

Small World/Small Plates Exploring World Comfort Food

KAREN R LARSON

INTERIOR DESIGN, INC

Residential & Commercial

Chef: Nathan Mileski

Nathan Mileski, graduate of NMU and Culinary Arts Institute of Hyde Park, NY Corporate Executive Chef of NMU

Award winning chef returned to MI

Executive chef @ Drummond Island Resort-while under his direction, "The Babyside" was named one of the twelve Great Restaurants of America by Gourmet and Bon Appetit magazines.

3 times winner of American Culinary Federation UP Chef of the Year.

At NMU, oversees restaurants, cafes, dining, and catering for the entire university. Has won gold medals honors in American Culinary Federation competition. Lead teams to gold medal honors at U of M Chef Culinary Conference.



Menu:

- Vietnamese Fresh Spring Rolls
- Kimchee Pancakes (gimchi buchimgae)
- Fried Potatoes with alloili and spicy sauce
- Pineapple, Jicama and Cucumber Salad
- Butternut Squash & Sage Risotto
- Blackjack Quesadilla- Chef Roy Choi/Kogi Food Truck
- Chocolate Pots de Crème



October 22nd, 2013