

Short Take on The 45th June 2009

Summer Dining at Bowers Harbor Inn *by Staff*

Over the years, lounging on the porch of a grand Victorian home, listening to a guitar virtuoso plying his trade, and enjoying a pre-dinner cocktail as the sun glistens on the water has been a tradition for both locals and visitors to Bowers Harbor Inn.

But changes in the kitchen and menu at the venerable Old Mission restaurant provide reason to finish that cocktail a little quicker, to forego that last bite of whitefish pate so as to begin a meal that, while simple in its ingredients, is far from that on the palate.

Under the direction of Chef Paul Olson, a Culinary Institute of America (the other CIA) graduate and Michigan native who returned to the state after many years running restaurants in Connecticut and New York, the menu at Bowers Harbor now reflects the variety and seasonality of the region. Working with local growers and purveyors, Chef Olson brings his refined touch to such items as that Northern staple walleye -- here presented on a bed of Israeli couscous, with pickled ramps, micro-greens, and cherry tomatoes accented by a curry vinaigrette; a spring risotto that sings with the flavor of local asparagus; or artisanal pizzas with local raclette cheese and house-cured pork belly. And don't worry -- if you want a blast from the past, he's kept the Inn's "Fish in a Bag," -- though the accompaniments are likely from right up the road rather than off a semi.

The ghost of the original owner, Genevive Stickney, purportedly roams the rooms and hallways of this old mansion, but she's likely resting a bit easier these days, knowing her beloved home will remain extant as all eleven acres of the property are protected under a historic easement -- so you'll be assured the opportunity to tour this historic property and enjoy a fine meal for many years to come. The owners of Bowers Harbor Inn have made it a point to preserve the property, but they've also polished it up and paid attention to all those details that make an evening there one to remember.

Bowers Harbor Inn is open seven days a week for dinner. Reservations are suggested and can be made by calling (231) 223-4222, or visiting their website at www.bowersharborinn.net.



Chef Olson