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## **WINERIES OF OLD MISSION PENINSULA (WOMP) WINE PAIRING DINNER** **Saturday, May 20, 2017, 7-10 p.m.**

May is Michigan Wine Month, and as part of Grand Traverse Resort and Spa's celebration of Michigan Wine Month, the Resort has partnered with the [Wineries of Old Mission Peninsula \(WOMP\)](#) to host a special one-night, food & wine pairing event.

In the Michigan Ballroom on Saturday, May 20, 2017, starting at 7 p.m., wines from nine WOMP wineries will be paired with delicious small plates prepared by Resort Chefs. Participating wineries include 2 Lads Winery, Black Star Farms, Bowers Harbor Vineyards, Brys Estate, Chateau Chantal, Chateau Grand Traverse, Hawthorne Vineyards, Mari Vineyards, and Peninsula Cellars.

Tickets are \$75 per adult includes nine wine & food pairing tickets (price includes tax and gratuity, but does not include online ticketing fee). Tickets are available for purchase on [www.MyNorthTickets.com](http://www.MyNorthTickets.com). Ticket buyers must be at least 21 years of age. Additional pairing tickets will be available for purchase on the day of the event.

The nine-course food & wine pairing menu unites wine from each WOMP winery with a unique dish designed to create the perfect harmony of flavors.

### **Food & Wine Pairing Menu**

- Fire Roasted Poblano Peppers and White Cheddar Cream, Mesquite Grilled Chicken and Sweet Corn
  - Paired with Wine from Peninsula Cellars
- House Smoked Pulled Pork and Pickled Slaw Dumplings with a Ginger Soy Glaze, Topped with Mixed Micro Greens
  - Paired with Wine from Hawthorne Vineyards
- Local Honey Braised Turkey Salad on a Bed of Peppery Arugula, Granny Smith Apple Slaw
  - Paired with Wine from Chateau Chantal
- Poached Sweet Rock Shrimp on a Nest of Grapefruit and Pickled Vegetables, Cube of Maytag Cheese, Micro Opal Basil
  - Paired with Wine from Brys Estate
- Mixed Berry Tart with Riesling Soaked Strawberries, Blackberries and Peaches with an Orange Blossom Honey Glaze
  - Paired with Wine from Chateau Grand Traverse
- Torn Buttery Bibb Lettuce with Shaved Almonds, Mandarin Orange Segments, Light Citrus and Wild Flower Honey Vinaigrette
  - Paired with Wine from Bowers Harbor Vineyards
- Dark Chocolate and Raspberry Truffles with a White Chocolate Drizzle
  - Paired with Wine from Black Star Farms
- Fennel Spiced Housemade Pork Sausage with Braised Red Cabbage and a Cherry Mustard Sauce
  - Paired with Wine from 2 Lads Winery
- Beef Short Ribs with Red Wine Demi Sauce Served with Duchess Potatoes, Roasted Carrots and Micro Kohlrabi
  - Paired with Wine from Mari Vineyards

Persons must be 21 years or older with a valid ID to attend the WOMP Wine Dinner. Tickets are available at <https://mynorthtickets.com/events/wineries-of-old-mission-peninsula-womp-wine-dinner-5-20-17> For additional information, visit: <https://www.grandtraverseresort.com/wompdinner>