

Media Alert

*Interview/Photo Opportunity
April 23, 2009*

CELEBRATE MICHIGAN WINE MONTH WITH 6 COURSES AND WINE PAIRINGS AT BOWERS HARBOR INN

What: April is Michigan Wine Month. To celebrate, Bowers Harbor Inn has organized a six-course wine and dinner event.

Who: Bowers Harbor Inn Chef Paul Olson crafted the locally-inspired menu and Spencer Stegenga, owner of Bowers Harbor Vineyards, selected Michigan wine pairings.

When: 6:30 p.m. Thursday, April 23

Where: The Historic Bowers Harbor Inn, at 13512 Peninsula Drive on the Old Mission Peninsula in Traverse City.

The Menu: **Demi Tasse of Asparagus Puree** with truffle parmesan foam
Wine Pairing: Blanc de Blanc sparkling

Green Pea Pancake – Lump crab salad, crispy leeks, siracha
Wine Pairing: 2007 Unwooded Chardonnay

Pan Seared Diver Sea Scallops – with citrus, shaved fennel, toasted coriander, micro greens
Wine Pairing: 2006 Riesling, Block II Vineyard

Werp Farms Rocket Arugula Salad – with mango ginger stilton, golden apples, candied walnuts, fried parsnips, champagne vinaigrette
Wine Pairing: 2007 Pinot Grigio

Wine Braised Olson's Buffalo Short Ribs – with pickled ramps, baby carrots, asparagus, fingerling potatoes, morel sauce
Wine Pairing: 2006 Cabernet Franc, Erica Vineyard

Two Mousse – White and dark chocolate, with cherry rhubarb coulis
Wine Pairing: 2006 2896, Langley Vineyard

Reservations: Tickets \$60 per person, call 231.223.4222 for reservations.

Contact: For more information or to arrange an interview, contact Jim Miller or Stephanie Casola of Publicity Works at millerj@publicityworkspr.com or scasola@publicityworkspr.com or call 248.691.4466.

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