

TERRACE GRILLE AT BAY POINTE INN GUN LAKE



TOM FOWLER EXECUTIVE CHEF

Tom's passion for cooking developed as a child in the Pacific Northwest. It was there he was exposed to an abundance of fresh seafood and local ingredients. After ten years of honing his skills in the kitchen, Tom attended the Great Lakes Culinary Institute. A diverse career has followed from the Traverse City Country Club, the Five Diamond 1913 Room, and catering director for Brann's.

In January 2009, Tom found his home as executive chef at Bay Pointe Inn and its celebrated Terrace Grille Restaurant on Gun Lake. When asked about his style, Tom reflected, "I have learned not to overcomplicate things and use fresh local and regional ingredients as much as possible. I concentrate on the quality of the center of the dish and surround it with proper cooking techniques with fresh ingredients."

Tom's Blueberry & Lavender Chicken is offered on the Terrace Grille's Summer Dinner Menu featuring a Fresh All Natural Airline Chicken Breast from Otto's Farm in nearby Middleville.

"The great thing about being a chef in Michigan are the different seasons and working that into our menus." Combine Tom's culinary expertise with a panoramic view of Gun Lake, great cocktails like Mike's Perfect Margarita, designer-inspired guestrooms and décor by renowned Grand Rapids designer Mary Collins, and you have a winning recipe.

BLUEBERRY & LAVENDER CHICKEN

This original has quickly become a local favorite served and accompanied by potato leek gratin, cauliflower puree and fresh vegetable mélange with carrots, zucchini and summer squash.

CHICKEN

INGREDIENTS

- 4, 8 ounce all natural boneless skin-on chicken breasts
- 1 tablespoon kosher salt
- 1 teaspoon white pepper
- 4 tablespoons fresh cut herbs-chives, parsley, thyme (no stems)
- 1 teaspoon chopped dry lavender
- 1 tablespoon olive oil

DIRECTIONS

Place chicken in a large bowl, add olive oil, salt and pepper. Mix well. Coat with fresh cut herbs and lavender. Grill covered over medium heat until the center reaches 165 degrees. Let rest for five minutes before cutting and serving.

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MICHIGAN BLUEBERRY GLACE

- 1 pint fresh Michigan blueberries
- ½ cup Fustini's blueberry aged balsamic vinegar
- 1 cup merlot
- 1 cinnamon stick
- 1 cup chicken broth

DIRECTIONS

Place all ingredients in a pot on the stove. Turn on low and reduce until it coats a spoon. About 10-15 minutes.

MIKE'S PERFECT MARGARITA

A house specialty crafted from Bay Pointe Inn owners Mike and Patti Powers' personal recipe.

INGREDIENTS

- 2 ounces Ultra Premium Patron Silver
- 1 ounce Grand Marnier
- 1 ounce Organic Italian lemon juice
- 1 ounce lime juice
- ¾ ounce Organic Agave Nectar

DIRECTIONS

Shake and pour over ice and into a pint glass. Garnish and serve with one slice each of lemon and lime.








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