

What are some other delicious, exciting ways you will be featuring our regional delicacies?



In May we'll cook with Norconk asparagus straight out of the ground. It's so purple and beautiful. We'll make asparagus soup, asparagus-morel risotto, grilled asparagus with poached eggs. Also ramps. I pick them off Day Forest Road, after it rains, and pickle them. I can use them for a month or two depending on how many I pick—in a little vegetable or potato sauté for chicken or poussin. People taste the pickled ramp—vinegary and kind of sweet and say, wow, what is that. Ramps are a great garnish for a fish, too, or mixed with asparagus in a sauté.

Join Chef Paul Olson of Bowers Harbor Inn for a wine dinner event on April 23rd, 2009 to celebrate Michigan Wine Month. Spencer Stegenga, owner of Bowers Harbor Vineyards (also on Old Mission Peninsula in Traverse City) selected Michigan wine pairings for the 6-courses.

Take a peek at the locally-inspired menu and more details.

The Bowers Harbor Inn is located at 13512 Peninsula Drive on the Old Mission Peninsula in Traverse City, 231-223-4222.