



STUFFED SQUASH BLOSSOMS

BLOSSOM FILLING

INGREDIENTS:
 3 Cups cooked Risotto
 3 Slices smoked Gouda Cheese, chopped fine
 1 Tsp Pepper Flakes
 3 Saffron threads in 1 Cup Chicken Stock

TEMPURA BATTER

INGREDIENTS:
 2 Cups Pastry/Cake Flour
 2 Egg Yolks
 Add ice water, stirring gently (will be lumpy)

COOKING DIRECTIONS:

Pipe the filling into clean squash flower blossoms, twisting the ends to keep them secure for frying. Dredge through the tempura batter & fry at 375F until golden brown.

BEURRE BLANC

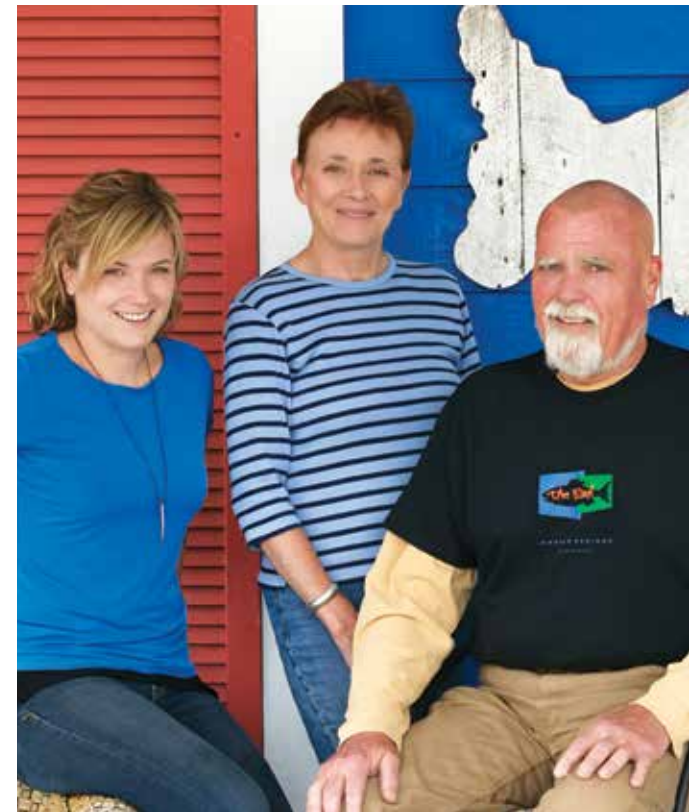
INGREDIENTS:
 1 Cup white Balsamic Vinegar
 Rosemary sprig
 1 Tsp Peppercorns
 Half of a Lemon
 1/2 Shallot, chopped
 1/2 Cup whole Butter, room temperature, in pieces
 1/2 Cup Heavy Cream

COOKING DIRECTIONS:

Reduce ingredients to 1/2 cup, then stir in butter & heavy cream. Add salt & pepper to taste.

The Fish Restaurant

Harbor Springs



CHEF JOHN KILBORN

John Kilborn began his culinary career in 1967, the year the Pier built the Pointer Room in Harbor Springs. At age 24 he operated Kilborn's Bakery (now Turkey's) and wintered in Delray Beach as Sous Chef at the Seagate Beach Club. He accepted the Executive Chef position at the Indian Wells Racquet Club in Palm Desert, CA where he worked until 1983, when he moved back to MI. Subsequently, he met his wife Debbi, and bought the Park Garden in Petoskey. Soon after, he welcomed his daughter (and future employee) Lorna into the world. Since then he has held positions with Boston Market & Mountain Jack's, and operated The Landings in Charlevoix and Lorenzo's on M119, before buying The Fish in 2008.

A self-taught chef, John makes every effort to connect with the local patrons and area visitors he feeds at The Fish each night, serving many dinners himself, in order to check in and say hello.



THE FISH RESTAURANT

2983 S. State Rd. (c77)
 Harbor Springs, MI

TheFishHarborSprings.com

231-526-3969



enjoy the freshest & best from the lakes and seas in a casual, fun setting with great service and a full bar!

