

## **Ledge Rock Grille: Executive Chef Uriah Hefter**

### **Hot Smoked White Fish**

Ingredients:

- Brussels Sprouts; shaved – 6 oz.
- Whole butter – 3 oz.
- Salt and pepper – to taste

Procedure:

1. Sauté over high heat until al dente.
2. Season and serve.

### **Yucca Coals**

Ingredients:

- Yucca root, peeled and large chopped – 1 lb.
- Vegetable stock – 4 cups
- Squid ink – 1 oz.
- Salt – to taste

Procedure:

1. Place yucca, ink and stock in a saucepan.
2. Boil for 20 minutes, until fork tender.
3. Drain, and toss with salt.

### **Heirloom Tomato Salad**

Ingredients:

- Heirloom cherry tomatoes, quartered – 2 cups
- Olive oil – ¼ cup
- Shallot, thinly sliced – 1 each
- Italian parsley, rough chopped – 2 sprigs
- Lemon juice, fresh squeezed – 1 lemon
- Salt – to taste

Procedure:

1. Combine all ingredients and toss. Serve immediately.

## Pepper Crusted Herring

### Ingredients:

- Herring filets, pin bones removed, skin on – 2 filets each
- Flour, for dusting – ½ cup
- Peppercorn mélange, ground – 1 Tablespoon
- Grape seed oil – ¼ cup
- Lime, sectioned – 1 each

### Procedure:

1. Heat the grape seed oil in a shallow sauté pan over medium heat.
2. Dust the herring filets with pepper, then dredge in flour.
3. Place the filets flesh-side down in the oil. Cook 2-3 minutes, until firm and golden, then flip the filets to crisp the skin.
4. Drain onto paper towels, and serve with a slice of lime.

## Lime Wasabi Dressing

### Ingredients:

- Vanilla yogurt – 1 cup
- Wasabi powder – 2 tsp.
- Fresh lime, zest and juice – 1 each

### Procedure:

1. Zest lime and dice finely. Combine remaining ingredients; serve with the pepper herring.

## Sweet Potato Foam

### Ingredients:

- Jumbo yam, peeled and diced fine – 1 each
- Brown sugar – ½ cup
- Cinnamon – 1 tsp.
- Heavy cream – 1 cup

### Procedure:

1. Boil the yam until very tender, 20-25 minutes.
2. Drain, and combine with sugar, cinnamon and cream.
3. Place in a food processor and blend until absolutely smooth.
4. Strain through a fine sieve, into an ISI container. Charge with 1 NO<sub>2</sub>, and chill. Dispense directly onto plate for service.

## Golden Beet Slaw

### Ingredients:

- Golden beet, peeled and run over a mandolin with serrated blades – 1 each
- Carrot, peeled and run over a mandolin with serrated blades – 1 each
- Apple cider vinegar – ½ cup
- Olive oil – ½ cup
- Fresh mint, diced – 1 sprig
- Honey – ¼ cup

### Procedure:

1. Combine all ingredients and toss.