



## The Lodge at Woodloch Offers a New Taste of Summer with Their Gourmet Granitas Menu

Chef Adam Mosher of gourmet restaurant, TREE, gives the scoop.

**For Immediate Release:** June 19, 2012- Hawley, PA- TREE Restaurant at The Lodge at Woodloch, a destination spa resort, is known for its innovative approach to healthy eating. With a philosophy of bringing nature in and always placing the emphasis on flavor and real-life choices, nutritious meals are an art form. With a newly expanded sun terrace offering more outdoor lounging, the need for cool and healthy snacks took precedence this season. “The inspiration for the new Gourmet Granitas Menu was to marry unique flavors in unexpected ways to give the palate a cool sensation,” explained Adam Mosher of TREE Restaurant. “The simplicity of a traditional Granita allows the full flavor of each ingredient to really shine.”

Many of the ingredients on the Granitas Menu come from the resort’s own herb garden or from local purveyors. At The Lodge at Woodloch, we strive to always shop locally and use seasonal ingredients supporting local farms to get the freshest ingredients with the most flavor and nutrients.

This summer’s Gourmet Granitas Menu will include a rotation of flavors such as:

- Watermelon Honey Basil
- Green Tea with Fresh Mint
- Carrot, Rosemary and Ginger
- Chocolate, Thai Basil and Chile
- Blueberry, Tomato and Tarragon
- Sweet Corn and Honeycomb

Watermelon Honey Basil- Gourmet Granita recipe compliments of Chef Adam Mosher:

- Slice ripe, sweet watermelon and lightly char the wedges on a grill to develop flavor and a little smokiness.
- Purée the watermelon and add chestnut honey steeped with fresh basil.
- While mixing, add a few pinches of Maldon Sea Salt to bring out all of the flavors.
- Once the blend is fully stirred, spread the mixture in a shallow baking dish and freeze.
- Remove the concoction from the freezer to stir every 30-40 minutes.
- Continue the process of freezing and stirring for approximately 3.5 hours. Longer freezing periods will produce larger ice crystals while shorter freezing periods will produce smoother ice crystals, depending on preference. Once the blend is the desired consistency, scoop into small glass dishes or hollowed citrus fruit and finish with a pinch of chopped Opal basil.

**Media Contact:** Brooke Jennings Roe, Director of PR & Marketing  
347.256.1598 [bjennings@thelodgeatwoodloch.com](mailto:bjennings@thelodgeatwoodloch.com)



**About The Lodge at Woodloch:**

The Lodge at Woodloch is one of the finest full-service luxury destination spas in the U.S., offering complete spa programs, treatments, outdoor adventure activities, golf, classes and packages in a pristine mountain retreat environment. Located on over 150 wooded acres with a private lake in the Lake Region of Northeast Pennsylvania, The Lodge provides an oasis for personal awakening and renewal just 2 ½ hours outside of New York City. The exclusive property features 57 luxury accommodations and a 40,000-square-foot spa. Additional information and reservations are available toll-free at 1-866-953-8500 or on the web site at [www.thelodgeatwoodloch.com](http://www.thelodgeatwoodloch.com).