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Fourth Annual Jamaican Dinner Features New Dishes, Favorite Chefs

ACME, Mich., October 3, 2019 — Celebrate the cuisine and culture of Jamaica at the fourth annual [Jamaican Dinner!](#) On Saturday, November 2, Aerie Restaurant & Lounge on the 16th floor of Grand Traverse Resort and Spa will feature the flavors of Jamaica in a custom menu created and prepared by Jamaican members of our staff.

“Each year, it makes me so happy to come back and do this dinner,” says Jamaican chef Lisa Lawrence. “We get a wide variety of experiences during the dinner, from dish presentation to talking with the guests. The event always motivates me as a chef.”

Lawrence has led the Jamaican Dinner in years past, and will be joined in the kitchen by Jamaican culinary and banquet team members. Aerie Chef Bryan Petrick will also be on hand, as will other Aerie kitchen staff, some of whom are learning about the intricacies of Jamaican cuisine for the first time.

“The team is great, and it’s amazing to lead them,” Lawrence says. “The Jamaican Dinner brings a different energy to the kitchen. We have great teamwork, and we get the chance to teach people about food from a different cultural background.”

Menu favorites from years past will appear once more—like jerk chicken wings and Jamaican fruit cake—while new additions include a curried chicken entrée, vegetarian stir fry, and coconut cake sure to make your mouth water. Dishes feature varying levels of spice to appeal to heat lovers and those who prefer milder flavors, though Lawrence notes that nothing will be quite as spicy as she would make it back at home. But as long as the guests are happy, she’s happy.

“I love planning the menu, choosing items people haven’t heard of. When we start prepping and eventually serving the dishes, everyone is excited, saying, ‘I want to try this!’ or ‘What’s in this dish?’ It’s great to see the guests enjoying their meals.”

Reservations are strongly encouraged—this event has sold out for the past three years. The special menu is available at \$35 per guest plus tax and gratuity. Featured beverages will also be available. All ages are welcome.

To make a reservation, call Aerie Restaurant & Lounge at 231-534-6800 or visit www.aerierestaurant.com.

MENU

First Course

Soup: *red peas and beef, potatoes, carrot, onion, sweet potato, garlic, thyme*

Salad: *mixed greens, mango papaya vinaigrette, tomato, cucumber, shredded carrot, cucumber*

Jerk Chicken Wings: *jumbo jerk chicken wings with jerk barbecue sauce, salt fish fritters, mango chutney, cabbage slaw*

Second Course

Jerk Pork: *Jamaican jerk pork shoulder with jerk sauce and rice and peas*

Curry Chicken: *curried chicken thighs with carrot, onion, potato, garlic, and ginger, mango chutney, rice, and peas*

Escoveitch Fish: *marinated and flash fried Mahi Mahi, escoveitch peppers, onion, and carrots, fried bammy*

Jamaican Stir Fry: *stir fried cabbage, carrot, onion, bell pepper, and tofu, Jamaican stir fry sauce, seasoned vegetable rice*

Third Course

Jamaican Fruit Cake: *Jamaican rum soaked fruit, molasses, raisin, cinnamon, and vanilla*

Coconut Cake: *fresh toasted coconut, coconut rum sauce, fresh mint*

Cocktails

Yellow Bird – *A blend of Bacardi Silver Rum, Cointreau orange liqueur, Galliano, and fresh squeezed lime juice. Shaken hard and strained into a martini glass.*

The Frozen Hummingbird – *Bailey's Irish Cream, Kahlúa coffee liqueur, cream, house made grenadine and fresh banana. Served crushed and frozen in a frosty pint.*

Jamaican Breeze – *Fresh muddled ginger topped with Myers's Dark Rum, pineapple juice, house made simple syrup and touch of angostura bitters. Shaken and strained, poured over fresh ice and garnished with a lime wheel.*

Jamaican Crawler – *A blend of Bacardi Silver Rum, melon liqueur, and pineapple juice with a splash of house made grenadine floated over the top.*

Rum Punch – *A blend of Bacardi Silver Rum, Myers's Dark Rum, and Malibu Coconut Rum topped with pineapple, orange, and lime juice with a grenadine float. Served in a martini glass.*

The Bob Marley Shot – *A tall shot glass with layers of house made grenadine, banana and melon liqueurs.*

Media images are available [here](#).

About Grand Traverse Resort and Spa

Nestled among the freshwater beaches and hardwood forests of Traverse City, MI, Grand Traverse Resort and Spa is miles away from ordinary. Featuring over 500 guest rooms and 86,500 square feet of meeting space, the 900-acre property is one of Michigan's premier resort destinations. The Resort is also home to three championship golf courses, the renowned Spa Grand Traverse, and *Wine Spectator* Award of Excellence winner Aerie Restaurant & Lounge. Visit grandtraverseresort.com or call 800-236-1577 to learn more.