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**GRAND TRAVERSE
RESORT AND SPA**

Celebrate the Culture and Cuisine of Jamaica at Grand Traverse Resort and Spa

ACME, Mich., September 25, 2023 — Join us for an evening of culinary delight as we transport your taste buds to the vibrant shores of Jamaica! Enjoy authentic Jamaican cuisine made and served by our talented Jamaican culinary team in Aerie Restaurant & Lounge on Thursday, October 26. Savor the rich flavors, spices, and cultural traditions that make this Caribbean Island a food lover's paradise.

“I am thrilled we are bringing the Jamaican dinner back to Aerie,” says Jamaican Chef Lisa Lawrence. “We love showcasing our home country to the guests. From the dish presentation to the ingredients and those serving the meals, you’ll be fully immersed in a Jamaican experience.”

Executive Chef Auston Minnich worked with Lawrence to create this year’s menu. “I learn so much from our Jamaican culinary team members,” Minnich says. “It’s great to see them get creative with the dishes. This is an incredible collaboration and our entire culinary team loves being involved in it.”

The Jamaican Dinner is taking place on Thursday, October 26 from 5:00pm-9:00pm in Aerie Restaurant & Lounge. Reservations are strongly encouraged as this event has sold out in years past. The special prefix menu is \$50 per person plus tax and gratuity. Specialty cocktails are also available. To make a reservation, call Aerie Restaurant & Lounge at 231-534-6800 or reserve your spot on [OpenTable](#). This is the only menu being served in Aerie on October 26.

MENU

First Course

Red Peas and Beef Soup | *kidney beans, beef, potatoes, carrots, sweet potatoes, onion, garlic, thyme*

Second Course (choice of one)

Tossed Salad | *mixed greens, cucumbers, tomatoes, shredded carrots, mango vinaigrette*
Cole Slaw | *with raisins and pineapple*

Third Course (choice of one)

Conch Fritters | *diced conch meat with scallions, thyme, garlic, onion, and spicy dipping sauce*
BBQ Wings | *grilled chicken wings with mayo-based BBQ sauce*

Fourth Course (choice of one)

Curry Goat | *goat, carrots, potatoes, onion, garlic, peppers, thyme, served with rice*

Jerk Pork | *marinated and grilled pork shoulder served with jerk sauce, traditional rice & peas*

Escoveitch Fish | *red snapper, coconut milk, thyme, butter, scallions with rice and festivals (sweet fried dumpling)*

Fifth Course (choice of one)

Fruit Cake | *mixed fruits, rum, red wine, allspice*

Sweet Potato Pudding | *sweet potatoes, coconut milk, spices*

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 nearly 600 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.