

{ 365 dining: one eleven main }



One Eleven Main

by Rich Belmont



One Eleven Main gets its name from its address in Galena, IL. If you are not sure where it is you can get directions from any locavore in the Tri-States. You might not be aware of them; nonetheless locavores are all around us. They are people who enjoy good food that is locally produced and preferably trucked less than 100 miles between grower and consumer.

Locavores love One Eleven Main. The restaurant specializes in creating artful and unusual dinners showcasing the products, talents and knowledge of local farmers, bakers, artisans, food purveyors, brewers and vintners. The menu is ingredient-centric and totally dependent on locally supplied meats and vegetables available or in season.

One Eleven Main is owned by Jack and Deb Coulter, who are also the proprietors of Vinny Vanucci's Sicilian Restaurant, the Irish Cottage Boutique Hotel and Frank O'Dowd's Irish Pub and Grill. You could say when Jack created One Eleven Main he came full circle from his original business in Dublin, Ireland. Back there he purchased fresh vegetables from local farmers and took them directly to consumer's homes selling them door to door.



(From Left: Michael Winkens, Jack Coulter, Joe Berg, Ryan Boughton, Nate Darlington)

One Eleven Main opened in November, 2007. The first dinner served was Crown Roast of Pork. Ryan Boughton, Executive Chef, remembers it well. He was a little nervous because he prepared a banquet for a room full of local dignitaries. He

need not have worried, though, because Ryan was already a skilled and experienced Chef. Originally from Burlington, IA, he began cooking at Martini's Grill when he was only 14. At age 19 he was appointed Executive Chef of the Dockside in Cedar Rapids. He went on to study at Le Cordon Bleu Culinary Institute in Scottsdale, AZ. After graduating Ryan enhanced his career through associations with Chef Stefano Mazzi at the Blue Fig and Chef Mark Tarbell's Barmouche in Scottsdale and The Oven in Denver. Chef Boughton then moved to Galena and was soon awarded the Executive Chef's position at Oscar Pike's which was subsequently closed and reopened down the street as One Eleven Main.

Ryan's Sous Chef is Joe Berg. Joe is one of the original cooks from Vinny Vanucchi's Galena location. He is the resident butcher as well as Assistant Chef.



One Eleven Main is a great place to visit. When you go you should take some time to explore the entire restaurant. There are dining rooms on three floors. The bar is on the second floor and was hand made by local craftsman Mike Harris. The detail in the bar is exquisite. There are wooden panels that replicate the designs in the ceiling. Look at some of the large black and white photos adorning the walls of the main dining room. They are depictions of many of the local suppliers including Arnold's Farm, Cynthia's Extra Batch, Jamie's Wine Studio and Kaladi's 925 Coffee Bar.

One Eleven Main
 111 N. Main Street, Galena, IL 61036
 815-777-8030 * www.OneElevenMain.com
HOURS: Mon - Thu, 4 - 9 p.m., Fri - Sat, 11 a.m. - 10 p.m., Sun, 11 a.m. - 9 p.m.
DINING STYLE: Casual **NOISE LEVEL:** Conversational
RECOMMENDATIONS: BBQ Pork with White Cheddar, Smoked Brisket, House Pulled Mozzarella, Grilled Portobello, Stuffed Pork Loin, Grilled NY Strip Steak, Beef Stroganoff, Pecan-Encrusted Salmon, All Daily Features
LIQUOR SERVICE: Full Bar, Liquors are from regional small batch distilleries
PRICES: \$9 to \$27
RESERVATIONS: Recommended
PAYMENT: Cash, Debit, Credit (No Visa Gift Cards)
ACCESSIBILITY: Front Door, 1st Floor Restrooms
KIDS POLICY: Welcome! Children's Menu, High Chairs & Booster Seats
CATERING: Yes **TAKE OUT:** Yes
DELIVERY: No **PARKING:** On Street

When you enter the lobby you might want to look to your left at the first stair landing. There hangs a photograph taken by Chef Boughton. It's a picture of the outside of the building and Ryan says when he took it he did not see anything unusual. However, when the picture was developed an image appeared suggesting

there might be spirits lurking in the area. You see the building was originally the home of Samuel Allerton and then after a time it was used as a funeral home. Some say mysterious things happen when no one is looking like objects getting moved from one place to another. Perhaps there is a resident ghost!



You will also notice two signs by the hostess stand. One indicates the nightly specials and the other announces the new arrivals of meat, fish and vegetables.



Since everything in this restaurant is made from scratch and only fresh ingredients are used it is a good idea to sample all of the courses. The appetizers are all meant to be shared. The Rushing Waters Smoked Trout is a horseradish dill cheese spread made with Wisconsin smoked trout. The Grilled Portobello mushrooms are served with house mozzarella and roasted tomatoes. The Cheese Board has a collection of delicious cheeses supplied by Galena River Wine and Cheese, and then there is my favorite: House-Pulled Mozzarella.



This is not your typical pizza cheese. When you place your order the chef hand pulls cheese curds into a mozzarella ball and sends it out with a fresh tomato basil salsa.



Only fresh picked greens are used in the salads. My favorite is the One Eleven Signature Salad sprinkled with bleu cheese, apples, toasted almonds and Door County dried cherries.

The seafood choices are all really good and the Pecan Encrusted Salmon (below, left) is a standout. Maple syrup from Hogback Haven Maple Farm is enhanced with Jack Daniels Bourbon and pecans and liberally applied to fresh salmon.



The Pork Ragu (above) is as unusual as it is tasty. Farm sausage, bacon, caramelized onions, roasted peppers, mushrooms, tomatoes and smoked provolone are stirred together and

poured over pasta.

By far the most popular dinner entrée is Beef Stroganoff. Strips of sirloin steak and ribeye caps are braised and mixed into a creamy stroganoff mushroom sauce, served over egg noodles.

Stuffed Pork Loin is my favorite dinner. The pork loins are loaded with spinach and mushroom stuffing at time of order. They are coated with a homemade demi-glaze and browned so they are crispy on the outside and tender on the inside. The demi-glaze is interesting. The kitchen staff takes forty gallons of veal stock and reduces it until there is only one gallon left!



When I visited the kitchen I learned all of the stocks, sauces and dressings are made in house. The meat is all hand cut and the menu is always changing to accommodate whatever ingredients are currently available. I was surprised at how much preparation is accomplished by Chef Boughton's talented kitchen staff. Sous Chef Joe Berg does it all with just 4 line cooks, 2 prep cooks and 2 dishwashers.



Obviously, the kitchen depends on the reliability of its suppliers. There are close associations established with many purveyors. Just to name a few: Lange Farm Meats, Platteville, WI, provides the beef, certified organic by the Oregon Tilth organization. This means there are no added hormones, antibodies or growth additives. The pork comes from the Tom & Jessica Arnold Farm in Elizabeth, IL. The Arnolds raise beef, pork, lamb, chickens and turkeys without chemicals and antibiotics. Rushing Waters Fisheries, Palmyra, WI, supplies organic trout raised in artesian spring fed ponds. Produce is contributed by many farms including Badger Hill Farm, Shullsburg, WI; Two Onion Farm, Belmont, WI, and Bluebell Orchard, Dubuque, IA.

Starting in April or May Chef Boughton will continue his Chef's Menu Series. These are set course prix fixe dinners determined by whatever is being harvested during a 4 to 6 week period. Each course is carefully designed to build upon the previous course's flavor and texture. There are also suggestions for pairings with specially made cocktails.

Speaking of cocktails I must not forget to mention even the drinks are part of the "buy local" program. The liquors are all produced by handcrafted, small batch distilleries like North Shore, New Holland and Koval. The wine and beer is mostly provided by Midwest regional wineries and breweries.



So check out One Eleven Main. If you are not already a locavore chances are you will be soon. One Eleven Main is the place for honestly fresh, genuinely delicious cuisine!



