

JUSTIN GRECCO



RICHARD FISHER

Minnesota Chefs' Choice

• AN EXCLUSIVE CULINARY EXPERIENCE •

ARCTIC CHAR "GRAVLAX"

Horseradish Crème, Micro Dill, Rye Soil

CREAM OF WILD RICE

Roasted Mushroom Espuma, Chive Oil, Walnuts

SEARED FOIE GRAS WITH WARM BITTER GREENS

Shaved Apple, Pear Gelee, Black Truffle, Brioche Crouton
Sherry-Maple Vinaigrette

BRAISED ESCOLAR AND SWISS CHARD CREPINETTE

Root Vegetable Pave, Beurre Fume

APPLE CIDER & GINGER GRANITE

ANGIE'S ACRES WAGYU RIBEYE

Juniper-Black Pepper Crust, Lingonberry Jus,
Celeriac Puree, Charred Carrots

CHOCOLATE POT DE CRÈME

Shortbread, Edible Snow, Candied Spruce

MIGNARDISE

Jams, Jellies and Macaroons

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Chef

RICHARD FISHER

Richard Fisher, Corporate Executive Chef / Director of Culinary, Performance Foodservice Twin Cities

Richard's current focus is helping restaurants with their concepts and continual growth for the future. He serves as a field consultant offering over 30 years of experience to customers and business partners.

Prior to joining Performance Foodservice in 2018, Chef Richard was Executive Chef of Food & Beverage for Mystic Lake Casino Hotel for 16 years. During this tenure, he oversaw a culinary team of 250 serving international cuisine in all levels of restaurant operations.

Chef Richard's passion encompasses both front and back of the house operations while providing overall concept development strategies for our customers.

Chef Richard grew up on the shores of Lake Michigan in Northern Indiana with a distant view of the Chicago skyline. It is here where he was exposed to international and ethnic cuisine from all over the globe.

He went on to study at Pennsylvania Institute of Culinary Arts and The Culinary Institute of America. As well as Ecole Le Cordon Bleu, Ecole Le Notre, Ecole Ritz-Escoffier in Paris, France.

His food background includes Executive Chef roles at world-class resorts and casinos obtaining four- and five-star designations where he was honored to cook for dignitaries, presidents, and famous musicians.

His affiliations include Certified Executive Chef - American Culinary Federation; Certified Master Chef – World Master Chef's Society; Master Craftsman – Craft Guild of Chefs and he is an inducted member of the prestigious, Honorable Order of the Golden Toque.

Chef Richard has appeared on several local and national television and radio shows and had the opportunity to cook at the James Beard House and support Taste of the Nation's – Share our Strength for 25 years.