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## **BOWERS HARBOR INN DISHES OUT NEW MENU FOR SPRING DINING SEASON IN TRAVERSE CITY FOR A GENUINE OLD MISSION EXPERIENCE**

MAY 1, 2009, Traverse City, Michigan – On Friday, May 8<sup>th</sup>, Bowers Harbor Inn will kick off the spring dining season on Old Mission Peninsula with a new menu created by Executive Chef and Michigan native Paul Olson. The restaurant will be open seven days a week, beginning Monday, May 4<sup>th</sup>.

“Each dish on the new menu features only the best ingredients, which we obtain from local farms and fishermen,” stated Paul Olson.

Bowers Harbor Inn General Manager Tim Kleynenberg added, “Everyone can enjoy our menu in a relaxed and comfortable atmosphere from local residents to those vacationing. Truly, Bowers Harbor Inn offers the best flavors available in our region to serve outstanding cuisine.”

### **Bowers Harbor Inn Spring 2009 Menu**

#### **Appetizers**

**Lump Crab Wraps**, bibb lettuce, crab salad, sriracha mayo, sesame slaw; **Smoked Whitefish Dip**, served warm with flatbread crackers and honey drizzle; **Spring Risotto**, carnaroli rice, local asparagus, lemon zest, grana padano, white truffle oil; **Asparagus Soup**, purée of asparagus, chive whipped ricotta; **Yellow-fin Tuna**, pepper seared, shaved fennel, yuzu dressing, micro greens; **Beet Carpaccio**, local beets, rocket arugula, crumbled goat cheese, grape tomatoes, champagne vinaigrette; **Field Green Salad**, pickled red onion, cucumber, carrots, red wine vinaigrette; and **Cherry Pecan Salad**, mixed greens, candied pecans, gorgonzola cheese, Graceland dried cherries, cherry vinaigrette.

#### **Entrées**

**Pan Roasted Walleye**, toasted couscous salad, green apples, golden raisins, madras curry sauce; **Great Lakes Whitefish**, panko herb crust, julienne vegetable, aromatic rice, Thai chili vinaigrette; **Fish in a Bag**; **Roasted Organic Chicken Breast**, Anson Mills stone ground cheddar grits, asparagus, chicken thyme jus; **Grilled Filet Mignon**, crushed fingerling potatoes, asparagus, cabernet franc reduction; **Tea Brined Pork Tenderloin**, smoked chili glaze, sautéed spinach, pancetta; and **Grilled Lamb Chops**, rosemary olive oil marinade, ratatouille, lamb jus.

*The Bowers Harbor Inn is located at 13512 Peninsula Drive on the Old Mission Peninsula in Traverse City. It was built in the 1880s and remodeled in the 1920s as a retreat for Chicago lumber baron J.W. Stickney and his wife. In 1974 the Inn was transformed into a fine dining establishment. In 2006 Jon Carlson and Greg Lobdell purchased the property to preserve it as a significant historic site and award-winning restaurant. Call (231) 223-4222 or visit [www.bowersharborinn.net](http://www.bowersharborinn.net).*

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