

## GRILLED PEACH SALAD

Yield: 6 servings

### INGREDIENTS:

3 Peaches  
2 Tsp Sea Salt  
Field Greens  
Toasted Walnuts  
Chevre crostini

### COOKING DIRECTIONS:

1. Cut the peaches in half and remove the pit
2. Rub the peach halves with vegetable oil and sprinkle lightly with sea salt
3. Grill mark with the cut side down 2 minutes then turn 90 degrees and grill 2 minutes more
4. Remove from the grill and place on a sheet pan
5. Bake at 350° 10 min or until they begin to soften.
6. Cool to at least room temperature before serving atop the salad

## Honey-White Balsamic Vinaigrette

Yield: 3 2/3 Cups

### INGREDIENTS:

1 Cup White Balsamic	¼ Tsp Pepper
¼ Cup Honey	½ Tsp Salt
1 Scallion	2 Cup Olive Oil blend

### COOKING DIRECTIONS:

1. Combine all ingredients (except oil) in a blender and blend until smooth, 1-2 minutes
2. With the blender running at medium-high slowly add the oil to emulsify
3. Bottle and store or serve

### Grilled Peach Salad

*Grilled Michigan Peach served over local field greens dressed in honey-white balsamic vinaigrette. Finished with toasted walnuts and an idyll farms chevre crostini.*

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## THE RIVERSIDE INN

Leland

### CHEF MATT FITZKE-LOLL

Matt Fitzke-Loll was born and raised in northern Michigan. His culinary interests began at a very young age, working alongside his mother. "One of my earliest memories is baking bread," Matt recalls with a grin.

Matt pursued his passion for culinary arts by attending the Great Lakes Culinary Institute. During this time, he worked in several local restaurants and completed an internship with The Riverside Inn in Leland. Upon graduation, Matt relocated further north, where he was employed by Boyne Highlands Resort as their Head Chef at the Country Club of Boyne.

Now, as Chef Fitzke-Loll returns to the Riverside as the Executive Chef, he is prepared and excited to showcase his expertise and creativity by providing a fresh, local and innovative menu for one of Leelanau County's finest restaurants.

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*On the River  
in Leland!*

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