



NEW YEARS EVE
at the Country Club of Boyne

COURSE ONE

SWEET POTATO BISQUE
toasted pepitos,
paprika oil, nutmeg creme fraiche

COURSE TWO

POACHED PEAR & ARUGULA SALAD
red wine and honey poached pear, crispy panchetta, gorgonzola,
toasted walnuts, maple rosemary vinegrette

COURSE THREE

FILET OSCAR ALA BEARNAISE
lump crab and grilled asparagus,
truffled mashed potatoes, roasted baby carrots

COURSE FOUR

PUMPKIN CREME BRULEE
assorted berries, cinnamon nutmeg tuile