



FOR IMMEDIATE RELEASE  
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## **An Autumn Sensory Sensation at Treetops Resort** **A Culinary Color Tour** *Fall Color Tour Paired with a Progressive Dinner* **Saturday, October 10<sup>th</sup> & Saturday, October 17<sup>th</sup>**

**(GAYLORD, MICHIGAN)** – Treetops Resort – Michigan’s Most Spectacular Resort is most always known for its collection of five premier golf courses, but this upcoming season, the Treetops culinary team led by returning Food & Beverage Director Gabe Bober is celebrating Michigan’s most colorful season – autumn. What could be better than pairing creative cuisine with the spectacular colors of the fall?

### *Fall Color Tour and Progressive Dinner*

Treetops Resort presents the first **Fall Color Tour and Progressive Dinner**.

Experience Fall with creative cuisine, paired with tastings of Michigan beer and wine, all atop the spectacular views only offered at Treetops Resort.

Guests will enjoy a leisurely golf cart ride along the Jones Masterpiece Golf Course, led by an experienced Treetops staff member, and will have the opportunity to take photos of the beautiful fall foliage across miles of Northern Michigan's Most Spectacular Resort. There are three stops along the way, and at each stop guests will enjoy a four-ounce tasting of a Michigan made beer or wine, as well as a fall themed hors d'oeuvre. Afterwards, guests will soak up every bit of the autumn leaf color palette on a scenic chairlift ride where more beautiful views are unveiled while being transported to the top

of the hill for a fall inspired meal. Shuttle transportation will be provided for guests following the meal.

### *Here's a Sneak Peek at the Fall Inspired Menu...*

**Station #1-** Fresh Chocolate covered strawberries served with Champagne

**Station #2-** Raspberry Baked Brie served with assorted crackers and flatbread

**Station #3-** Wild Mushroom Bisque

#### **Final Station- Hunters Grille**

*Main course- Your Choice of One*

**Choice #1:** Petite filet with blueberry demi-glace, fall vegetable medley, roasted garlic mashed potatoes

**Choice #2:** Macadamia nut encrusted walleye, pan-seared and served with a fall vegetable medley and sunset smashed potatoes (*regular mash, sweet mash and fried cheese on top*)

**Dessert:** Homemade Michigan apple dumpling à la mode

The Fall Progressive Dinner is priced at \$89 per person and includes taxes & gratuity.

#### **Better Together...**

The Fall Color Tour and Progressive Dinner is best enjoyed with a stay at Treetops Resort. Overnight packages begin at \$163 per person, plus taxes and resort fees, and are based on double occupancy. The package includes the Fall Dinner Experience and breakfast. Overnight stays may be customized by adding golf rounds, additional nights, and even spa services.

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.

Seating is limited for the Fall Culinary Experience. To reserve a Treetops Resort Getaway anytime of year visit [www.treetops.com](http://www.treetops.com) or call 888-TREETOPS.

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*A Michigan Made Recipe for the Tasting from the Treetops Culinary Team*

Homemade Michigan Apple Dumpling

- 2 Large Honeycrisp Apples
  - ½ cup sugar
  - 1 ½ tsp vanilla extract (optional)
  - 1 tsp cinnamon
  - 4 5" x 5" puff pastry squares
  - 2 eggs beaten
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- Heat oven to 425 F
  - Peel, core and halve the apples horizontally
  - Pour vanilla over cut apples
  - Combine the cinnamon and sugar in a small bowl
  - Toss vanilla spiked apple halves in the cinnamon sugar mixture
  - On a floured surface, roll out puff pastry squares to 1 ½ times their size
  - Lightly brush beaten egg along outer edges of puff pastry about 1"
  - Place apple half, cut side down in center of puff pastry
  - Fold edges of pastry around apple using egg to hold together
  - Brush outside of dumpling with beaten egg
  - Place completed dumplings on a lightly greased cookie sheet or parchment
  - Cook for 10 minutes at 425
  - Turn down heat to 375 and continue baking for another 18-22 minutes until golden brown
  - Serve with ice cream or garniture of your choice