

RECIPES



STRAWBERRY RHUBARB SALAD

This salad complements the Terrace Grille's Spring and Summer Dinner Menus and is perfect for the lakefront patio. Enjoy strawberries, pickled rhubarb, almond, black pepper, goat cheese mousse, fried ginger, arugula & aged balsamic.

GOAT CHEESE MOUSSE 4 Salads

INGREDIENTS:

- 1 pound goat cheese
- 1 cup heavy cream
- 2 teaspoons local honey
- 1 teaspoon salt
- 1 sheet gelatin

DIRECTIONS:

Bloom gelatin in cold water. When soft add sheet of gelatin to hot cream and simmer 1 minute. Remove from heat and let cool to room temperature. In a mixer, combine cream, goat cheese, honey and salt. Whip until light and fluffy. Serve immediately. If storing overnight, re-whip the mousse before serving.

PICKLED RHUBARB

INGREDIENTS:

- 1 stalk fresh rhubarb
- 1 cup champagne vinegar
- ½ cup water
- ½ cup sugar
- 1 teaspoon peppercorns
- 1 bay leaf

DIRECTIONS:

Peel outer layer of rhubarb with a vegetable peeler. Julienne. Combine ingredients into a saucepan, bring to boil. Let cool to room temperature. Pour over rhubarb and let sit overnight.

TERRACE GRILLE AT BAY POINTE INN

GUN LAKE

BERRYLICIOUS (shown on opposite page)

This drink is a house specialty, handcrafted for summer enjoyment.

INGREDIENTS:

- 2 ounces blueberry vodka
- 1 ounce Pama liquor
- 1/2 ounce blackberry puree
- 2 ounces white cranberry juice

DIRECTIONS:

Shake and serve in a chilled martini glass. Garnish with seasonal berries.

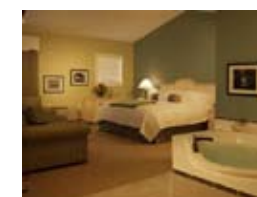


EXECUTIVE CHEF ROBERT WATERBURY

Waterbury's passion for food and wine shines through in his menu and teachings to the culinary team and service staff. Experience in top restaurants such as the Green Well,

Viaggio, award-winning Blackberry Farm Resort in Tennessee, and a culinary degree from Grand Rapids Community College's Secchia Institute, have prepared Bob—as he is known in the kitchen and to guests—to introduce innovative food and an enhanced and expanded wine selection to the Terrace Grille at Bay Pointe Inn.

Keeping with sustainability trends in the industry, all dishes are prepared in house including pastries, pastas and bread. When asked about his food, Waterbury reflects, "I prepare progressive world cuisine, focused on seasonal, local ingredients with clean, balanced flavors. I like to use modern techniques to change textures and presentations of classic dishes and flavor profiles, and to use vegetables to showcase the protein on the plate. My passion for wine allows me to incorporate it to enhance the flavors of the dish." Fresh, local ingredients are a key component to the Terrace Grille's menu and enticing dishes such as the Strawberry Rhubarb Salad. Pair a refreshing cocktail such as Berrylicious with a great salad and outdoor patio and you have a summer recipe for an evening of rest and relaxation.



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