



I like using as many local ingredients as I can source. Then, I incorporate them into classic European peasant recipes. This dish uses local fish and rice, with a bright, refreshing tomato relish from Southern France.



CHEF, JOSH CROSS

Chef, Josh Cross, is a native of South Texas, but has spent his years cooking all over the U.S. and Europe. He started cooking in 1990 in San Antonio. In 1999, Josh moved to New York City. In New York, Josh was fortunate enough to work in the nation's best restaurants and for the top chefs. Chef Cross' tenure in NYC included stints at Jean-Georges, Esca and Alain Ducasse at the Essex House. Chef Cross also was a sous-chef at Gramercy Tavern and has worked under famed chefs, Mario Batali, Tom Colicchio and Alain Ducasse.

Then in 2006, Chef Cross returned to San Antonio and opened Oloroso, his first restaurant that he was chef/owner. Oloroso was picked by *Texas Monthly* as one of the top ten in Texas in 2009 and also garnished top restaurant in San Antonio by the *SA Express-News*. Oloroso closed in 2011. Josh then traveled and cooked in Spain and France. Upon returning to the U.S., he started consulting restaurants. This is what led Chef Cross to Michigan. "I came here to consult for two weeks and fell in love with Leland. I'm enthralled by the wine, cheese and produce available here."

"We've got three kitchens at the Leland Lodge, amazing dining rooms, and the nicest wine bar in Michigan. I'm looking forward to watching us grow."



Seared Lake Michigan Whitefish with Sauce Vierge, Wild Michigan Rice and Grilled Asparagus

For the Whitefish:

Over medium-high heat, add 1 tablespoon of oil to a large sauté pan. Season the fish with salt and pepper. Pat the skin side dry. As soon as the oil is hot, cook the fish skin side down until there is slight browning visible (about 4-5 minutes). Carefully flip the fish over and cook on the other side for 30 seconds, then remove.

Wild Michigan Rice:

INGREDIENTS:

- ½ cup wild Michigan rice
- 1 carrot, peeled and diced
- 1-2 ribs of celery, diced
- ½ white onion, diced
- 1 clove of garlic, crushed
- 1 ½ cups chicken stock
- 2 sprigs fresh Thyme
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- Salt and pepper to taste

DIRECTIONS:

Preheat your oven to 350 degrees. In a large sauté pan, add 2 tablespoons of olive oil over medium heat. Then, sauté the garlic, carrot, celery and onion until soft, and season lightly. Then add the rice and toast the rice

lightly. In a separate pot, bring the stock to a boil. Add the stock and thyme to the rice and vegetable mixture. Cover and cook in the oven for 30-35 minutes or until the liquid is absorbed. Stir in the butter and season to taste.

Sauce Vierge:

INGREDIENTS:

- 1/2 cup extra-virgin olive oil
- Zest of 1 lemon
- 2 Tbsp. lemon juice
- 2-3 Roma tomatoes, diced
- 1 shallot, minced
- 1/2 garlic clove, crushed
- 3 Tbsp. chopped parsley

DIRECTIONS:

Place all ingredients in a bowl and stir to combine. Season to taste with salt and pepper.

For the Asparagus:

DIRECTIONS:

Grill the asparagus dry, until al dente. Remove and brush with olive oil and season with salt and pepper.

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