

BURGER & BREW

Wednesday
Nights

Any Burger
Any Toppings
Any Draft Beer

Burgers Come with Fries
& a 12oz. Draft

\$10.00



Gluten Free Bun additional Charge



Erie Yacht Club
Racing Fleet Awards Banquet
Saturday November 3, 2018

6:00PM Registration & Cocktails

6:45PM Dinner Buffet
Mixed Green Salad
Broccoli, Cauliflower, Carrot Medley
Herb Roasted Red Potatoes
Grilled Rotisserie Chicken
Smoked Beef Brisket
Teriyaki Glazed Salmon

Chef's Assorted Cakes & Pastries

8:00PM Awards Presentation

9:30PM Entertainment and Dancing
by Smoking Section

\$25.00 per person

Includes Dinner, Tax and Gratuity.

Beer and Wine during the cocktail hour

Online Registration on the Race Fleet Web Site Home

<https://www.erieyachtclub.org/fleets/race-fleet-home-page>

Annual Meeting



**Friday
November 16, 2018**

**Only Regular Members are
permitted at the Meeting!
No Guests or Spouses**

**Serving Normal Dinner Menu
From 5 to 7 PM**

WILD GAME & BOURBON TASTING

SATURDAY NOVEMBER 17, 2018 6:00PM



**Our Wild Game Dinner
Will be paired with
five specially selected
Whiskey, Bourbon and Scotch.**

Menu by Chef Michelle Davis

\$80++ *per person*

**Limited Seating
453-4931**

Course 1: Quail

Grilled and stuffed with Tasso ham and figs over candy cane beet and orange salad drizzled with Armagnac herb Greek dressing and petite licorice green blend.

Course 2: Ostrich

Pan seared peppercorn crusted Ostrich fillet over a coconut crusted sweet potato red pepper croquette; drizzled with a glaze made of honey mustard and malt. Garnished with shaved coconut.

Course 3: Wild Boar

Chinese 5 spice chili rubbed wild boar ribs with a root beer cherry BBQ sauce over roasted Yukon mashed potatoes with smoked cheddar cheese.

Course 4: Intermezzo

Green apple Moscato sorbet.

Course 5: Elk

Elk rib chop wrapped in smoked duck bacon, pan seared and served over pumpkin sage gnocchi sautéed in brown butter. Drizzled with a porcini demi sauce. And garnished with balsamic pearls.

Course 6: Venison

Pecan crusted smoked venison medallions over parsnip puree with a blood orange whiskey sauce.

Course 7: Dessert

Vanilla bean Panna Cotta with passion fruit broth, garnished with berry fruit glass and sweet crème and mint.

Due to demand, "no shows" & cancellations within 24 hrs. of event will be billed.

The Erie Yacht Club's

Turkey Bawl

Wednesday ~ November 21, 2018

5:00—9:00 PM

Featured Drink Specials

Complimentary
Hors d'oeuvre

Dinner Specials Priced at \$14.00

Live Entertainment with

Encore

