



**Seatings at 5:30 and 8 p.m. Friday, May 18  
at the Beach House Restaurant on Deer Lake**

Enjoy scenic views as you experience morel-inspired creations paired with wines. This event always sells out, so don't wait to make your reservations. Tickets are \$55 per person, which includes five morel-infused hors d'oeuvres, five wine tastings, tax and gratuity. Call 231-582-6222 with credit card information or reserve online at [www.boynechamber.com](http://www.boynechamber.com).

*Here is the menu. Wine pairings will be added later.*

**Station #1**

Morel Ragout Crostini: Sautéed morels, caramelized ramps, boursin cheese, fresh thyme with a hint of Sherry wine.

**Station #2**

Soup: Morel mushroom, leek crème fraîche, fried parsnip chip,

**Station #3**

Slider: Beef slider, morel bacon and ramp ragout, roasted garlic aioli, brioche bun, parsnip chips

**Station #4**

Pasta: Pappardelle noodles, morels, ramps, confit garlic, mushroom garlic cream sauce

**Station #5**

Scallop: Pan seared scallop, morel mushroom and bacon ragout, morel mushroom cream, candied top on carrot

**Desserts:** Variety of Mini Pastries.