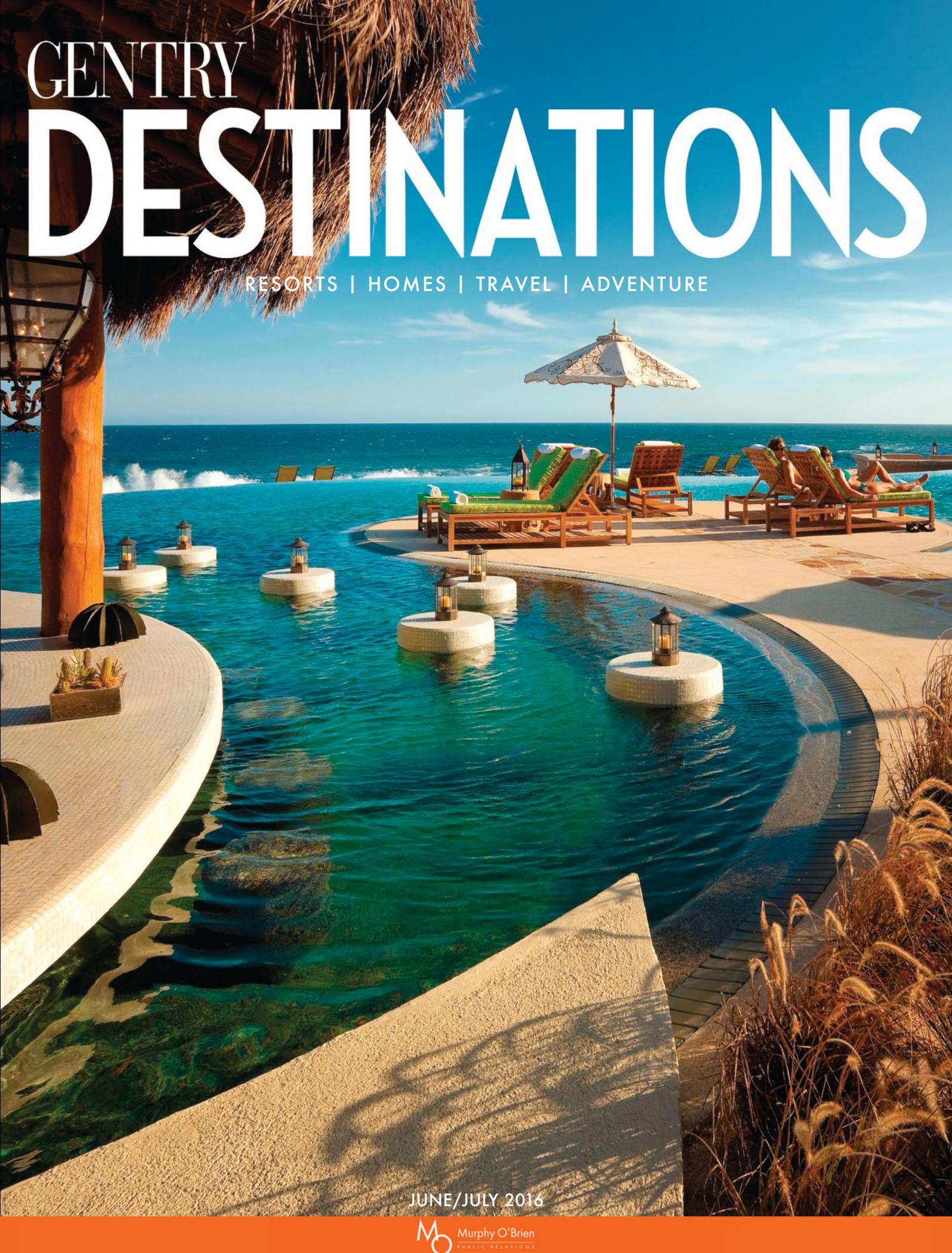


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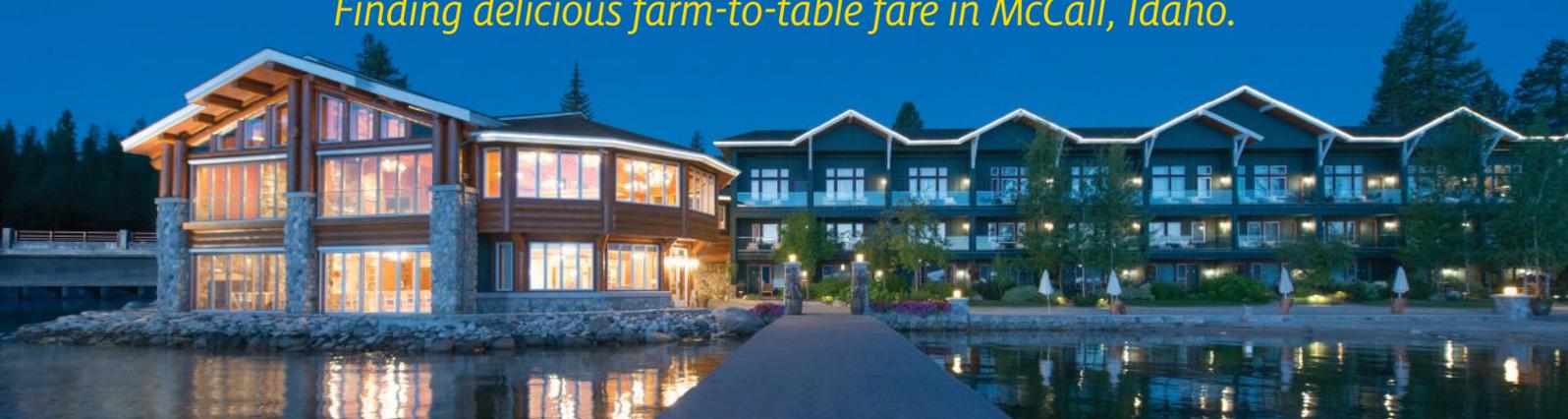


JUNE/JULY 2016



A CULINARY JOURNEY

Finding delicious farm-to-table fare in McCall, Idaho.



Just north of Boise lies one of North America’s most beautiful outdoor playgrounds. Sparkling Payette Lake has drawn visitors and adventure seekers for just over a century. On its southern shore rests the charming town of McCall, known for a spectacular Winter Festival and glorious summer activities. This past spring, McCall played host to The **SHORE LODGE CULINARY FESTIVAL**—fusing gourmet food and elegant wine with a twist of competition.

Idaho’s favorite foodie free-for-all was hotter than ever this year with *Gentry Destinations’* Corrine Mehigan serving as one of the judges of the Culinary King of the Mountain Competition. It’s a difficult job but somebody had to do it! The fun began with four simultaneous cooking classes led by star Idaho chefs, including Chef Wiley Earl of Lucky Fins & Smokin Fins, Chef Luis Flores of Chandlers Steakhouse, Chef Julian Greaves of Whitetail Club, and Chef Chris Kastner of CK’s Real Food.

Later, a fast-paced *Chopped*-style competition pit the four chefs and their teams against each other as the judges kept a sharp eye on the action. The chef teams had 30 minutes to create an incredible dish with the selected local ingredients for each round. The winner of the competition was none other than Shore Lodge and Whitetail’s own Chef Julian Greaves.

Greaves hails from the super-competitive restaurant scene in South Florida. During a Q&A with a publication there, a reporter asked him where he would go if he could drop everything and, well, go. He remembers answering, “Boise, Idaho. I fell in love with it one year while whitewater rafting. Best people,

geography, climate, attitude, and way of life.” That was in 2012.

Fast-forward to the present and you’ll find Greaves just 100 miles north of Boise living the good life at Whitetail Club. As executive chef of the private community, Greaves is tasked with sourcing local ingredients for members. This was quite a change for him, coming as he does from an area surrounded by water with menus focused on fresh fish. At Whitetail Club, Greaves relishes working with wild game and mushrooms as well as huckleberries, but it’s the region’s quality of beef and

pork that continues to blow him away. Not only is he a winning chef, Greaves is a down-to-earth outdoorsman with a dream job in his beloved McCall, Idaho.

GENTRY Destinations: Congratulations on winning the Culinary King of the Mountain challenge. How does it feel? **Chef Julian Greaves:** Competing at that level, against some of the best chef’s in Idaho, was initially nerve-racking because I was not only aware of their talents, but because it was my first chance to show off my passion for cooking and represent the Shore Lodge/Whitetail Club as a world-class destination.

GD: What else is new at Shore Lodge and Whitetail Club? **JG:** The most recent news at Shore Lodge and Whitetail Club is that I have been honored with the responsibility of running culinary operations for all outlets under the guidance of my General Manager Dan Scott. It has taken me away from the kitchen a little more than I am used to, but learning the financial side of the business in depth has been a challenging, yet enlightening, experience. We are constantly trying to improve our level of guest and member experiences, and our ownership continually provides resources to do so. Currently, we are in the process of hiring talented chefs to oversee the operation on multi-levels.



GD: Our readers rave about McCall, Idaho. What do you do during your free time? **JG:** I really enjoy the outdoors and that’s a big part of why I moved to McCall three years ago. Hiking the local trails, kayaking on Payette Lake, and whitewater rafting are some of the activities I love in the summer. The fisherman in our family is my wife—she’s usually the one catching our trout dinner. We both enjoy the relaxation it provides and it also gives me an excuse to fire up the grill and invite friends to my home for a couple of beers and some locally caught fish. In the winter, my boys like to snowboard and I take them to sledding hills nearby. I mostly hang out with other chefs, so what begins as a casual cookout turns into a culinary feast! ♦

