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Harvest Culinary News Perfect Pairings at Treetops Resort

Grand Rapids Guest Chef Paired with Treetops Culinary Team and Modern Craft Winery for an Evening of Tasting Saturday, November 19th

GAYLORD, MICHIGAN – Treetops Resort is most always known for its collection of five premier golf courses and spectacular family winter vacations, but most recently is often seen pushing the envelope in its culinary offerings. The resort continues to make its' mark in the culinary world by celebrating the Michigan locally grown and produced menu selections while being paired with locally produced beers and wines.

Saturday, November 19th is no different. The culinary team at Treetops, led by Food and Beverage Director Gabe Bober will welcome **Guest Chef Chris Perky** who owns and operates two palate pleasing restaurants in the heart of Grand Rapids. Together, the founder of **Iron**, a Cast Iron Restaurant and **Osteria Rossa** Chef Perky and the Treetops Culinary team will prepare a Five Course meal previewed by a reception and paired with wines from Modern Craft Winery. Also at the table during the evening, offering highlights and notes, is food and beverage enthusiast and M-Live contributor Amy Sherman.

Here's what's on Tap for the Harvest Event and Culinary Getaway:

RECEPTION

PUMPKIN COCKTAIL
RED APPLE BLUSH WINE, BRANDY AND AMARETTO

FIRST COURSE

WHITEFISH RIETTE, TOAST POINTS, MANDARIN ORANGE GLAZED GRAPEFRUIT SUPREMES,
ROSEMARY OIL
GRAPEFRUIT-MANDARIN ORANGE BLEND

SECOND COURSE

HEIRLOOM TOMATO, PRESSED MELON, TZATZIKI, PISTACHIO,
PICKLED PEACHES, LEMON BASIL, FRISEE, PEACH WINE VINAIGRETTE
CUCUMBER MELON

THIRD COURSE

GRILLED HARIETTA HILLS RAINBOW TROUT, POMEGRANATE-CHERRY JAM, BALSAMIC VINEGAR,
CARAMELIZED TURNIPS, FALL GREENS
POMEGRANATE-CHERRY

FOURTH COURSE

TROPICAL FRUIT BRAISED PORK SHOULDER, TAMARIND GLAZE, BRAISED BOK CHOY,
RASPBERRY WINE POACHED BUTTERNUT SQUASH, COCONUT RICE
TROPICAL FRUIT-RASPBERRY

DESSERT

CARAMEL-BLACKBERRY POT DE CRÈME
BLACKBERRY

The Culinary evening is \$60 per person including taxes and gratuities. The event will be hosted in Hunters Grill. Overnight packages make for great getaway and are priced at \$120 per person for one night of accommodations in the Lodge, Modern Craft Guest Chef Dinner Saturday evening, and breakfast Sunday morning based on Double Occupancy. Additional nights and single occupancy rates are available for a nominal fee.

Known for its majestic rolling hills and natural valleys overlooking the Pigeon River Valley, Treetops Resort is the perfect late harvest destination.

Resort Onsite Offerings:

- The Resort is home to the Treetops Golf Academy, Michigan's only three-time, Top 25 golf school
- Resort Dining, Culinary Excursion Events Monthly, and Family Dining amenities
- Michigan's Largest Craft Brew Selection @ the 'Sports Bar' – Over 80 Michigan Craft Beers are served daily. Full Selection of over 100 bottles beers from around the World
- Full Service Spa – Relaxation & Rejuvenation – 'Spa-Cation' Packages Year Round
- Fitness Center and Two Swimming Pools

Fun Facts:

In the winter, Treetops Resort offers some of the finest terrain in the Midwest for downhill skiing and snowboarding. The resort features 23 ski runs and is 'Michigan's Most Family Friendly Ski Resort'. Treetops Resort is located in Gaylord, Michigan just off I-75 at exit #282.

To reserve a Treetops Resort Getaway visit www.treetops.com or call (888) TREETOPS.

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