

Hillcrest Newsletter

January, 2017



Todd Van Maanen, President

Happy New Year to everyone. The good news is this time of year the days are getting longer; the bad news is we still have January and February lying in front of us. As South Dakotans we have all learned to cope with these two months. Some head south to wait it out, others embrace the cold, and most of us hunker down and hope for spring. One coping strategy is to stop in at the Pro Shop. Scott will be happy to show you the new equipment coming out for the New Year and he's has some good suggestions for golf escape trips.

Staff and the Board are working on plans for the coming year. Next month we'll hold the annual meeting, which is a time to look at the Club's budget and goals. As we prepare the plan, your input is welcomed. If you have suggestions or concerns, please visit with a Board member or staff. A notice will go out soon to confirm the date of the Annual Meeting.

So as we wait for spring, come on in for meal and a drink. You do have access to the best restaurant in town. Trust me, it won't be long and these horribly cold days will be just a distant memory as you walk down one of our emerald green fairways.

Dining & Lounge Hours

Tuesday-Friday

11 - Close

Saturday

5 - Close

Waren Muller, CGCS

In the Clubhouse...

In the Chef's newsletter this month Eric discusses the new menu Starting on January 11th. Of course your Board of Directors, Chef, and I answer and listen to numerous questions from you during the year and together I think we compiled the information and tried to address some of the common themes.

Chef spent the entire 2016 using his Feature Menu to try new items including a number of affordable options for lunches and families. When the new menu starts on the 11th you will find an expanded Feature Menu with small portion options and a soup and sandwich option, and the main menu will have an expanded sandwich section. Of course, the Feature Menu and main menu will still have the Chef's popular entrees including two full time steak options.

Lastly, Chef Kasey is expanding his culinary skills and will have a pastry or dessert available on the Feature menus in 2017 and will have offerings at a variety of outside and member events in 2017. As always both of your Chefs are available to assist you, or provide a dessert, for your personal events, or parties, anytime of the year.



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On the Golf course...

We finished off 2016 by cutting down 28 trees all over the property. If January cooperates we will try to get out and continue trimming and cutting down ash and evergreen trees. Sometime during the month I am going to update our tree inventory and I will update those numbers in next month's newsletter.

The other thing we are working on is an equipment audit. Hillcrest, like many other courses, has some equipment that goes unused because it is either broken, or really old, or turf management changes have made a piece of equipment unnecessary. Hillcrest also has some equipment that we use every day that is past it's replacement date. An updated audit that is more in line with our current management practices will help us use the available capital correctly over the course of the next 5 to 10 years.

Eric Miller, Executive Chef

Happy New Year!

I just want to say thank you for a great 2016. What a great time to be a member at Hillcrest.

For those of you who attended the New Year's Celebration here, thank you! It was a great party. The Food and Beverage staff did an amazing job.

For January, I will be rolling out a new and expanded food menu that will include many favorites like chislic, fried aged cheddar, wings, the Chicago dog and many others. Features will include more small plates and new salad options as well as new desserts from Chef Kasey. His Panna Cotta was a hit for New Years Eve.

There will be a few revisions to the Lounge menus including a revised wine list with a few more selections and dropping a few of the slow selling wines. The Travelers List will see some new wines like the Handwritten and Jessup Cellars varietals from California. Those who know Vance Thompson of Sioux Falls will appreciate these wines as he is part owner of Jessup Cellars of California. We also have Opus One, Silver Oak-Napa and Alexander Valley Cabernet, and Silverado to name a few of the best ones.

Please keep in mind there are no to go orders on Friday night as the staff dresses up the restaurant for fine dining and our main focus is on the tables. To go orders take away from service of our in house guests. We start the new Features on Fine Dining Fridays and tableside service is our priority. To go orders are available Tuesday thru Thursday 11am to close. Thank you for your understanding.

Happy New Year to all and I hope to see you all soon.



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Events Calendar ***January, 2017***

January 7th - Women's Club
January 14th - YMC Holiday Party
January 21st - Fireman's Dinner
January 31st - CorTrust Bank Dinner