



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.

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 fraiche, 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.