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Fall Into Michigan Foodie Fun at Treetops Resort **A Culinary Adventure - Farm 2 Fork Dinner Series** **September 14, October 12 and November 9**

Local - Fresh - Pure

(GAYLORD, MICHIGAN) – Treetops Resort – Michigan’s Most Spectacular Resort is most always known for its collection of five premier golf courses, but this upcoming Fall season the Treetops culinary team is celebrating Michigan’s bounty of fresh ingredients with its Farm 2 Fork Dinner Adventures. There are three autumn dinners to choose from.

The **2019 Treetops Culinary Adventure Series** will meld the locally harvested **Farm 2 Fork** ingredients with Michigan craft beer and wine selections. The Treetops Resort culinary team will prepare a four-course meal made with locally grown and produced ingredients from area farms. Each course of the meal is thoughtfully infused and paired with a different beer or wine produced in the Great Lakes State.

On **Saturday, September 14th** the evening is coined a ‘**Michigan Cherry Culinary Celebration**’ and will feature wines produced by Leelanau Cellars located near the shores of Lake Michigan near Traverse City. The evening will start with a first course of balsamic cherry and honeyed goat cheese bruschetta followed by Michigan mixed greens with dried cherries, pine nuts and a house-made cherry vinaigrette. The star of the evening will be black cherry wood smoked back ribs with Michigan cherry BBQ. Adding to the plate, are whipped sweet potato served with a cherry compound butter and broccolini. Topping off the four courses will be a white chocolate cherry mousse.

On **Saturday, October 12th** the heat of the harvest season will be celebrated with an evening filled with **Michigan Apples**. For starters Michigan apple strudel bites prepared in phyllo with mascarpone cheese, followed by an organic spinach salad will be served. The salad is prepared with Maytag bleu cheese and a Granny Smith apple nest with apple champagne vinaigrette. The main course will feature an apple Dijon pork tenderloin with fresh apple relish and paired with Michigan roasted new potatoes and grilled asparagus. A final course of Honeycrisp apple dumplings with caramel cider sauce will be served. Each course will feature a selection of Michigan craft beer produced by Bell's Brewery located in Kalamazoo, Michigan.

The final Farm 2 Fork event of the year will be presented on **Saturday, November 9th** and will feature a '**Holiday Harvest**' meal complimented by a selection of wines produced by Black Star Farms located in the heart of Leelanau County in Suttons Bay. The culinary adventure will start off with Butternut squash bisque in a bread bowl followed by Michigan mixed greens with gorgonzola balsamic vinaigrette. The third course will feature a petit filet of Michigan raised beef prepared with a blackberry demi-glace. Michigan twice baked potatoes and roasted root vegetables will complement the main course. Michigan apple walnut tarts will complete the meal.

Guests are seated family style around a large farm-like dining tables filled with character; from vintage table and glass wear to fresh flowers and greens just picked near the resort.

The culinary **Farm 2 Fork** experience includes a four-course meal, Michigan craft beer and wine selections and is \$99 per person inclusive of all taxes and fees. Overnight packages start at \$162 per person based on double occupancy including lodging, the dinner event, and breakfast the following morning.

Each Culinary Adventure event may be 'packaged up' with seasonal activities, making it the perfect getaway.

Known for its majestic rolling hills and natural valleys overlooking the Pigeon River Valley Fall is the perfect time to visit Treetops Resort with its spectacular views. Treetops Resort is the name by which all other courses in Michigan and beyond are measured. The resort is home to Robert Trent Jones, Sr.'s final design; the Masterpiece, and is the course that is largely acknowledged to be the architect's crowning glory. The equally magnificent Premier course is the only course in Michigan designed by the famed Tom Fazio. The Signature course is rated a Top 100 Resort Golf Course. The Tradition course bears its name by the 'traditional' wooden pins and pennant flags paying homage to golf's origin. Treetops Resort is home to North America's #1 Par 3 Course – Threetops.

Resort Onsite Offerings:

- The Resort is proud to offer a variety of lodging options
- The Resort is home to the Treetops Golf Academy, Michigan's only three-time, Top 25 golf school
- Resort Dining, Culinary Excursion Events, 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'. Winter escapes also feature miles of cross country trails, dozens of snowshoe and hiking trails. There are ski school offerings for the entire family and every skill level. 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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