



BOYNE HIGHLANDS
RESTAURANT WEEK 2020

FIRST COURSE

Choose One

Roast Beet Citrus Salad with
Blood Orange Vinaigrette
goat cheese, candied pecans

Tomato Basil Bisque
toasted Parmesan croutons, fresh micro basil

Macadamia Nut Encrusted Goat
Cheese with Mango Salsa
aged balsamic reduction, crostini's

Ahi Poke Stack
avocado, fresh ginger cucumber relish, sushi rice,
seaweed, wasabi sauce, balsamic, micro cilantro

SECOND COURSE

Choose One

Hot 'N Crunchy Trout with Mango Chutney
jalapeno aioli, cilantro rice, grilled asparagus

Grilled Filet Mignon 6oz.
spinach, fresh herb demi, Yukon gold mashed
potatoes, roasted garlic, vegetable du jour

Dijon Panko Encrusted Rack of Lamb
roasted fingerling potatoes, tri color roast carrots

Boca Chicken
Caribbean jerk spiced, tequila, lime, Yukon gold
mashed potatoes, grilled asparagus

THIRD COURSE

Three Milk Cake
guava and mango puree, lime zest

\$35