



## **Media Alert**

*Interview/Photo Opportunity  
Thursday, Dec. 31, 2009*

### **Bowers Harbor Inn helps you ring in 2010 with an elegant tasting menu and choice of wine pairings**

**What:** Bowers Harbor Inn Chef Paul Olson will prepare a memorable five course tasting menu to celebrate the end of 2009.

**Menu:**

**First course**  
**Warm Smoked whitefish dip** with flatbread crackers, honey drizzle  
*Wine tasting: Brys Estate Pinot Grigio*

**Second course**  
**Pan seared diver sea scallop** with Parsnip horseradish puree, fried parsnips, cabernet syrup

**Butternut squash and honey crisp apple soup** with Duck confit, chive whipped mascarpone, madras curry

**House made wild mushroom & goat cheese ravioli** in Porcini broth, parmesan reggiano, fresh thyme, truffle oil

**Cider brined pork tenderloin** with sweet potato hash, Asian barbecue sauce  
*Wine tasting: Peninsula cellars "Bonafide" dry riesling*

**Third course**  
**Cherry pecan salad** with Werp farms greens, candied pecans, maytag blue cheese, dried cherries and cherry vinaigrette

**Fourth course**  
**Duck fat marinated filet mignon** with haricots verts, mashed Yukon gold potatoes, port wine sauce

**Red wine braised beef short rib** with creamy three cheese stone ground polenta, rainbow swiss chard, braising jus

**Pan seared ruby trout** with shrimp & kabocha squash risotto, crispy leeks, sage butter sauce

**Menu:** **Duck leg confit** with French lentils, cipolini onions, braised local root vegetables, mustard sauce  
*Wine tasting: Peninsula Cellars "Bonafide" red wine*

**Fifth Course**

**Chocolate s'more cake** with caramel and fudge sauce

**Pumpkin cheesecake** with a gingerbread cookie crust, maple glaze, vanilla whipped cream

**Warm chocolate hazelnut cake** with house made cinnamon ice cream

**Warm honey crisp apple cake with vanilla ice cream, caramel, dried apple**

*Wine tasting: Peninsula cellars late harvest Riesling*

**Note:** Vegetarian options are also available.

**When:** Thursday, Dec. 31, 2009. Winter hours are 5-9 p.m. Friday-Saturday.

**Where:** Bowers Harbor Inn, Old Mission Peninsula, in Traverse City.

**Cost:** \$45 plus tax and gratuity, per person or \$65 with wine tastings. Limited seating is available. Call (231) 223-4222 for reservations.

**Contact:** For more information, contact Jim Miller or Stephanie Casola of Publicity Works at [millerj@publicityworkspr.com](mailto:millerj@publicityworkspr.com) or [scasola@publicityworkspr.com](mailto:scasola@publicityworkspr.com) or call 248.691.4466.

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