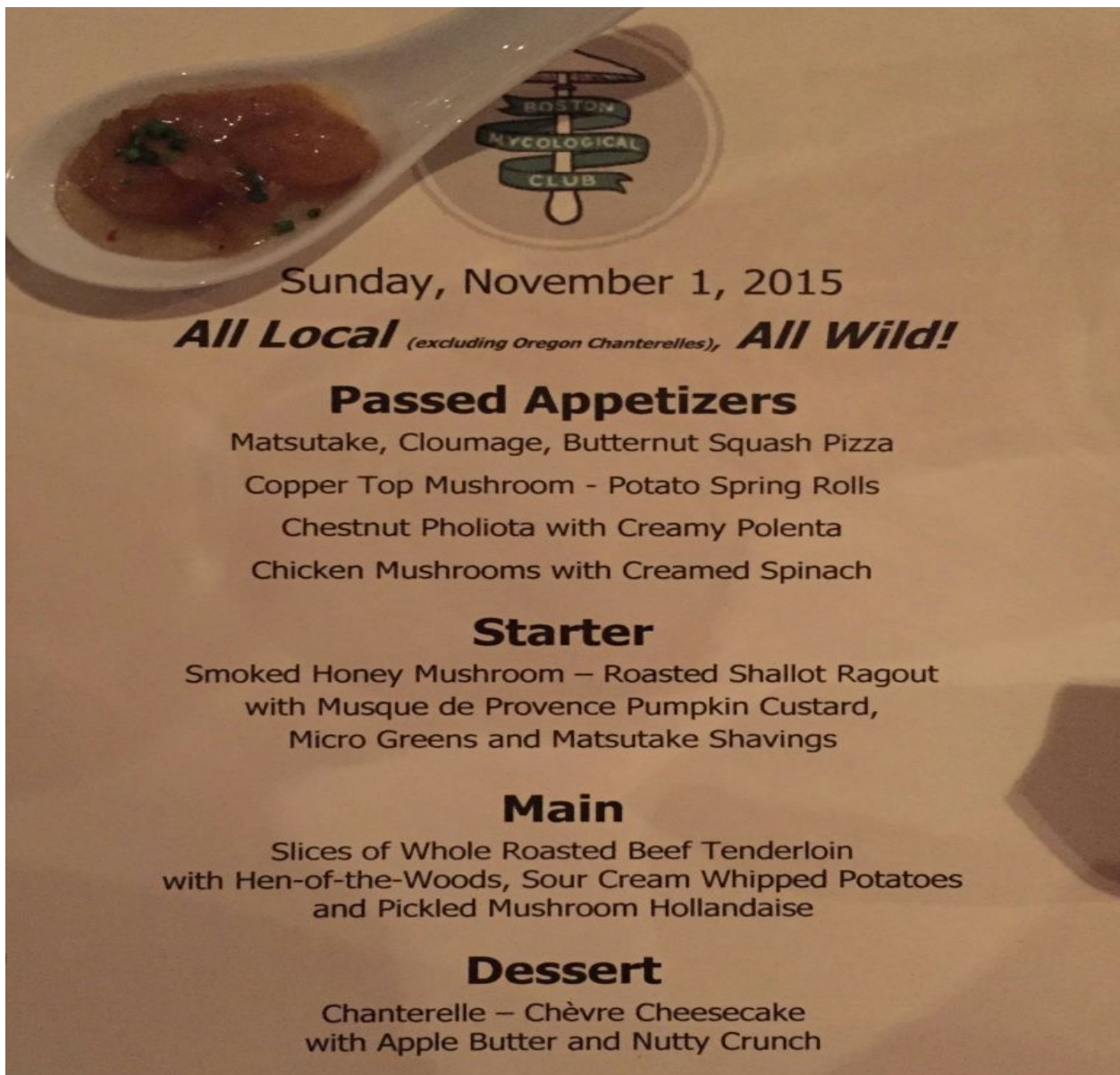


2015 BMC Fall Banquet at EVOO by Tyler Akabane

As always, the BMC Fall Banquet at EVOO was a blast. Decorated with good company and flavorful foods, studded with a variety of wild mushrooms, much fun was to be had!

This was the 5th year in a row that the BMC Fall Banquet was hosted at EVOO. Each year, chef Peter McCarthy puts his mind to work to create new and exciting dishes with the season's offerings. This year's mushrooms included Matsutake, Honey mushrooms, Pholiotas, Chanterelles, and more. As each year passes, Peter must work hard to invent new dishes that will excite those members who have attended each of the previous dinners, dessert assumably being the most challenging dish of all. This year chanterelles appeared in the goat's milk and chanterelle cheese cake.



Other exciting dishes include Matsutake pizza, Pholiota polenta, and main courses featuring local raised meats and produce.





All in all it was a fantastic event. The only thing missing perhaps was a speaker for dinner, though maybe also a relief to many of many patrons, ready to rest after the large meal. What will be in store for next year's banquet!? We must wait and see!