



FOR IMMEDIATE RELEASE

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Tulip Time Announces a New Culinary Series

HOLLAND, Mich. – February 25, 2019, Tulip Time® Festival (www.tuliptime.com) is pleased to announce a new Culinary Series. These events include four fabulous ways to experience the epicurean talents of some of the best local chefs, brewers and beverage experts. The unique menu offerings will delight adventurous palettes, as well as those seeking some good, traditional tastes.

Dutch Cooking Demonstration & Lunch

The culinary expertise of two great local businesses unite to bring you this unique cooking demonstration. Chef Andy Stewart of Fustinis collaborates with Boatwerks Restaurant to create this modern take on some Dutch favorites. You'll enjoy a three-course lunch while Chef Andy demonstrates his unique way of blending Fustinis Oils & Vinegars into classic favorites. Chef Andy will also share his recipes so you can recreate this delightful lunch. So book a long lunch and join us for this cooking demonstration on **Monday, May 6 and Tuesday, May 7 from 11a-1p**. Tickets are \$45/p.

MENU

Split Pea Soup
Pretzel and Mustard Crusted Pork Tenderloin Sliders
Almond Rhubarb Crumble Cake

Dutch Comfort & Craft Dinner

Big Lake Brewing invites you to savor an incredible fusion of Dutch comfort food and unique craft beers. Chef Jeremy has created a special, 5-course dinner inspired by authentic Dutch recipes. Big Lake Brewing will take you through the art of pairing various foods with each craft beer for a distinctive dining experience. The chef and brewers will be leading the event to answer all of your questions. Participants will also receive an exclusive growler along with special discounts on fills. The event will be held on **Tuesday, May 7 and Wednesday, May 8 from 6:30-8:30p**. Tickets \$75 per person, which includes all craft beers paired with the menu, and is therefore a 21+ event.

MENU

Soup: Spring Vegetable Soup with Veal Meatballs
Appetizer: Dutch Pulled Beef Bitterballs
Salad: Endive, Chicory and Apple Salad
Main Course: Pan Seared Duck, Seasonal Vegetables, Smoked Egg Yolk, Red Wine Reduction
Dessert: Avocado Ice Cream with Stroopwafel crumbles

Boatwerks Twist on Tradition Dinner

Boatwerks Waterfront Restaurant presents a unique four-course dinner that puts a spin on traditional Dutch Cuisine. Each course of this exceptional culinary delight will be presented by your host offering insight into their 'twist' on the traditional recipes. Join us for this elegant dinner while taking in the view of beautiful Lake Macatawa, for a truly fabulous evening. Dinners will be held on **Thur., May 9 and Fri., May 10, from 7-9p.** Tickets are \$45/p. A cash bar is available.

MENU

Soup: Aspergesoep - cream of asparagus soup garnished with ham and hard-boiled egg

Appetizer: Pig in a Blanket – maple sausage baked in pastry and wrapped in Applewood smoked bacon, and served with house-crafted Runabout apple mustard

Entrée: Hutspot met Klapstuk – tender braised beef with traditional root vegetable and kale mash with gingersnap gravy

Dessert: Turtle Bossche Bollen – cream puff filled with vanilla pastry cream, topped with caramel sauce, chocolate sauce, and candied pecans

Bier Klomp

Take a step beyond downtown Holland into Washington Square for a unique Tulip Time neighborhood party experience! Bier enthusiasts won't want to miss this selection of one-of-a-kind Tulip Time brews thoughtfully curated for the 90th Tulip Time Festival. With a menu full of local and regional brews, ciders, spirits and wines, there is something for everyone. This is the **ONLY** place in town where you can try all of these special Tulip Time beverages in one place. The Bier Klomp will feature fabulous entertainment by The Crane Wives and an opportunity to mix and mingle with some of the local beverage experts in a fun and relaxed atmosphere. Food will be available for purchase onsite. **The Bier Klomp will be held on Friday, May 10 from 4p-12a.**

Take home a commemorative 15 oz. beer stein and enjoy larger pours at the event! This stein is available for pre-sale through April 19th. A limited supply of commemorative steins will be available at the event for \$10 each. Tickets are \$15/adult or \$22/adult with commemorative beer stein, and \$10/minor. ID required at entry. Beverages are not included in the ticket price.

Series Summary

Enjoy the entire series –

Mon., May 6 & Tue., May 7
Tue., May 7 & Wed., May 8
Thur., May 9 & Fri., May 10
Fri., May 10

Dutch Cooking Demonstration & Lunch
Dutch Comfort + Craft Dinner
Boatwerks Twist on Tradition Dinner
Bier Klomp

The Culinary Series is part of Local Arts & Culture, which is generously presented by Fifth Third Bank.

Where to find more information –

The 2019 Tulip Time Festival Guide is now available online at www.tuliptime.com/brochure. This guide contains all of the details for these and all other shows and events. Printed copies will be available at the end of February. Join our mailing list at www.tuliptime.com/join.

Join the dance as we “paint the town orange” at Tulip Time’s 90th Anniversary celebration May 4-12, 2019. Tickets for all events can be purchased online at www.tuliptime.com, in person at the Tulip Time Festival Box Office located at 42 West 8th Street, Holland, Michigan, or by phone at 800-822-2770.

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