



NORTHERN MICHIGAN CHEF TEAMS

Big Buck Brewery and Steakhouse, Gaylord

Chef Larry Meyer and Team

Applewood Smoked Pork Loin with Blueberry Jus Lie with Michigan Brewers Barley Pilaf

Boyne Highlands Resort, Harbor Springs

Chef Edgar Jacobs and Team

Pistachio Crusted Sautéed Bluegill Fillet, Ellsworth Tart Cherry Beurre Blanc, and Michigan Potato and Ramp Dauphinoise

Grand Affairs, Charlevoix

Chef Darlene Kline and Team

Smoked Whitefish Cake with Sweet Cherry Coulis and Micro Greens

Jordan Inn, East Jordan

Chef Joseph Krumholz and Team

Morel Encrusted Bison Tenderloin with Red Wine Demi-glace, Grilled Asparagus and Redskin Mashers

Magnum Hospitality/Red Mesa Grill, Boyne City

Chef Justin Gibbert and Team

Duck Cassoulet - Duck Confit, from Locally Raised Ducks, harmonized with Locally Grown Northern Beans, Fresh Polish Sausage and Morel Mushrooms.

Northern Michigan University, Marquette

Chef Deb Pearce, CHE, Team Coach and Team

Crispy Ravioli with Seasoned Venison Sausage, topped with a Morel Cream Sauce and an Asparagus Scented Oil and Sauteed Rainbow Chard

Odawa Casino Resort, Petoskey

Chef Rob Sargent and Team

Crispy Epigram of Shorts Bellaire Brown Braised Beef Shoulder with Ramps and Thyme Roasted Strip Loin, Morel, Asparagus and Caramelized Onion Ragout and Ramp Crème Fraiche

The Inn at Bay Harbor – A Renaissance Golf Resort

Chef Russell Miller and Team

Bacon Wrapped Pork Tenderloin with Sautéed Summer Squash and Maple Butternut Squash Puree, topped with a Brown Butter Thyme Cream Sauce



SOUTHERN MICHIGAN CHEF TEAMS

Lake Michigan College, Benton Harbor

Chef Mark Smith, CEC CFBE, Team Coach and Team

Herb Roasted Michigan Free Range Pheasant, Port Jus, Grilled Michigan Cherry, Yam and Chestnut Cake, Fresh Michigan Apple and Wheat Berry Salad

Sweet and Savory Caterers, Livonia

Chef Rob Sierota and Team

Michigan Cherry Wood Smoked Quail with a Wild Mushroom Mélange, enveloped in a Savory Crepe, Faygo Root Beer Braised Root Vegetables

St. Mary's Health Care, Grand Rapids

Chef William Read and Team

Pecan and Goat Cheese Stuffed Chicken Breast, Cinnamon Bread Pudding with Caramel Cappuccino Vanilla Sauce, and Asparagus Cranberry Salad

The Art Institute of Michigan, Novi

Chefs David Koshizawa and Steven Simpson and Team

Michigan Pork Roulade with Duck Confit, Foie Gras, Michigan Air Cured Ham Inlay, Detroit St. Brick-Morel-Black Truffle Croquette, Baby Heirloom Greens, Apple Cider-Tupelo Honey Vinaigrette