

## Black Cod

### Ingredients:

4 6-8 ounces Black Cod fillets  
Extra virgin olive oil or Clarified Butter  
Sea salt and pepper

### Cooking instructions:

Lightly season fillets with sea salt and pepper. Sauté in clarified butter or extra virgin olive oil. In a very hot non-stick pan, add olive oil or butter and sauté fillets flesh side down until golden brown, about 3 minutes then flip. Fillets will finish in about 2 minutes or until flakey.

## Lemongrass Beurre Blanc

### Ingredients:

1 Shallot, *chopped*  
3 Cloves garlic, *smashed*  
1 tsp. Peppercorns  
2 Sprigs of thyme, *rinse with water*  
2 Bay leaves  
Pinch of salt  
2 Stalks lemongrass, *cut to fit in pan and smash*  
1 cup Sherry wine  
1 Tbsp. Heavy cream  
12 Tbsps. Cold butter, *cubed*  
*White pepper*

### Cooking instructions:

Combine shallots, garlic, peppercorns, thyme, bay leaves, lemongrass, and sherry in a non-reactive saucepan over high heat and reduce by three quarters. Add the cream to the reduction. Once the liquid bubbles, reduce the heat to low. Add the butter, one cube at a time, whisking first on the heat and then off the heat. Continue whisking butter into the reduction until the mixture is fully emulsified and has reached a rich sauce consistency. Season with salt and white pepper.

## The Drawbridge Bistro Downtown Charlevoix

## Roasted Red Pepper Coulis

### Ingredients:

2 Red bell peppers  
Salt and pepper to taste  
Extra virgin olive oil

### Cooking instructions:

Rub peppers with Extra virgin olive oil and season with salt and pepper. Roast over top of oven flame on burner until charred. Place in a container and film wrap. Let cool to room temperature and then peel the charred skin off. Remove center (be sure there is no skin or seeds). Purée in blender and re-season with salt and pepper.

## Polenta

### Ingredients:

2½ cups Chicken or vegetable stock  
½ tsp. Minced garlic  
1½ cups Polenta (corn meal)  
4 oz. Butter  
2 Tbsps. Herb mix, parsley, chives, tarragon, *chopped*  
Salt and pepper *to taste*

### Cooking instructions:

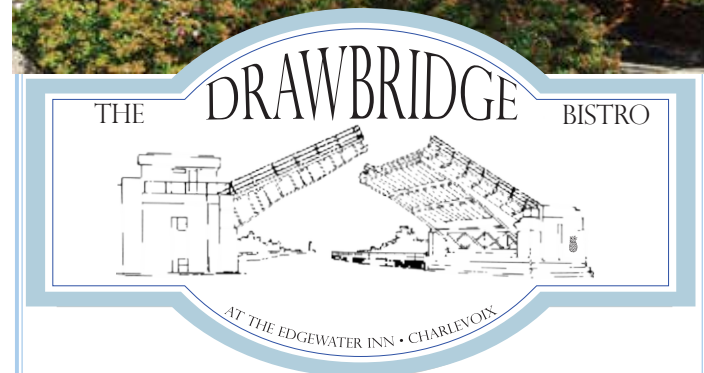
Bring chicken or vegetable stock to a boil. Whisking constantly, add in the polenta. Get the liquid to a simmer, keeping it on very low heat. Stir occasionally and cook for 25 to 35 minutes. You want the polenta to be thick and smooth. Stir in butter, garlic, herbs, and salt and pepper. Spread polenta onto half of a sheet tray. Let it cool at room temperature, then film wrap and place in cooler.



### Chef Robert Graves-Wesolosky

After a variety of culinary studies and the opportunity to study under Chef Gerald Gramzay at the Royal Park Hotel in Rochester, MI, I began an exciting career. In 2008, I became part of the Stafford's Family, working in Noggin Room at The Perry Hotel in Petoskey, then as Sous Chef at The Pier in Harbor Springs. Over my career, I've had the privilege to help open the Clarkston Café in Clarkston, MI and the Charley Creek Inn Hotel, in Wabash, Indiana.

As Executive Chef at The Drawbridge Bistro in the Edgewater, I am able to express my passion of food and support our local community and statewide economy by using Michigan grown ingredients as much as possible. My goal is to satisfy each guest with excellent healthy food choices using unique flavors; excite them with specialties; and overall provide an atmosphere where diners can relax and feel as though they are at home.



A casual and relaxed setting with beautiful waterfront views of Round Lake in Downtown Charlevoix.

The Drawbridge Bistro serves breakfast, lunch & dinner year round, featuring Michigan products and signature cuisine.



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