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## **Filipino Dinner Celebration at Grand Traverse Resort and Spa**

ACME, Mich. March 19, 2018 --- The Northern Michigan community is invited to join Grand Traverse Resort and Spa on Saturday, April 14, beginning at 5:00 p.m., as the Resort celebrates staff and friends from the Philippines.

For one night only, Aerie Restaurant & Lounge on the 16th floor of the Tower will feature the flavors of the Philippines in a custom menu created and prepared by Filipino members of our staff. The chefs—Michelle Montemayor, Alyssa Raymundo, and Vanity Regua—will prepare a three-course Filipino meal with the assistance of the Aerie culinary team.

“We’re excited to introduce Filipino food to people for the first time,” Raymundo says. “These dishes are based on what we make every day at home.”

Those everyday meals are getting kicked up a notch, with dishes that are sweet, spicy, and everything in between. The chefs have been working hard to source authentic Filipino ingredients to make each course is absolutely perfect.

“The inspiration behind our menu is ‘a dish with heart,’” Montemayor explains. “When we cook, we put time and effort into everything we make, and we look forward to sharing that with guests.”

With passionate chefs, a mouth-watering menu, and a beautiful dining location, the Filipino Dinner is not to be missed. The Resort has had the pleasure of hosting similar events for staff and friends from Jamaica the past two years, which have sold out with over 200 guests.

This special menu is available at \$35 per guest plus tax and gratuity. Featured beverages will also be available. All ages are welcome.

Call Aerie Restaurant & Lounge at 231-534-6800 for reservations or visit [www.aerierestaurant.com](http://www.aerierestaurant.com).

### **MENU**

#### **First Course**

##### ***Ensaladang Mangga***

Green mango salad with fresh field greens, diced onions, chilies, and ripe tomatoes tossed in a dressing made from bagoong

##### ***Ensaladang Talong***

Grilled eggplant, fresh tomato, and onions. Dressing made of apple cider vinegar and fresh garlic.

##### ***Pinoy Corn Soup***

Broth soup made with ground pork dumplings, hominy corn, fresh garlic, onions, and tomato

## **Main Course**

*All entrees are served with pandan flavored rice*

### ***Adobong Baboy***

Soy sauce, vinegar, garlic, sesame oil, basil, and chili-marinated pork shoulder slow cooked and served with stewed potatoes and sweet root vegetables

### ***Kare-Kare***

Ox tail braised in a peanut sauce with eggplant, bok choy, and long beans, seasoned with ancho powder and shrimp paste

### ***Kaldereta***

Tender stewed goat meat in a tomato, peanut butter, and liver spread, served with potatoes, sweet peppers, and green peas

## **Dessert**

### ***Mango Torte / Crema De Fruta Mango***

Layers of graham crackers, fresh mango, Nestlé cream, condensed milk, fruit cocktail, and fresh mint leaves

### ***Turon / Lumpiyang Saging***

Banana and fresh jackfruit with brown sugar wrapped up in a thin crepe, drizzled with chocolate sauce and dusted in powdered sugar

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*Media images are available here:*

<https://www.dropbox.com/sh/69mn306nhk4b7mw/AAAq5QwwdlQ4lZI5ZoCoS5SCa?dl=0>

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## **About Grand Traverse Resort and Spa**

Grand Traverse Resort and Spa is located near Traverse City, MI, along Lake Michigan's Grand Traverse Bay. The 900-acre property is one of the Midwest's finest, year-round resorts featuring nearly 600 guest rooms, 54 holes of championship golf including courses designed by Jack Nicklaus and Gary Player, a full-service spa, and upscale dining and shopping. "Michigan's Premier Resort Experience." For information about the Resort, lodging packages, and to make reservations, call 800-236-1577 or visit [www.grandtraverseresort.com](http://www.grandtraverseresort.com).

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