



Sycamore Hills Golf Club
11836 Covington Road
Fort Wayne, IN 46814

Assistant General Manager - Alfredo Hildebrandt
Executive Chef - Anthony Capua

Total Membership size: 289 Golf/180 Social (Families)

Annual F+B revenues: 2.6 Million (2021)

Total # F+B outlets: 2

Average # weekly covers: In Season - 825/ Off Season - 335

Banquet capacity: 185

Number of kitchens: 2

Chef certifications (CMCs, CECs, etc.): CSC

Sommelier on staff: Y/N No

Serve Safe Certified? Y/N Yes

Why Top Ranked?

At the beginning of 2020, when new Executive Chef Anthony Capua came on board at Sycamore Hills, we started a two-part culinary journey. The first was to bring modern menu design and concepts to a Club culinary program that had fallen into the common habit of choosing your protein, choose your vegetable, and choose your starch, to one of composing modern techniques and plating more akin to culinary destinations in large city restaurants.

The second part was to become an actual private Club "scratch" kitchen. This two-pronged approach was to achieve the goal of having our Club culinary program's experience be on par with our Championship course, making Sycamore Hills a culinary destination - not just a

championship golf destination. Under Chef Capua's tutelage, and our Assistant General Manager, Alfredo Hildebrant, it didn't take long before everything coming out of our Club kitchen truly embraced the "scratch" way of doing things. These included:

- Stocks
- Fresh Pasta
- Sauces
- Fish Fabrication
- Bread(s)
- Beef Butchering
- Desserts
- Pizza

This two-prong approach culminated as the 20th best private Club culinary experience by Club and Resort Business in 2021. Our Club and culinary team couldn't have been more honored by our ranking. However, that immediately got us thinking, "how do we push the culinary experience even further?"

After some brainstorming sessions with our Culinary Leadership Team, we created a list of goals to work towards throughout this last season. They were as follows:

- Bring the locality back to our culinary program.
- Challenge ourselves with frequent menu changes.
- Connecting the back of the house team to our membership.
- Expand our specialty dinners and cooking classes.
- Do something no one else has done.

I would like to quickly review how we accomplished each goal over this last season.

We noticed that many smaller, local distributors disappeared during the first part of the pandemic. We could still get most products we needed, but fewer and fewer products were coming from within 100 miles of the Club. Our goal was to change that narrative last season. We are fortunate to have some well-known producers in our region, such as Maple Leaf Farms and Michiana Greens. Companies like that were an easy addition to our culinary mix. We then went smaller or boutique with additions like "Something Better With Beth Microgreens," which genuinely produces micros that are on par or exceed what you receive from the Chefs Garden right here in Fort Wayne. One thing the Midwest has always been known for is beef. Another one of our goals was to find a local meat producer to showcase some of the excellent beef coming from the Hoosier state. We found a great partner in Didier Meats right here in Fort Wayne, Indiana. These are just two examples of many that we have brought into the Club to drive more and more of our culinary offerings to be locally sourced.

Sycamore Hills will always be an a la carte-focused operation. So much so we have 180 social members who joined the Club to take advantage of the culinary offerings (social members went to a waitlist in July of 2021). We are proud of this number because social memberships are often driven by people wanting pool and or racquet programs. Here at Sycamore Hills, we do two things, championship golf and over-the-top culinary experiences, so we don't have the amenities that typically drive social memberships.

Because many of our members come to the Club more than one night a week for dinner, we didn't want our a la carte menu to feel dated or not fresh for our frequent diners. Last season we added a "Seasonal Selections" section to our menu. These were four to five items on the dinner and lunch menu that would change bi-weekly. We did this to ensure that we had fresh, well-thought-out specials; instead of the usual - let's make a special out of things we need to get rid of due to expiration. This was a massive hit for our membership, with them consistently telling us they loved coming in to be surprised by what we had recently added to our "Seasonal Selections" page. We wanted to take our a la carte program further by still making the biweekly "Seasonal Selections" changes, but we also challenged ourselves to do a full menu revamp every month. The amount of moving parts to achieve this goal was a challenge, but it was one that we were up for and one we are all proud to say we succeeded.

Chef Capua truly believes and embraces the relationship between the membership and his culinary team. We live in an age where Club members want the same relationship they have with their Club Executive Chef, as they do with their Head Professional. Although Chef Capua is out in the dining rooms every night touching every table that comes into dine, he wanted his culinary team to start bridging the gap to our membership. The best way we do that is with one word - action!

In the spring, we had a great collaboration with our Grounds Department. The grounds department was looking for ways to dress up our Club scoreboard, which sits next to our Golf Shop, which is on the way to the first tee. Instead of the usual annuals, they planted about fifteen herbs between six big planters. We are fortunate to have two master-level gardeners/horticulturists on our Grounds Team, so the upkeep was minimal for the kitchen. However, the action is derived because our culinarians were out at the scoreboard cutting herbs for that day's service multiple times a day. This always leads to significant interactions between members and their guests and our culinarians.

The herb planters proved an excellent way to start breaking down the barriers between our culinary team and the membership. We took that a step further and tried to design and incorporate Chef attended action stations for any major Club event throughout the year. It quickly became apparent that the more prominent an action station, the bigger the crowd and the more interactions you will have. This last season we offered action stations such as anti-griddle ice cream, nitrogen ice cream, seared tuna, oyster shucking (Hoosiers love oysters), and smokers, to name a few. Sometimes an action station could be something as simple as Chef Capua deep-frying fresh Lake Erie Walleye in turkey fryers in the middle of our post-Tuesday Night Men's League dinner.

About halfway through the season, and after some extensive and exciting action stations, we again asked ourselves – how do we push it farther? We kept coming back to that we are already a scratch kitchen, so the last step would naturally be producing our own product. After researching many different ways to grow or make products in-house, we kept coming back to the Flex Farm by Fork Farms. We could produce over 25 pounds of greens every 28 days with this system. Our goal, however, was not to sustain our a la carte greenery needs with the system; it was to use the system to wow our membership. The Flex Farm is on wheels and is easily rolled out to wherever to build an action station. We did our first grow in December with Romaine lettuce, and the results were incredible. We unveiled the Flex Farm at our annual Christmas Cheer celebration, where we have complimentary action stations around the Club along with live music. Last year, members at the event were treated to our culinarians clipping freshly grown romaine right off the system into a bowl, where a winter cobb salad was then made in front of the members. You can't get much fresher than that, and you also can't have a better conduit for member and culinarian interaction.

Each time our culinarians went out to be front and center of our membership, they got more comfortable. This has quickly led to our culinarians' desire to be in the front of the house, talking and interacting with our membership – with no fear.

Another great way to tear down the wall between the back of the house and our membership is culinary experiences like wine dinners and cooking classes. Both have been a massive hit at the Club and something we will carry into 2022. The prior season, we accomplished a wine dinner every other month. We challenged ourselves to twelve wine dinners a year, or once a month this past year. Because our membership supports almost everything we do at the Club, we ended up having fourteen sold-out wine dinners last year. This is an addition to twenty complimentary wine tastings we hold in our grill room for members to try different wines as they come in to dine at the Club throughout the year. These are great opportunities for our culinarians to interact with our members. Next year, our goal is to bring more of the kitchen out to the wine dinner, preparing items in front of them instead of just brought out to them.

Cooking classes have been another huge addition to our culinary program. Like our wine dinners, our goal was to do twelve cooking classes a year. We accomplished that goal and are very proud that everyone sold out within days of being announced - even for the more technical classes like whole fish fabrication or making quality stocks. Chef brings different team members to come out and help with the class, which acts as a strong conduit for culinarian and member interaction.

Our last goal was a mighty one – do something no one else has done. There were a lot of connections between Chef Capua that we decided to take advantage of to make this happen. Chef Capua came up under Chef Daniels, the Executive Chef at Fiddlesticks Country Club in Fort Myers, Florida. While Chef Capua was at Fiddlesticks, his younger brother, Vincent Capua, came to work for Chef Daniels and Chef Capua as a sous chef. When Chef Capua took the Executive Chef position at Sycamore Hills, his brother took over his role as Executive Sous Chef at Fiddlesticks. This got us thinking, what if we invited Chef Daniels and Chef Capua, from Fiddlesticks to Sycamore Hills and have a giant “Battle of the Club Chefs” wine dinner. We could bill it as Mentor vs. Mentee, Brother vs. Brother, and Fort vs. Fort. It was an incredible night of culinary magic in the kitchen: five courses, two plates per course, anonymity on who made what course. The members then used their menu as a ballot to vote on their favorite selections. In the end, Fiddlesticks edged Sycamore Hills out, three courses to two. However, everyone was a winner that evening getting to taste the cuisine of two top private Club chefs.

With that, we thought we had accomplished all of our goals when we got an – and-one - to our last stated goal. Each year, the Club puts on a charity event for the local chapter of Blessings in a Backpack, a local charity that provides underprivileged kids backpacks of food on the weekends to have something to eat. For this event, the committee has always secured a celebrity host that comes in and works with our Club culinarians to design and execute a wine dinner. The cost is 800 per plate, and almost all of the proceeds go back to the charity. The first-ever celebrity chef for the event was Charlie Trotter. Each subsequent year brought on names such as Michael Symon, Graham Elliott, Cat Cora, Stephanie Izzard, Marcus Samuelson, Jean Gorge, Rick Bayless, and many more. The charity decided to cancel the annual fundraiser in 2020 due to the pandemic and ran on cash reserves and donations. Because there is a cost to bring in a celebrity chef, and with the Delta variant just starting to make waves worldwide, the committee decided that we didn’t need to bring in a celebrity chef this year because we already have an outstanding Chef in Anthony Capua. So for the first time in the event’s history, the Executive Chef of Sycamore Hills Golf Club was featured as the “Celebrity Chef” of the annual Blessings in a Backpack Fundraiser for Fort Wayne, Indiana. A tear came to Chef Capua’s eye when we put his picture and chef coat on the wall that we feature the celebrity chefs that had hosted in the past.

As you can see, we did not rest on our laurels when it came to the recognition we received in last years Club and Resort Business rankings. Here at Sycamore Hills, we constantly try to evolve and push our culinary program to meet the needs of our membership and exceed them on every visit to the Club. At Sycamore Hills, we simply call that – Sycamore Pride.

Addendum Next Page

Modern Plating Techniques

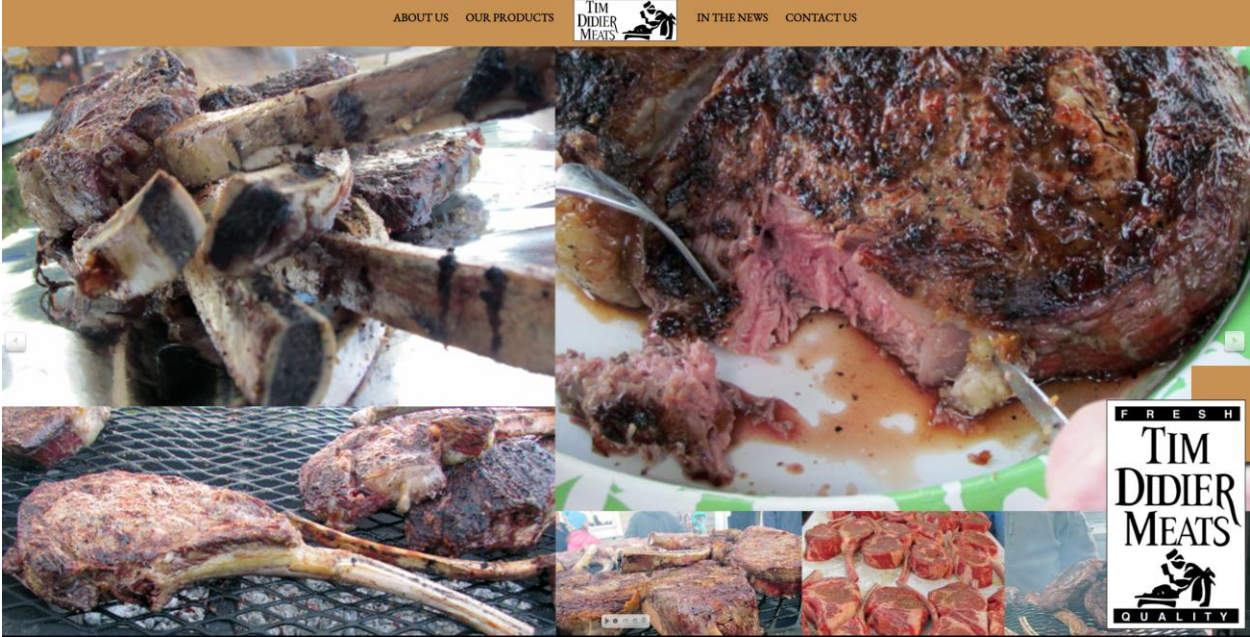


Bringing Back the Locality

“Something Better with Beth” Microgreens – Fort Wayne, Indiana



Tim Didier Meat Distributors – Fort Wayne, Indiana

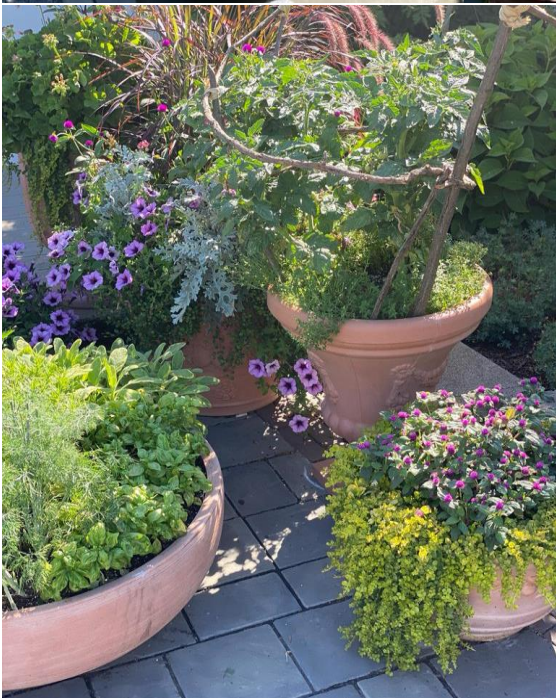


Menu & Seasonal Selections Examples

See attachments

Action Stations

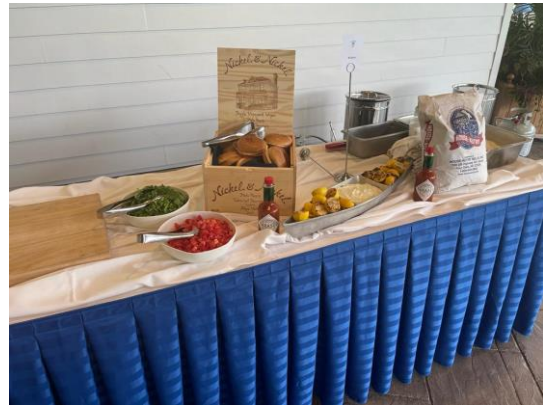
Herb planters at the scoreboard



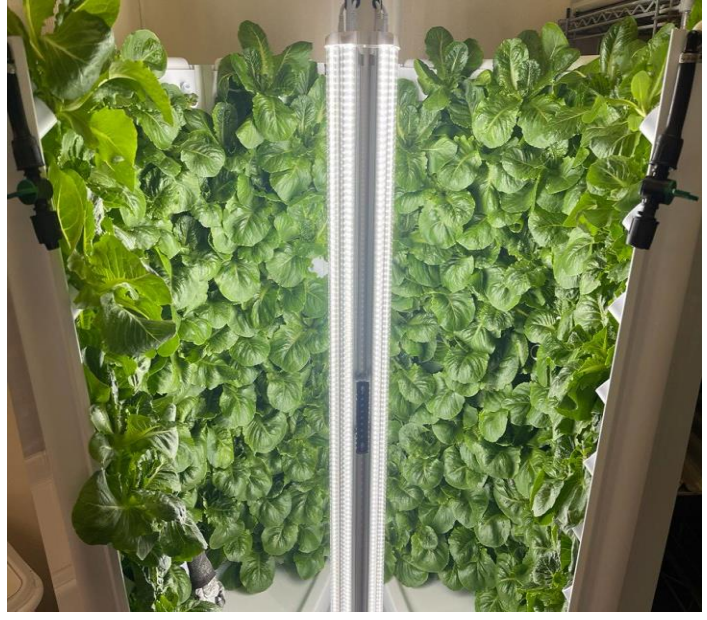
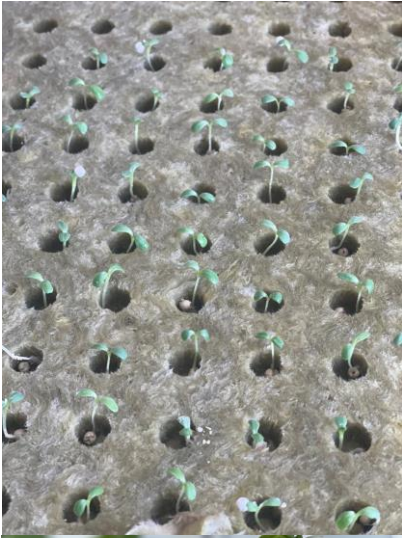
Action Stations Continued



Action Stations Continued



Flex Farm System By Fork Farms



Flex Farm System By Fork Farms - Action Station



Wine Dinners Examples

WAGNER FAMILY OF WINES WINE DINNER JUNE 3, 2021

I
French Kiss Oyster | Yuzu Foam | Sturgeon Caviar
2019 Mer Soleil "Reserve" Chardonnay, Santa Lucia Highlands

II
Hot Siphon Infused Diver Scallop | Micro Wild Flower | Pea Shoot |
Saffron Lemongrass Tea | Himalayan Pink Sea Salt
2018 Mer Soleil "Reserve" Pinot Noir, Santa Lucia Highlands

III
Smoked Venison Osso Bucco | Confit Heirloom Carrot |
Crispy Tabasco Onion | Sweet Potato Citrus Puree |
Juniper Berry Peppercorn Crust | Petit Carrot Top
Red Schooner Red Blend, Voyage 9 (2015)

IV
Seared Veal Porterhouse | Wild Golden Beech Mushroom |
Spiced Sunflower Barley Risotto | Herb Infused Gold Beet |
Red Beet Paint | Charred Rosemary Veal Jus
2019 Caymus Cabernet Sauvignon, Napa Valley
2016 Caymus "Special Selection" Cabernet Sauvignon, Napa Valley

V
Dark Chocolate Fudge Cake | Milk Chocolate Ganache |
Ruby Chocolate Macaron | White Chocolate Meringue Kiss
2018 Caymus-Suisun Grand Durif Petite Sirah, Suisun Valley



FIRST COURSE

Pan-Seared Wild Copperhead Salmon
Adobo Avocado Purée, Compressed Rose
Strawberry, Sea Salt Roasted Beet, Micro Watercress
Paired With DAOU 2019 Sauvignon Blanc

SECOND COURSE

Spring Cioppino
Spiny Lobster, Maine Clams, PEI Mussels,
Caramelized Fennel, Spring Pea Variations,
Confit Tomato, Duck Fat Crostini
Paired with 2019 DAOU Reserve Chardonnay

THIRD COURSE

House Herb Pappardelle
Braised Short Rib, Cipollini Onion, Crispy Leek,
Oyster Mushrooms, Shitake Emulsion
Paired With 2018 Bodyguard by DAOU

FOURTH COURSE

Prime Bone-In Tenderloin
Heirloom Carrot Variations, Confit Heirloom New Potato,
pomegranate Veal Jus, Apple Smoke
Paired With DAOU 2017 Estate Soul of a Lion

FIFTH COURSE

Fresh Berry Gratin
Lavender Shortbread, Pistachio Cream
Paired With 2018 Pessimist by DAOU



FARM to table



FEATURING
Anthony J. Capus, Executive Chef
Sycamore Hills Golf Club
OCTOBER 21st, 2021

COURSE 1
2020 TWO EE'S BRIANNA | BRIANNA, INDIANA
DEVILED QUAIL EGG
BOURBON CANDIED BACON, CAVIAR

COURSE 2
2019 TWO EE'S TOURIGA NACIONAL, TOURIGA | CLARKSBURG, CA
OLIVE OIL POACHED OCTOPUS
LOCAL HEIRLOOM TOMATO RELISH, CRISPY CHICKPEAS,
SAFFRON HONEY EMULSION, PETITE GREENS

COURSE 3
2018 TWO EE'S SYRAH, SYRAH/SHIRAZ | CLARKSBURG, CA
UTOPIA COFFE CRUSTED VENISON TENDERLOIN
VANILLA BUTTERNUT SQUASH PUREE, PARSNIP VARIATIONS,
STONE FRUIT MUSTARD

COURSE 4
2017 TWO EE'S WINEMAKER'S EDITION, CABERNET SAUVIGNON | LAKE COUNTY, CA
GINTHROP CHICKEN BREAST
HEN OF THE WOODS, ROSEMARY HEIRLOOM NEW POTATO,
CHARRED LOCAL CARROT, BURNT ONION, POMEGRANATE VEAL JUS

COURSE 5
1971 TWO EE'S SUCKERIE, COLOMBARD | CLARKSBURG, CA
LOCAL RASPBERRY ÉCLAIR
PÂTE À CHOUX, RASPBERRY PASTRY CREAM, BLUEBERRY COULIS,
LEMON CURD, FRENCH MERINGUE



Cooking Class Examples



MAY 27th
6:00 pm


Crab Cake Cooking Class

Call the club to reserve your spot!!
(Limited Spots)

\$60 Per Person

Includes Appetizer, Dinner & Wine

www.Sycamorehillsgolfclub.com



THURSDAY, OCTOBER 7 6:00PM-8:00PM

COOKING Class

featuring

HOW TO MAKE THE PERFECT CHARCUTERIE BOARD

LIMITED TO 10 PEOPLE
\$50 PER PERSON
INCLUDES WINE AND DINNER



PASTA COOKING CLASS

THURSDAY, FEBRUARY 18
6:00 PM

RESERVATIONS -
CALL THE CLUB
260-625-4324
OR REGISTER ON
OUR SYCAMORE APP

\$40
PER PERSON

Cooking Class Examples Continued



Battle of the Chefs

TEAM SYCAMORE HILLS VS. TEAM FIDDLESTICKS

BATTLE

OF THE

Chefs

AMUSE BOUCHE

2018 CASCINA PRAIE, "COLLA MICHERI," VERMENTINO, ITALY

- TUNA "CARPACCIO"
QUICK KIMCHI, COCONUT-CARROT, RICE CAKE
- BRAISED BISON TORTELLINI
BONAT FARMS PARMESAN EMULSION, CRISPY BASIL

COURSE 1

2018 ALPHONSE MELLOT, POUILLY FUMÉ, LOIRE, FRANCE

- DUNGENESS CRAB
VANILLA GRAPEFRUIT, VALENCIA ORANGE, SWEET PICKLED
FRESNO PEPPER, HERB AIOLI, BLOOD ORANGE GEL, PETIT GREENS
- MAINE LOBSTER
CORN DOPPIO RAVIOLI, GUANCIALE, "BISQUE," SPRING PEA,
SHALLOT, FINE HERB

COURSE 2

2013 HERMANOS PECINA RESERVA, RIOJA, SPAIN

- SEARED MAPLE LEAF FARM DUCK BREAST
HEIRLOOM CARROT VARIATIONS, JERUSALEM ARTICHOKE,
PRESERVED WILD MUSHROOM, BURNT ORANGE DUCK JUS
- "DUCK, DUCK, MOUSSE"
CONFIT "CIGAR," MAPLE LEAF FARM DUCK BREAST,
FOIE GRAS MOUSSE, ONION ASH, POTATO, SUMMER PEACH

COURSE 3

2018 MAITRE DE CHAI, "STAMPEDE VINEYARD," ZINFANDEL, LODI, CALIFORNIA

- BISON RIBEYE
STUFFED DECKLE, HERB ROASTED "EYE," RED CABBAGE,
BARLEY, SUNFLOWER, SAUCE CHORON
- HICKORY SMOKED ELK TENDERLOIN
HERB INFUSED ROOT VEGETABLE, SEARED PEARL ONION,
SUMMER CHERRY KONA COFFEE MUSTARD

COURSE 4

SANDEMAN, "FOUNDERS RESERVE," RUBY PORTO, PORTUGAL

- "S'MORES"
WARM CHOCOLATE CAKE, GRAHAM CRACKER ICE CREAM,
BURNT MARSHMALLOW, HAZELNUT-CHOCOLATE CREAM, SEA SALT

PASSOÁ, PASSION FRUIT LIQUOR

- MANGO PASSION
MACADAMIA NUT CRUST, MANGO PEACH COMPOTE,
COCONUT CAKE, MANGO MOUSSE, PASSION FRUIT VARIATIONS

Mark your selection by filling in the circle next to your favorite, each course. Enjoy!

ANTHONY CAPUA
Executive Chef
MICHAEL TRABEL
Executive Sous-Chef
AARON RUBLE
Sous Chef



RYAN DANIELS
Executive Chef
VINCENT CAPUA
Executive Sous-Chef
BRIAN BLOCK
Sous Chef

Battle of the Chefs Continued



BLESSINGS

IN A

Backpack

FEATURING

Anthony J. Capua, Executive Chef
Sycamore Hills Golf Club

SEPTEMBER 29TH, 2021

COURSE 1

2014 E. GUIGAL, COTES DU RHONE, RHONE, FRANCE

MAPLE LEAF DUCK VARIATIONS

SOUS VIDE BREAST, CONFIT DUCK LEG CROQUETS,
TOASTED PISTACHIO, LATE SUMMER CHERRY, PETIT GREENS

COURSE 2

2020 J VINEYARDS, PINOT GRIGIO, CALIFORNIA

PAN SEARED DIVER SCALLOP

VANILLA LOCAL BUTTERNUT SQUASH PUREE,
PICKLED POMEGRANATE SEEDS, ORGANIC MAPLE BRUSSELS,
BRAISED BLACKENED PORK BELLY, LOCAL HONEY CREAM

INTERMEZZO

STRAWBERRY CUCUMBER SORBET

COURSE 3

2019 DAOU VINEYARDS, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA

PRIME SEARED NEW YORK STRIP

THUMBELINA HEIRLOOM CARROTS, ROSEMARY INFUSED NEW POTATO,
OREGON FALL CHANTERELLES, BONE MARROW VEAL JUS

COURSE 4

N/V LEONARD KREUSCH, PIESPORTER GOLDTROPFCHEN,
RIESLING SPATLESE, MOSEL, GERMANY

CARAMEL APPLE TART

LINZER CRUST, BOURBON SPICED APPLES, GINGER SPONGE,
WALNUT CRUMBLE, GREEN APPLE FLUID GEL, CARAMEL VARIATIONS



Blessings in a Backpack Continued

