

## 'She makes her presence known'

The mansion is also said to be haunted by the spurned wife of the Chicago lumber baron who built the place for his summer residence. The story goes that the lumber baron commenced an affair with his invalid wife's nurse and, upon his death, left everything to the nurse instead of his wife, who reacted by hanging herself in the elevator shaft.



David Bardallis | Contributor

"She definitely makes her presence known," said Bowers Harbor chef Paul Olson, our host on this enchanted evening. "Once there were a few of us out here cleaning up after hours, and a glass jumped off the rack by itself—there was nobody anywhere near it."

Ashley, our server, and guitar virtuoso John Wunsch, who provided live musical accompaniment, also had ghostly tales to tell. Wunsch even wrote a song about the spirit, named Genevieve, which he said he once performed with his guitar out of tune.

"She didn't like me doing that to her song," he said. "The fire sprinklers came on when I was done and no one could shut them off. There was a lot of water damage from that particular incident.

"I never performed the song like that again," he added.

## Dinner with and without Genevieve

Perhaps to keep her appeased this year, Olson and the rest of the staff hosted a "Dinner with Genevieve" on Oct. 30 in honor of the lady of the house. The three-course meal featured such creations as Butternut Squash and Honey Crisp Apple Soup, Pan-Seared Prosciutto Wrapped Walleye, and Red Wine Braised Yankee Pot Roast.

But on the night of our visit, Chef Paul served up some other exceptionally mouthwatering delicacies, which I will describe (with pictures!) to your jealousy, below:

First up was [goat cheese ravioli](#), a wonton dumpling filled with, you guessed it, goat cheese and swimming in a lobster-sherry-chanterelle-and-porcini mushroom sauce. This is best summed up in one word: amazing.

Next came a portion of [rainbow trout topped with pickled onions in butternut squash risotto](#). As one who drools at the sight of salmon, I found the similar taste and texture of the trout to be scrumptious (is that a good food critic word, scrumptious?)

