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A Taste of India: A Celebration of the Cuisine and Culture of India

ACME, Mich. October 2, 2018 --- Bring your appetite on Saturday, November 3, for the first-ever <u>Taste of India Dinner</u> at <u>Aerie Restaurant & Lounge</u>. Chefs Mangesh Hegde and Yeshwant Reddy will present a special, one night only menu featuring dishes like chicken tikka, dal fry, tandoori salmon, and plenty of naan.

Both chefs come to Grand Traverse Resort and Spa from Mumbai through a culinary exchange program and are excited to present the cuisine of India to Traverse City.

"These are all dishes we would find at a restaurant in India, and we're using a lot of traditional flavors," said Mangesh. "There aren't many Indian restaurants in this area, so we wanted to bring something from home to Aerie."

Yeshwant agreed. "People here crave Indian food, and they tell me they go to Detroit to get a meal. The second week I was here, we did an Indian dinner for about fifteen people in the culinary department. They were so excited that we knew we had to do a bigger event."

The Taste of India Dinner follows the tradition of the <u>Jamaican Dinner</u> (celebrating its third iteration on October 13) and the <u>Filipino Dinner</u>, which took place this past April. Mangesh and Yeshwant created a menu inspired by their favorite dishes and will also organize ordering ingredients and lead the kitchen the night of the event.

Yeshwant said it's unusual to have so many opportunities to share culture and cuisine. "You don't get these kinds of chances other places. At the Resort, you can make changes to your food and experiment, and if it's good, it will go on the menu. You have freedom to try new things."

The special menu is available on Saturday, November 3, 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.

MENU

Starters

Chicken Tikka – Skewered chicken with onions and peppers marinated in a spiced yoghurt sauce, tomato crema

Prawns Koliwada – Flash fried prawns marinated in garlic and ginger paste, kashmiri red chili powder, fresh lime

Paneer Tikka – House made paneer, grilled pineapple, yoghurt and spices, cilantro

Salads

Chickpea Salad – Fresh chickpeas, bell peppers, carrot, cabbage, pine nuts, arugula, and fresh herbs tossed with honey mustard vinaigrette

Curry Roasted Vegetable and Kale Lentil Salad – *Curry spiced carrots, bell peppers, broccoli, green lentils, baby kale, tahini, garam masala, yoghurt, lemon*

Entrees

(All entrees served with jeera rice)

Butter Chicken – Chicken in a spiced tomato and cashew sauce, garam masala malt vinegar, garlic, ginger, cilantro

Dal Fry – Yellow lentils, onion, tomato, garlic, ginger, cumin, garam masala

Tandoori Tamil Salmon – Barbecued spiced salmon, onion and cabbage slaw garlic, ginger, coriander, garam malsala, yoghurt, cucumber mint chutney, lime

Jeera Rice – Basmati rice, roasted cumin, onion and garlic

Dinner Breads

(Served with entrée course)

Naan – Oven baked flat bread

Roti – Pan fried flat bread

Desserts

Gajar Halwa – Sweet carrot pudding garnished with pine nuts and cashews

Gulab Jamun – Sweet fried batter dipped in sugar syrup

Media images are available here:

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 grandtraverseresort.com.

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