

Business

‘Dinner Table’ is set for service in Manitowish Waters

**Chef Alex Hough
to serve
home cooked meals**

By Barb Hegeman

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Chef Alex Hough is on a mission with his Dinner Table Restaurant, slated to open next week in the Chippewa Retreat Resort, Hwy. 51 in Manitowish Waters.

He wants to put good food in front of his guests, and food that is good for them, and he wants to do it at prices affordable enough to encourage families to use the service frequently.

Recognizing that sometimes families want a home cooked meal to eat at home, he encourages carry-outs as well, at prices that compete with fast food. But once you see the lovely dining room, complete with a full fireplace and a wall of windows overlooking the lake and resort, you might just want to sit down and enjoy there.

A Cordon Bleu chef with an impressive resume, Hough is offering catering ranging from basic comfort foods to the exotic and elegant his training and experience incorporate.

While his forté at the Dinner Table will be home cooking, he is skilled in gourmet elegance complete with ice carvings, edible centerpieces delectable desserts.

His catering is designed to pamper and appeal to any group from two to 600. He plans to offer packages for Thanksgiving and Christmas complete holiday meals and is considering delivery serv-



Barb Hegeman photograph

Alex Hough in the dining room of The Dinner Table Restaurant in Manitowish Waters

ice.

Hough's notion of home cooked meals is food prepared from fresh whole foods. He is taking a unique approach to his restaurant offerings.

Guests at his Dinner Table Restaurant

the restaurant is offering and he will offer alternatives based on what he has in the kitchen.

Recognizing the many elderly people who enjoy the comfort food he is offering and will find his menu, prices and ambience appealing, he plans to cater to that crowd as well as to families.

He is offering packages for regulars that could include delivery service for those who prefer to eat in. He anticipates family members may buy packages like that for their parents or relatives and will outfit his website with paypal and gift certificates to make that more convenient.

Upcoming menus are posted at www.thedinnertablerestaurant.com/dinner_table_restaurant.html or call 715-543-8909.

Like guests coming to a home for dinner, Hough can better prepare when he knows in advance when people would like to come or carry out, so call ahead if you can.

Next week's menu is already posted and on several evenings next week a family of four can dine for \$24, a price that rivals a fast food carry-out meal but provides wholesome foods such as roast chicken and spaghetti.

Hough is inviting everyone to come and try his food this Saturday evening, Oct. 9.

There will be no charge to sample the food, which will range from the comfort foods that will be daily fare at the Dinner Table to the more elegant offerings his catering service can provide. The only thing you will pay for that evening is your cocktail, beer or wine.

are treated like guests in his home. He offers one entree plus a starch and a vegetable and everyone has the same meal just as you would in his home. He is quick to acknowledge that there will be guests who can't, or won't enjoy what