then mushroom-onion mixture, basil leaves and cheese.
4. In large bowl, whisk eggs until well combined. Whisk in dry mustard, sour cream, salt and pepper. Then stir in the ham. Pour mixture evenly over ingredients in baking dish.
5. Bake strata until top is golden and eggs are completely set, about 1 hour. Serve hot.

(For reduced fat version, substitute ingredients in parentheses.)



Maine   
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**To our runners-up, we thank you for participating.**

Edward Dougherty's Baked Flounder stuffed with Smoked Bluefish Pate  
Inspired by "Flounder and Bluefish" by Marsden Hartley

Mike Nemitz's Rustic Pear Galette  
Inspired by "Still Life with Pears, Bananas, and Grapes"  
by Edward Middleton Manigault

Angela Smith's Grilled Santa Fe Bluefish Strips with Tangy Avocado Salsa  
Inspired by "Flounder and Bluefish" by Marsden Hartley

Donna Noel's Sticky Coconut Baked Pears with Pear-Brandy Whipped Cream  
Inspired by "Still Life with Pears, Bananas, and Grapes"  
by Edward Middleton Manigault

Dona Sherburne's Stuffed Whole Bluefish  
Inspired by "Flounder and Bluefish" by Marsden Hartley

Lisa Speer's Flounder Filets over Roasted Zucchini with Lemon Cream Sauce  
Inspired by "Flounder and Bluefish" by Marsden Hartley



**Objects of Wonder: Four Centuries of Still Life  
from the Norton Museum of Art**

February 4, 2010 - June 6, 2010

Portland Museum of Art  
Seven Congress Square  
Portland, Maine 04101  
(207) 775-6148

# Maine Restaurant Week™

March First to Tenth  
[www.mainerestaurantweek.com](http://www.mainerestaurantweek.com)

This is the second year for the statewide event, offering all of us an affordable and fun reason to explore new restaurants and visit old favorites during March, traditionally one of the quietest months of the year for Maine restaurants.

Participating restaurants, listed at right, will showcase their signature dishes on specially priced, prix fixe menus. Restaurants will serve three-course meals priced at 20.10, 30.10 or 40.10. Also some restaurants are serving \$15.10 lunches.

A broad range of Maine's finest restaurants have committed to the second annual Maine Restaurant Week. Total participation is about 35% more than in 2009.

Another addition this year, select inns, hotels and B&Bs are offering special lodging rates (a great excuse to visit a distant restaurant and take a mini-vacation).

Get in on the delicious fun of Restaurant Week. Start today by taking a few minutes to discover participating restaurants and their menus, lodging partners, and special event information at [mainerestaurantweek.com](http://mainerestaurantweek.com).

Also we invite you to join our email group, sign up on our website. You'll receive only useful information like restaurant news and special food, drink and culinary event offers. Your email address will never be shared.

Dine Out More, statewide, during Maine Restaurant Week.

## DINE OUT MORE



# Participating Restaurants for 2010

22 Broad Street  
Academe Brasserie (Kennebunk Inn)  
Admiral Steakhouse  
Anglers Seafood Restaurant  
Azure Café  
Bacari  
Back Bay Grill  
Back Street Bistro & Wine Bar  
Bar Lola  
Beale Street Barbeque  
Blue Spoon  
bonobo [wood fire pizza]  
Brevetto Kitchen  
Brian Boru  
Broad Arrow Tavern  
Bull Feeney's  
Café Miranda  
Cappy's Chowder House  
Cinque Terre  
Clementine  
Cloud 9 Restaurant (Senator Inn)  
Cook's Lobster House  
Corner Room Kitchen and Bar  
Danny Boy's Irish Pub & Restaurant  
David's 388  
David's Restaurant  
DiMillo's Floating Restaurant  
Dry Dock Restaurant  
Duckfat  
Dysart's Restaurant  
El Rayo Taqueria  
Eve's  
Farmers Table  
Fish Bones American Grill  
Five Fifty-Five  
Five Fifty-Five Lounge  
Flatbread Pizza  
Fore Street  
Foreside Tavern  
Front Room Restaurant & Bar  
Fuel  
Good Table  
Grace Restaurant  
Great American Grill  
Great Impasta  
Great Lost Bear  
Green Elephant Vegetarian Bistro  
Grill 233  
Grill Room & Bar  
Gritty McDuff's  
Hartstone Inn  
Hugo's  
In Good Company  
J. R. Maxwell & Co.  
Johnny's Bistro & Bar  
Kennebec Tavern & Marina  
King Eider's Pub  
Le Garage Restaurant  
Lily Bistro  
Linda Bean's Perfect Maine Lobster  
Roll  
Local 188  
Mac's Grill  
Maine Dining Room  
Natalie's  
Natalie's Bar  
Old Port Sea Grill and Raw Bar  
One Dock  
Paolina's Way  
Pepperclub/Good Egg Café  
Pom's Thai Taste Restaurant and  
Noodle House  
Port of Call  
Ri Ra Irish Pub  
Ribollita  
Ricetta's  
Royal River Grillhouse  
Run of the Mill  
Salt Exchange  
Saltwater Grille  
Sea Dog Brewing Co  
Sea Glass  
SeaGrass Bistro  
Shay's Grill Pub  
Slate's Restaurant & Bakery  
Snow Squall  
Solo Bistro  
Sonny's  
Street & Co.  
Sunday River Brew Club  
Thistles Restaurant  
Thomaston Cafe  
Thornton's Bar and Grille  
Thornton's Bar and Grille  
Twenty Milk Street  
Vignola  
Walters  
Yellowfin's Restaurant  
Zackery's Fireside Restaurant

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