

STAFFORD'S PERRY HOTEL *Petoskey*

WATERMELON SALAD WITH MINT ROASTED GRAPES, FETA, BALSAMIC, OLIVE OIL DRIZZLE

INGREDIENTS:

1 Small Seedless Watermelon, cubed
Pinch Mint Leaves
1 Cup Seedless Red Grapes
Olive Oil (as needed)
1 Tub Chunk Feta, cubed
1 Lb Heirloom Grape Tomatoes, halved
1 Red Onion, thinly sliced
Mixed Salad Greens

COOKING DIRECTIONS:

Place watermelon in bowl. Toss grapes in olive oil to lightly glaze, and add to bowl. Mix in mint leaves. Sprinkle with black pepper. Roast in oven for 10 minutes at 300 degrees then set aside to cool. In separate bowl, combine feta cheese, grape tomatoes, and red onion. Add in cooled watermelon mixture, tossing gently. Distribute over mixed greens and drizzle with vinaigrette.

RED SNAPPER AL FRESCA

Presented over garden medley with cilantro pesto vinaigrette
Pan seared Red Snapper Al Fresco (the fresher the better) May substitute Halibut, Black Cod or Sea bass

INGREDIENTS:

4 Red Snapper fillets
Seasonal Vegetables, your choice
Asparagus - 3 inch long peeled to tip
Fresh Spinach or Baby Kale
Red Bell Pepper topped; filleted pith removed cut
Roma Tomato, scored, blanched, skinned, quarter cut seeded
¼ cup Edamame Beans
2 Baby Carrots peeled
1 small Beet (roasted)
Any vegetable can be subbed out or adjusted according to availability and/or personal preference.

COOKING DIRECTIONS:

Rinse fillets in cold water and pat dry. Leaving skin on, oil both sides, salt and pepper lightly. If available add with crushed lavender buds; (aromatic). Heat a heavy bottom skillet and add olive oil; do not let smoke (too hot). Sear fillet flesh side down for 3 minutes, more if fillets are thick; turn over and sear skin side. Set aside to cool. Using bouquet of vegetables available either seasonally or at market, clean, peel, score, - cut as needed for portion. Bring 2 quarts of salted water to boil and add a splash of vinegar. Add vegetables where needed to blanch until tender and by firmness. Quickly remove and shock down in cool water, pat dry. Arrange on pan to reheat in oven, or steam to warm. Arrange on serving platter and place fish over top. Using small ladle or squeeze bottle to dress top of fish and surrounding vegetables with vinaigrette.

VINAIGRETTE

INGREDIENTS:

¼ cup Balsamic Vinegar
1 tsp Honey
1 tsp Dijon Mustard
1 minced Shallot
1 minced clove Garlic
Sea Salt and Black Pepper

COOKING DIRECTIONS:

Add to small bowl. Using hand whip or immersion blender, beat well to mix.



PANNA COTTA (ITALIAN CREAM) WITH CRUSHED CARAMEL CORN AND MACERATED STRAWBERRIES

INGREDIENTS:

1/3 cup Skim Milk
1/4 ounce Gelatin Powder
2 ½ cups Heavy Cream
½ cup Sugar
1 ½ tsp. Vanilla Extract

COOKING DIRECTIONS:

Pour skim milk into small bowl, stir in gelatin, set aside Add heavy cream and sugar to a saucepan and bring to boil. Simmer, stirring often until sugar has dissolved. Pour gelatin/milk mixture into heated cream and sugar, stirring often until well blended/dissolved. Add vanilla. Pour into dessert cups, set aside to cool and set up (firming). Then wrap and refrigerate at least 4 hours before serving, better if overnight. Slice strawberries, then add splash of vanilla, just enough to cover, let set for 2 hours; drain off excess. Crush caramel corn in food processor, spoon macerated berries on Panna Cotta, then sprinkle with corn. Garnish with mint.



KENNETH POROSKY, EXECUTIVE CHEF

Chef Ken was born and raised in Detroit, MI. He was raised a catholic, attending catholic school his entire life. Furthering his education was not an option so he went into the work

force. Having an Italian background on his mother's side, he was always in the kitchen and really enjoyed it. Thus his career started as a line cook - but he was determined to rise to the top. He read, studied, observed; every avenue he could get his hands on to further his position. Ever since, he's always held a position as chef. Ken has attended the Culinary Institute of America (CIA) several times to take courses. He has a very extensive library with hundreds of books and has trained with chefs all over the Detroit and Saginaw area, and with Cunard Cruise Ships and hotels in the Boston area.

Chef Ken has had the opportunity to serve a few presidents, British Prime Ministers, Middle Eastern royalty, sports teams, and flight venues, as well as Fortune 500 Executives from all over the world. Prior to joining Stafford's Perry Hotel in May 2013 as Executive Chef, Ken held positions at Win Schuler's - Ann Arbor, Leather Bottle Inn, Southfield Athletic Club, Dearborn Country Club, Kiernan's Steak House, Bavarian Inn Hotel and Apple Mountain Resort.

Chef enjoys spending time with his wife, Colleen. They met on the job years ago, and he still says meeting her was the best thing to ever happen.



Stafford's Perry Hotel, est. 1899

Set in Petoskey's historic Gaslight District, the Perry Hotel recalls the grace and romance of the 19th century living, but with 21st century amenities and convenience.

With beautiful views of Little Traverse Bay and downtown Petoskey's only hotel, superb dining and easy access to quaint shops and galleries, the Perry Hotel is a memorable escape from the ordinary.



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