

THE ACORN GRILLE

AT THOUSAND OAKS GOLF CLUB

GRAND RAPIDS



DAVID DALTON, EXECUTIVE HEAD CHEF

Chef David Dalton is a native of Northern Michigan. At a young age, chef Dalton worked at a local steak house and immediately fell in love with food, its presentations and the restaurant industry. He is a graduate of the culinary arts program at Grand Rapids Community College. Dalton has worked at many family owned restaurants in Grand Rapids, including Charley's Crab and Leo's Seafood Restaurant, which he helped open as a sous chef. After three years with Leo's, Dalton decided to broaden his horizons and bought a ticket to Europe and traveled, studied and worked under multiple chef's in multiple countries. This gave him the opportunity to experience food and the industry from different cultures and philosophies.

When the Acorn Grille at Thousand Oaks was opening, the owner was familiar with Dalton and sought him out in Europe to come back to the states and more importantly, to Thousand Oaks and The Acorn Grille to be the executive head chef. As they say, "the rest is history." Chef Dalton has a mastered technical ability in the kitchen, with an open mind and creative spirit.

CREME BRULEE

Yield 6 servings

INGREDIENTS

- 4 ounces sugar
- 6 ounces egg yolks
- 1 quart heavy cream
- 1/2 vanilla bean

DIRECTIONS:

- Preheat oven to 300 degrees F (150 degrees C).
- Beat egg yolks, sugar and vanilla bean in a mixing bowl until thick and creamy.
- Pour cream into a saucepan and stir over low heat until it almost comes to boil. Remove the cream from heat immediately. Stir cream into the egg yolk mixture; beat until combined.
- Pour cream mixture into the top of a double boiler.
- Stir over simmering water until mixture lightly coats the back of a spoon; approximately 3 minutes. Remove mixture from heat immediately and pour into a shallow heat-proof dish.
- Bake in preheated oven for 30 minutes. Remove from oven and cool to room temperature and refrigerate.
- Cover in tablespoons of brown sugar and caramelize.
- Add fresh fruit.



CILANTRO GARLIC CITRUS MARINADE

INGREDIENTS

- 3 limes juiced
- 1 orange juiced
- 1 cup orange juice
- ½ cup lemon juice
- ¾ cup cilantro chopped
- 5 tablespoons garlic minced
- ¾ cup oil

DIRECTIONS:

Add all ingredients to container and marinate desired product.

*note: Do not leave marinating product in marinade too long because of high acid content. Depending on protein product can be marinated from 12 – 24 hours. Once finished marinating, strain juices and save cilantro, garlic, limes, and oranges. Use these for extra flavor w/o ceviche cooking the product.

STRAWBERRY CHIPOTLE DRESSING

INGREDIENTS

- 1 cup strawberries hulled
- 1 teaspoon lemon juice (fresh squeezed)
- ½ teaspoon cilantro, dry (chopped)
- 1 teaspoon melba sauce
- ½ teaspoon garlic, fresh minced
- 1 chipotle
- ¼ cup olive oil
- salt & pepper

DIRECTIONS:

Add all ingredients except olive oil to robot coupe and puree. While blending slowly pour olive oil into mixture. Season to taste with salt and pepper.

Open to the public



The Acorn Grille



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