

REDS ON THE RIVER
ROCKFORD



GLENN FORGIE,
EXECUTIVE CHEF

Chef Glenn Forgie has been with Reds prior to the restaurant opening in August of 2006. He is a graduate of the California School of Culinary Arts in Pasadena, CA, with a Culinary Arts Certification from Le Cordon Bleu. Prior to moving back to Michigan to be closer to his family, Forgie was part of a talented team creating masterful cuisine for L'Orangerie and The Parisienne Room in Los Angeles, CA.

Today, Forgie modestly describes his calling as "his dream job." Forgie says, "I love to start with the freshest ingredients and create mouthwatering dishes from scratch that people crave. Scratch cooking enables me to layer in flavors, and know exactly what is in every dish I create. My philosophy is to start with the freshest ingredients available, whether it is hand-cut, aged steaks; fresh in season and native fish, the finest cheeses, and fruits and vegetables from local, organic farms."

Forgie is also a student of wine vineyards throughout the world and enjoys recommending the perfect beverage to complement the entrees he prepares. He also teaches cooking and wine classes to share his knowledge. He has received numerous dining awards throughout his career. Most recently, 2011 Chef of the Year as awarded by Grand Rapids Magazine.

MUSTARD ENCRUSTED SALMON
WITH AN ORANGE AND BEET SALAD

Start to Finish: 1 Hour
Servings: 6

SALMON:

INGREDIENTS

- 6, 6-ounce salmon fillets
- whole grain mustard to coat fillets
- salt and pepper to taste

SALAD:

INGREDIENTS

- ¾ cup roasted walnuts
- 6 beets
- extra virgin olive oil to coat
- 3 oranges
- 5 cups of mixed greens
- 3 tablespoons good Balsamic vinegar
- 1 shallot, minced
- ½ teaspoon kosher salt
- ¼ teaspoon fresh ground pepper

DIRECTIONS:

Preheat oven to 350 degrees. To roast beets, cut off the stems leaving about an inch intact. Coat the beets with olive oil, salt and pepper. Place in a pan covered with tin foil. Use a small amount of water in the bottom of the pan to help steam the beets a little, and place in the oven for 30 to 45 minutes till tender. Let cool and peel. Dice beets and set aside.

Take 1 tablespoon of zest from the oranges, and section the oranges removing the white pith. Put orange segments and beets in a bowl along with the greens. In a bowl whisk the vinegar, orange zest, shallot, salt and pepper together. Whisk in about ¼ cup of olive oil until emulsified.

Preheat oven to 400 degrees. Coat each salmon fillet with whole grain mustard, salt and pepper to your taste. Set in a roasting pan. Place in the oven, on a middle rack, and roast until done to your liking. This takes anywhere from 7 to 15 minutes depending on the thickness of the fillet and how done you want the fish. The key to good fish is to not over cook it and dry it out. Pull from the oven and let rest for a couple of minutes.

Toss the greens, beets, walnuts and orange segments with the vinaigrette and serve with the salmon.

RELAX RIVERSIDE AT REDS...



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- ★ NESTLED ON THE BANKS OF ONE OF MICHIGAN'S TOP TROUT STREAMS
- ★ SERVING AWARD WINNING DINING SINCE 2006
- ★ 2011 CHEF OF THE YEAR
- ★ OUTSTANDING WINE LIST AND OUTDOOR DINING AWARDS
- ★ 100% SCRATCH KITCHEN
- ★ LOCALLY OWNED AND OPERATED
- ★ SOPHISTICATED CASUAL TUSCAN DÉCOR WITH EXCEPTIONAL SERVICE